

THE  
thomas  
egerton  
BAR & DINING

WINE MENU

# WHITE WINES

125ml 175ml 250ml bottle

## MACABEO, MOLINICO LOCO, MURCIA, SPAIN - 12.0%

3.20 4.50 6.40 19.00

On the nose, the wine is bursting with bright aromas of peaches, apples, citrus and tropical fruits. On the palate, it has lively acidity leading to a crisp finish.

SIMILAR TO: WHITE RIOJA | FOOD PAIRING: WHITE MEATS, SEAFOOD.

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## PARINI PINOT GRIGIO DELLE VENEZIE, PARINI, ITALY - 12.0%

3.20 4.50 6.40 19.50

Nose of wild flowers with soft touches of honey and banana. Soft, fresh and lively with notes of ripe pear.

FOOD PAIRING: SEAFOOD, CHICKEN, SALADS.

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## UN-OAKED CHARDONNAY, BERRI ESTATES, SOUTH EASTEN AUSTRALIA - 13.5%

3.20 4.50 6.40 19.50

A crisp style with a fresh yet ripe lemon flavour, no oak.

FOOD PAIRING: SEAFOOD, TASTY CHICKEN, SPICY PORK.

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## VERMENTINO IGP PAYS D'OC, LES VIGNES DE L'EGLISE, LANGUEDOC, FRANCE - 13.0%

3.20 4.50 6.40 19.50

A balanced wine full of fresh peach, mango, pineapple and pear characters.

SIMILAR TO: CHARDONNAY | FOOD PAIRING: SEAFOOD, CHICKEN, PORK

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## GARGANEGA, ALPHA ZETA, VENETO, ITALY - 12.5%

3.20 4.50 6.40 19.50

This wine has a fresh, aromatic nose with perfumes of acacia blossom and a touch of dried herbs

SIMILAR TO: PINOT GRIGIO | FOOD PAIRING: WHITE MEATS, FISH, SALADS.

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## VINHO VERDE ALVARINHO RESERVA, AZEVEDO, VINHO VERDE, PORTUGAL - 12.5%

3.70 5.20 7.40 22.00

An expressive wine with intense aromas of nectarine, apricot and mango along with floral nuances. Full flavoured and rich on the palate.

SIMILAR TO: ALBARINO | FOOD PAIRING: SEAFOOD, FISH.

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## PIQUEPOUL IGP, LES CAVES DE RICHEMER, LANGUEDOC, FRANCE - 12.5%

3.90 5.40 7.70 23.00

Aromatic, zesty and fresh, the most fashionable of fruity dry whites.

SIMILAR TO: SAUVIGNON BLANC | FOOD PAIRING: SEAFOOD, CHICKEN.

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## SAUVIGNON BLANC, PULPO, MARLBOROUGH, NEW ZEALAND - 12.5%

3.90 5.40 7.70 23.00

Grassy gooseberry and tropical fruit flavours that have made 'Kiwi' Sauvignon so popular.

FOOD PAIRING: SEAFOOD, CHICKEN, SALADS.

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## LUGARARA GAVI DI GAVI, LA GIUSTINIANA, PIEMONTE, ITALY - 13.0%

25.00

The 'Lugarara' Gavi has beguiling aromas of peach, nectarine, green apple and lime zest with hints of almond. A refreshing acidity on the palate carries the well-defined flavours onto the fresh finish.

FOOD PAIRING: CHICKEN, FISH, PORK

# RED WINES

125ml 175ml 250ml bottle

## SHIRAZ, SHORT MILE BAY, SOUTH EASTERN AUSTRALIA - 13.5%

Rich berry fruit on the palate and a pinch of pepper spice so typical of Shiraz.

FOOD PAIRING: BEEF, CHICKEN, SPICY TANGY SAUCES

3.20 4.50 6.40 19.50

## SYRAH/CARIGNAN IGP PAYS D'OC, MONROUBY, LANGUEDOC, FRANCE - 12.0%

Aromas of blackberry and plum with a touch of spice, soft and juicy dark berries.

SIMILAR TO: SHIRAZ | FOOD PAIRING: MEAT PASTA, SPICY DISHES, BEEF

3.20 4.50 6.50 19.50

## TORRE DEL FALASCO CORVINA, CANTINA VALPANTENA, VENETO, ITALY - 13.0%

Vibrant red fruits on the nose are nicely balanced by juicy cherry fruit flavours.

SIMILAR TO: MERLOT | FOOD PAIRING: PASTA, RED AND WHITE MEATS.

3.20 4.50 6.50 19.50

## MERLOT CENTRAL VALLEY, TIERRA, CHILE - 13.0%

Intense red cherries with chocolate notes.

FOOD PAIRING: LIGHT MEATS, VEGETABLES

3.20 4.50 6.50 19.50

## VINHO REGIONAL LISBOA TINTO, EVARISTO, LISBOA, PORTUGAL - 13.5%

An easy-drinking and fruit-forward wine bursting with aromas of ripe cherries, juicy blackberries and blackcurrant.

SIMILAR TO CABERNET-SHIRAZ | FOOD PAIRING: ROASTS, PIES, SAUSAGES.

3.60 5.00 7.20 21.50

## MENDOZA MALBEC, KAIKEN CLÁSICO, MENDOZA, ARGENTINA - 14.0%

An elegant, fresh Malbec full of plums and blackberries with notes of chocolate and tobacco.

FOOD PAIRING: PORK, BEEF, LAMB.

3.70 5.20 7.40 22.00

## RIOJA CRIANZA, EL COTO, RIOJA, SPAIN - 13.5%

A fabulous Rioja full of silky ripe dark berry flavours with a twist of toasty vanilla oak.

FOOD PAIRING: BEEF, LAMB

3.90 5.40 7.70 23.00

## ACONCAGUA PINOT NOIR, MONTES ALPHA, ACONCAGUA VALLEY, CHILE - 14.0%

Ripe cherry and blueberry notes, silky smooth tannins, perfumed with a hint of vanilla oak.

FOOD PAIRING: MEAT PASTA, DUCK, LAMB.

4.20 5.90 8.40 25.00

## R VALPOLICELLA SUPERIORE RIPASSO, ALPHA ZETA, VENETO, ITALY - 14.0%

Full-bodied with rich, concentrated flavours of red and black cherries.

FOOD PAIRING: RICH MEAT DISHES, PASTA

25.00

# ROSÉ WINES

	125ml	175ml	250ml	bottle
<b>R` ROSATO, ALPHA ZETA, VENETO, ITALY - 12.5%</b>	<b>3.20</b>	<b>4.50</b>	<b>6.40</b>	<b>19.00</b>
A vibrant Rosato full of strawberries, sweet cherries and a subtle mineral touch.				
FOOD PAIRING: SEAFOOD, CHICKEN, SALADS.				

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<b>WHITE ZINFANDEL, LAVENDER HILL, CALIFORNIA, USA - 9.0%</b>	<b>3.20</b>	<b>4.50</b>	<b>6.40</b>	<b>19.50</b>
Medium-dry and packed with strawberry candifloss and watermelon flavours.				
FOOD PAIRING: WHATEVER TAKES YOUR FANCY!				

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<b>PINOT GRIGIO ROSATO DELLE VENZIE, PARINI, ITALY - 11.5%</b>	<b>3.20</b>	<b>4.50</b>	<b>6.40</b>	<b>19.50</b>
Soft, coppery-pink rose, delicate and fruity, soft and fresh on the finish.				
FOOD PAIRING: CHICKEN, PORK, SALADS, SEAFOOD.				

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<b>COTES DE PROVENCE ROSE, HERITAGE, PROVENCE, FRANCE - 12.5%</b>				<b>22.00</b>
Fresh aromas of peach and pear, followed by a soft and well-balanced palate.				
FOOD PAIRING: SALADS, SEAFOOD, GRILLED CHICKEN, PASTA				

# SPARKLING WINES

				bottle
<b>HOUSE SPECIAL PROSECCO, ITALY - 10.5%</b>				<b>16.00</b>
FOOD PAIRINGS: LIGHT CHICKEN, SEAFOOD, SALADS				

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<b>MONOPOLIO DURELLO SPUMANTE, CANTINA DI GAMBELLARA, VENETO, ITALY - 12.0%</b>				<b>23.00</b>
A beautiful sparkling wine with notes of tropical and stone fruits, apple and a touch of minerality.				
SIMILAR TO: PROSECCO   FOOD PAIRING: FISH AND CHIPS OR ON ITS OWN.				

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<b>ROSATO SPUMANTE, DA LUCA, ITALY - 11.0%</b>				<b>23.00</b>
A fresh strawberry toned blend of Merlot and Roboso, a great glass of fizz.				
FOOD PAIRING: LIGHT CHICKEN, SEAFOOD, SALADS				

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<b>CLASSIC CUVÉE BRUT, RATHFINNY WINE ESTATE, SOUTHERN ENGLAND, ENGLAND - 12.0%</b>				<b>50.00</b>
Aromas of grapefruit, red apple and brioche on the nose with biscuity notes, leading to a moreish finish.				
FOOD PAIRING: FISH AND CHIPS OR ON ITS OWN.				

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<b>CUVÉE BRUT, PIPER-HEIDSIECK, CHAMPAGNE, FRANCE - 12.0%</b>				<b>60.00</b>
Complex aromas of creamy brioche and citrus fruits, very fine and elegant.				
FOOD PAIRING: FISH AND CHIPS OR ON ITS OWN.				

# SINGLE SERVE PROSECCO

				20cl
<b>SINGLE SERVE PROSECCO DA LUCA, DA LUCA, ITALY - 13.0%</b>				<b>6.50</b>
Peach and Pear Fruits				
FOOD PAIRING: LIGHT CHICKEN, SEAFOOD, SALADS				

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<b>SINGLE SERVE PROSECCO BOTTEGA ROSATO GOLD, BOTTEGA, ITALY - 11.5%</b>				<b>6.50</b>
Mixed red berries and floral notes.				
FOOD PAIRING: LIGHT CHICKEN, SEAFOOD, SALADS				