

The Talbot Hotel

Eatery & Coffee House

White Wine

Pinot Grigio? Try our wines that are light bodied, dry, delicate and crisp. Ideal with light seafood and salads.

	175ml	250ml	bottle
Cuvée des Vignerons Blanc, Vin de France, France: Some of the simplest things can bring the greatest pleasure.	£5.10	£6.80	£20.00
Parini Pinot Grigio delle Venezie, Italy: A wine of the moment. Looking for a change? We have lots more that are similar...	£5.50	£7.50	£22.00
Picpoul de Pinet, Réserve Mirou, France: En vogue and brilliant with seafood.	£6.40	£8.40	£25.00
Muscadet de Sèvre et Maine Sur Lie, Cuvée du Millénaire, Marquis de Goulaine, France: What a cracking addition to the list; dry and deliciously delicate.	£6.70	£8.70	£26.00
Gavi Ca' Bianca, Piemonte, Italy: Time for a serious upgrade from Pinot Grigio?			£29.00
Chablis, Vignerons de Chablis, France: The world's most famous expression of flinty dry, unoaked Chardonnay.			£37.00

Sauvignon Blanc? We have a range of aromatic, zesty and mostly dry white wines. Brilliant with all fish, seafood and lighter poultry.

Luis Felipe Edwards Reserva Sauvignon Blanc, Casablanca Valley, Chile: Real quality Chilean Sauvignon from a family owned winery.	£5.70	£7.70	£23.00
Waipara Hills Sauvignon Blanc, Marlborough, New Zealand: Flying the flag for Marlborough, New Zealand and Sauvignon Blanc!	£6.70	£8.70	£26.00
Casa Albali Verdejo-Sauvignon Blanc, Valdepeñas, Spain: One of the most enjoyable parts of a Mediterranean diet.	£5.10	£6.80	£20.00
Quinta das Arcas Arca Nova Branco, Vinho Verde, Portugal: Crisp, racy and thirst quenching.	£6.10	£8.10	£24.00
Gewürztraminer Alsace, Portrait Range, Domaine Zinck, France: Bursting with rich, honeyed flavours. An off dry charmer that loves spice.			£32.00

These wines are aged in oak and are all full bodied and packing intense flavours. Great with chicken, pork, creamy and buttery sauces.

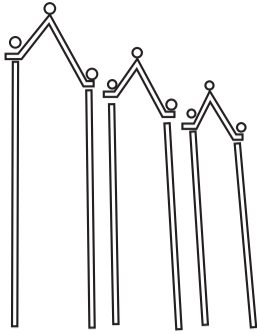
Rioja Blanco, Barrel Fermented, Viña Real, Spain: Traditional Rioja with a whiff of balanced oak.			£28.00
Over the Shoulder Chardonnay, Yarra Valley, Australia: Award winning Chardonnay that's creamy and fresh with full on flavour.			£34.00
Saint-Aubin, Louis Jadot, France: No wine list would be complete without the venerable inclusion of Burgundy.			£55.00

Unoaked, ripe Chardonnay? These wines are all similarly rich and fruit driven in style. Drink with meatier seafood, poultry and pork.

Nederburg The Manor Chardonnay, Western Cape, South Africa: No oak, just ripe Cape fruit.	£5.50	£7.50	£22.00
Esporão Alandra Branco, Alentejo, Portugal: What a fantastic, rich, fruity wine. Time to rediscover Portugal.	£5.70	£7.70	£23.00
Côtes du Rhône, Les Abeilles Blanc, Jean-Luc Colombo, France: A French classic from the wine making wizard of the Rhône.	£6.70	£8.70	£26.00
Kleine Zalze Cellar Selection Bush Vines Chenin Blanc, Coastal Region, South Africa: South Africa's national grape and off dry in style.	£5.20	£7.20	£21.00
Pulpo, Albariño Rías Baixas, Pagos del Rey, Spain: An example of modern Spanish winemaking at its very best.			£28.00
Dashwood Pinot Gris, Marlborough, New Zealand: Pinot Grigio lovers – no one does your favourite wine better than Marlborough.	£6.90	£8.90	£27.00

Sparkling

	125ml	bottle
Le Altane Prosecco Extra Dry, Italy: Festive fizz that doesn't need an occasion.	£4.90	£25.00
Gancia Pinot di Pinot Rosé, Italy: Pink Italian bubbles.		£26.00
Chapel Down Classic Brut, NV, England: Trendsetting, home grown elegance.	£7.00	£40.00
Alexandre Bonnet Grande Réserve Brut, France: Delicious, expressive and vibrant.	£8.00	£50.00
Perrier Jouet, France: Deliciously floral, slightly honeyed fruit aromas.	£10.00	£60.00
Perrier Jouet Blason Rosé, France: Red fruits and citrus flavours.		£70.00
Taittinger Brut Réserve, France: Refreshing, delicate and aspirational.		£65.00
Perrier Jouet Blanc de Blanc: This elegant new cuvée pays tribute to the freshness of the Chardonnay grape.		£90.00
Dom Perignon, France: The ultimate expression of the world's finest sparkling wine.		£185.00



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Red Wine

Pinot Noir? These light bodied red wines are often enjoyed chilled.

Wonderful with salmon, light pork and chicken dishes.

	175ml	250ml	bottle
Da Luca Nero d'Avola, Terre Siciliane, Italy: A native of Sicily that's surprisingly light and easygoing.	£5.20	£7.20	£21.00
Rare Vineyards Pinot Noir, Vin de France, France: A simple introduction to a complex grape.	£5.70	£7.70	£23.00
Beaujolais-Villages, Pascal Clément, France: Made from the Gamay grape, it's often drunk chilled.	£6.40	£8.40	£25.00

Shiraz and Malbec have rich, spicy profiles, as do their contemporaries in this group of wines. Perfect with anything from the grill.

Berri Estates Shiraz, South Eastern Australia: Rich, ripe Aussie pepper bomb.	£5.50	£7.50	£22.00
Lunaris by Callia Malbec, San Juan, Argentina: The first instalment in our duo of Argentinian Malbec.	£5.50	£7.50	£22.00
Atamisque Serbal Malbec, Tupungato, Mendoza, Argentina: If you're having steak and love Malbec, this is worth every extra penny!			£32.00
Kleine Zalze Cellar Selection Pinotage, Coastal Region South Africa: A true South African, Pinotage loves anything from the grill.	£6.40	£8.40	£25.00
Passori Rosso, Veneto, Italy: If you like big, spicy, ample flavours we cannot recommend this enough.	£6.70	£8.70	£26.00
Dos Cientos Rioja Crianza, Spain: Rioja in a traditional style with sweet spice and smokey oak.			£29.00
Château des Bardes, Saint-Émilion Grand Cru, France: Merlot dominates in this time honoured region; lavish, smooth and warming.			£38.00

If you drink Merlot and are looking for something else to try, these are medium bodied, with fruit forward flavours. Delicious with grilled lamb, beef and burgers.

Casa Albali Tempranillo-Shiraz, Valdepeñas, Spain: Smooth and simple from the south of Spain.	£5.10	£6.80	£20.00
Nederburg The Manor Cabernet Sauvignon, Western Cape, South Africa: The Cape has been doing Cabernet for generations and Nederburg since 1791.	£5.70	£7.70	£23.00
Luis Felipe Edwards Reserva Merlot, Colchagua Valley, Chile: Chilean Merlot as it really should be. Packed full of ripe, black fruit flavours.	£6.10	£8.10	£24.00
Dashwood Pinot Noir, Marlborough, New Zealand: It's not just Sauvignon that Marlborough excels at.			£28.00
Esporão Alandra Tinto, Alentejo, Portugal: A softer style of wine and just amazing value. We love Portugal.	£6.10	£8.10	£24.00
Chianti Classico, Italy: Tuscan charm; Italy's most famous red wine region.	£6.90	£8.90	£27.00

Big, concentrated flavours and oak are the theme here. A match for full flavoured lamb, beef and winter fare.

Drifting Cabernet Sauvignon, Lodi, USA: Big, loud Californian. Full of black fruit and a big punch.	£6.90	£8.90	£27.00
Nederburg The Motorcycle Marvel Grenache-Carignan-Shiraz, Western Cape, South Africa: A very cleverly crafted blend of grapes from new generation South African winemakers.			£32.00
Côte de Beaune-Villages Réserve des Jacobins, Louis Jadot, France: Pinot Noir from its traditional home in Burgundy.			£44.00
Amarone della Valpolicella Classico, Bolla, Italy: This really is about as full flavoured as you can get. Bolla was the first winery to market 'Amarone'.			£52.00
Le Relais de Durfort-Vivens, Margaux, France: Award winning wine from the historic, 2ème Cru Classé, Château Dufort-Vivens.			£54.00

Rosé

Chicken, fish and flavours of summer work best.

Antonio Rubini Pinot Grigio Rosé delle Venezie, Italy: Pink Pinot Grigio with only a slight hint of sweetness.	£5.50	£7.50	£22.00
Wicked Lady White Zinfandel, California, USA: Californian version of strawberries and whipped cream.	£5.10	£6.80	£20.00
Côtes de Provence Rosé, M, Minuty, France: Amazing wine; dry, elegant with a fresh hint of summer.			£29.00

Dessert

Nothing beats pudding with a small glass of one of our stickies.

	50ml	Half bottle
Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley, Chile: Dessert is not complete without a sweet wine!	£3.50	£21.00
Muscat de Beaufort-venise, Cave des Vignerons, France: If there are just a few of you, this half bottle is perfect with your pudding.	£3.80	£23.00