

Wine

List



WHITE

SAN ELIAN SAUVIGNON BLANC (CHILE)

£19.40

On the nose, tropical fruit aromas whilst on the palate, citrus fruits, a light-body and balanced acidity. (vegan)

INTORNO CATARRATTO PINOT GRIGIO (ITALY)

£20.50

A dry, soft, and well-balanced wine, with delicate pear and almond flavours. An ever-popular glass of white. (vegan)

BILLYCAN CHARDONNAY (AUSTRALIA)

£20.95

Australia has moved away from heavy, oaky, simple white wines and this Chardonnay shows their new improved style. Light and fresh with crisp green apple character.

ACQUAE PICPOUL DE PINET (FRANCE)

£24.50

A dry white wine with a pale gold colour. A fine, fresh nose with fruity and floral aromas. A refreshing palate with hints of citrus. (vegan)

GRAVEL & LOAM SAUVIGNON BLANC
(NEW ZEALAND)

£27.75

Intense gooseberry aromas alongside fresh herbaceous and grassy notes. Vibrant passion fruit, citrus and peach characters with top notes of melon and kiwi balanced with softer apple and white pear flavours. Well structured zesty acidity with fantastic length and elegance. (vegan)

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RED

SAN ELIAN MERLOT (CHILE)

£19.40

On the nose, aromas of black cherries, whilst on the palate, juicy red and black fruits combine with a medium body and soft tannins. (vegan)

BILLYCAN SHIRAZ (AUSTRALIA)

£20.95

Cool intensity is the style here, showing dark, fresh flavours. (vegetarian)

CORMORAN TEMPRANILLO (SPAIN)

£21.25

Bright cherry red with masses of red berry fruit flavours leading into richer, warmer fruits with a hint of vanilla. Well – balanced, lingering and harmonious. (vegan)

GRAN ROSSO PRIMITIVO - NEGROAMARO
(ITALY)

£21.95

Intense, full, and complex with dark chocolate and black cherry character. A wonderful food wine with plenty of body and structure for hearty dishes. (vegan)

THE BUTCHER OF BUENOS AIRES MALBEC
(ARGENTINA)

£24.00

Attractive notes of sweet black cherry and silky-smooth mouthfeel. Not a heavy Malbec but one designed to be versatile with food yet easy enough to drink on its own.

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CHAMPAGNE

TAITTINGER BRUT RESERVE (FRANCE)

£49.50

Champagne of particular finesse combining elegance with creamy richness. Light, fresh, plenty of lemony fruit character and a little biscuit note of maturity and complexity. (vegan)

TAITTINGER ROSE BRUT (FRANCE)

£55.00

A veritable star in the shining pink Champagne firmament. Not only does the vivid red fruit explode on the palate, but it has a finesse of texture. (vegan)

WATER

MINERAL WATER (TARKA) 75CL

£2.95

Tarka mineral water, still and sparkling.

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CORKAGE (INCLUDING VAT)

We offer the opportunity for you to supply your own wines up until the service of coffee, for which we charge a corkage rate on a per person basis depending on numbers:

- 40+ Guests @£14.00 per person
- 60+ Guests @£13.00 per person
- 80+ Guests @£12.00 per person
- 100+ Guests @£11.00 per person
- 120+ Guests @£10.00 per person

If you would prefer, you are welcome to pay a per bottle corkage rate of £12.00 per bottle (75cl) consumed.

Please note only Still & Sparkling Wines may be supplied by yourselves for consumption at Wick Farm.

