

# The Duke of Richmond

<b>Sparkling</b>	<b>125ml</b>	<b>750ml</b>	
<b>Prosecco quadri, venet, italy</b> Light & delicately balanced	<b>£6.5</b>	<b>£32</b>	
<b>Crémant de loire, france</b> A classic, generous & complex champagne with notes of lemon & brioche	<b>£8</b>	<b>£39</b>	
<b>Grand Cru Brut Champagne André Rodger 370ml</b> brioche and almond, bold and acidic		<b>£45</b>	
<b>Baron de marck, champagne, france</b> A classic, generous & complex champagne with notes of lemon & brioche		<b>£50</b>	
<b>White Wines</b>	<b>175ml</b>	<b>500ml</b>	<b>750ml</b>
<b>La cadence, blanc de blancs, vin de france</b> Crisp, refreshing & dry	<b>£5.5</b>	<b>£16</b>	<b>£22</b>
<b>Picpoul de pinet, réserve roquemolière, france</b> Aromatic, crisp, refreshing & dry	<b>£8</b>	<b>£21</b>	<b>£32</b>
<b>Chenin Blanc Tuffeau, France</b> Notes of flower, starw and honey, high acidity slight sweetness	<b>£8.5</b>	<b>£23</b>	<b>£35</b>
<b>Gavi di Gavi, Fotanafredda, Italy</b> Hints of green apples and pears, citrus and honey, dry acidity			<b>£44</b>
<b>Pecorino offida, tenuta de angelis, Italy</b> Citrus, stone fruit, soft herbs & pepper	<b>£8.5</b>	<b>£23</b>	<b>£35</b>
<b>Chardonnay, 14 hands washington state, united states</b> Bright apple & juicy pears, vanilla, toast, spice & butterscotch	<b>£9.5</b>	<b>£26</b>	<b>£40</b>
<b>Churton natural sate field blend, organic, New Zealand</b> Complex with aromas of blossoms and white stone fruit.			<b>£50</b>
<b>Chardonnay Bourgogne 2011</b> Tart apples, lemon and pineapples ripeness slight butter with a light toast			<b>£65</b>

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<b>Von buhl organic (trocken/dry), riesling, pfalz, germany</b> The dry kind, with a zesty, mineral crispness	<b>£10</b>	<b>£28</b>	<b>£42</b>
<b>Chablis premier cru, chardonnay, montée de tonnerre, france</b> Full bodied & rich, buttery, tart apple & lemon			<b>£65</b>
<b>Outnumbered, sauvignon blanc, wairarapa, new zealand</b> Refreshing, gooseberry, lime & tropical fruits	<b>£9</b>	<b>£24</b>	<b>£37</b>
<b>Albarino, Rias Baixas, Galicia, Spain</b> Hints of peach & grapefruit, a slight salinity from seaside vines	<b>£8</b>	<b>£21</b>	<b>£32</b>
<b>Picpoul de pinet, réserve roquemolière, france</b> Aromatic, crisp, refreshing & dry	<b>£8</b>	<b>£21</b>	<b>£32</b>
<b>Frontonio telescopio, macabeo - garnacha, valdejalón, spain</b> Elegant & intense at the same time, fresh stone fruits & a hint of spice			<b>£50</b>
<b>Albarino, Rias Baixas, Galicia, Spain</b> Hints of peach & grapefruit, a slight salinity from seaside vines	<b>£8</b>	<b>£21</b>	<b>£32</b>