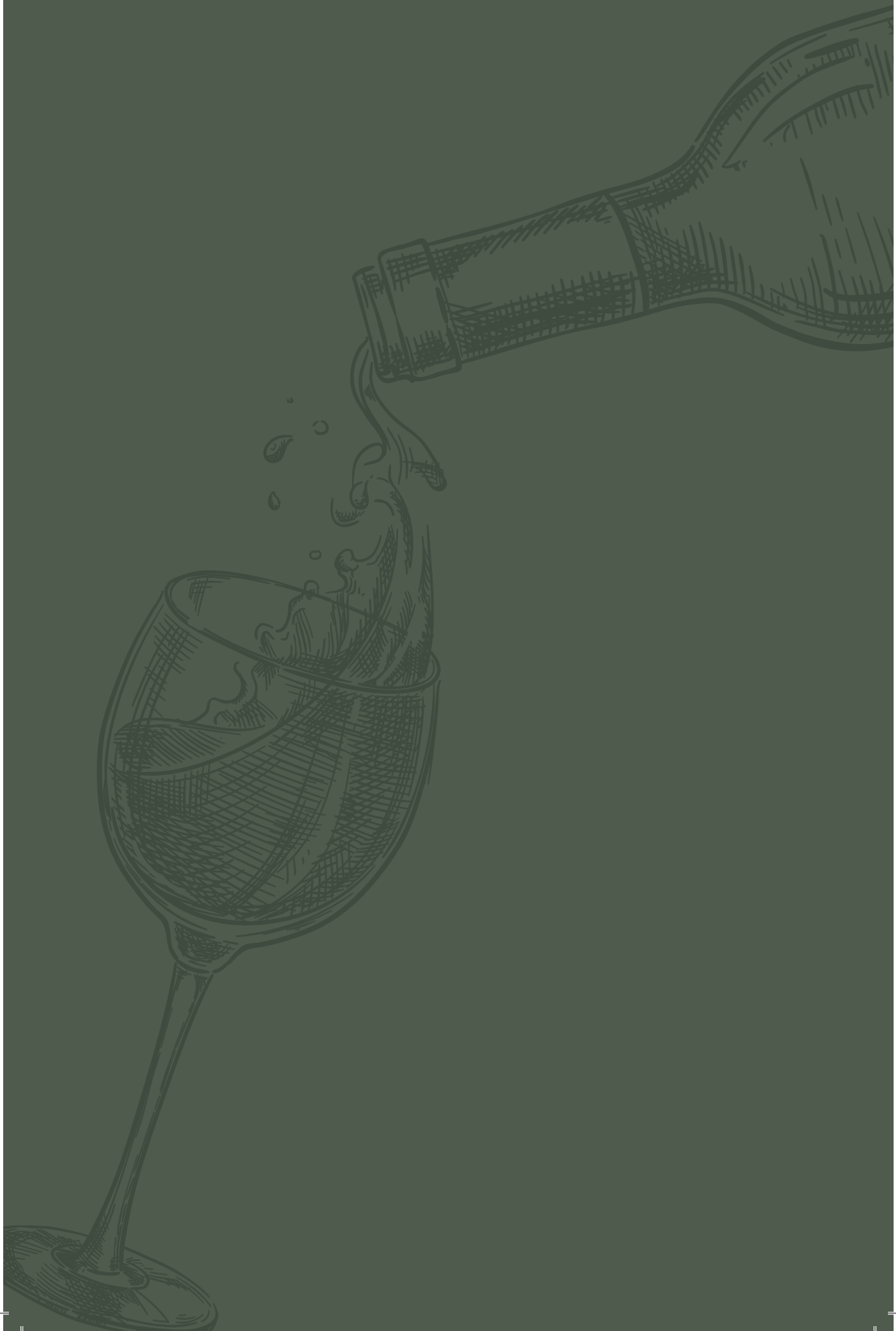


RESTAURANT * BAR * HOTEL



*The
Highworth*

WINE LIST



White

	125ml	175ml	250ml	Bottle
Bello Tramonto Pinot Grigio	£4.50	£6.00	£8.50	£24.95

Italy

Smooth and fruit-forward with ripe orchard fruit and a refreshing finish.

Pair with: light salads, seafood, grilled chicken.

Umbala Sauvignon Blanc (V)	£4.50	£6.00	£8.50	£24.95
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South Africa

Zesty and vibrant with green fig and fresh lemon, bursting with crisp fruit.

Pair with: goat's cheese, spring greens, fresh fish. Zesty and vibrant with green fig and fresh lemon, bursting with crisp fruit.

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Writer's Block Chenin Blanc	£4.75	£6.25	£8.75	£25.95
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South Africa

Dry yet juicy with pear, peach and melon, lifted by a citrus finish.

Pair with: roast chicken, creamy pasta, mild curries.

Pecorino Terre di Chieti Dega'	£5.25	£7.25	£10.25	£29.95
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Bio IGP Vignamadre (VG)

Italy

Organic and expressive with floral notes, lemon zest and a fresh, savoury edge.

Pair with: seafood, risotto, grilled vegetables.

Turtle Bay Sauvignon Blanc	£6.25	£8.75	£12.50	£36.95
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New Zealand

Lively and aromatic with passion fruit, gooseberry and a crisp, clean finish.

Pair with: shellfish, salads, Asian dishes

Rose

	125ml	175ml	250ml	Bottle
Bello Tramonto Pinot Grigio Rosé	£4.50	£6.00	£8.50	£24.95

Italy

Light, crisp and delicately fruity with a refreshing finish.

Pair with: charcuterie, salads, shellfish.

Painted Ladies White Zinfandel (VG)	£4.75	£6.25	£8.75	£25.95
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USA

Off-dry and juicy with raspberry, cherry and a hint of tropical fruit.

Pair with: spicy dishes, BBQ, light bites.

Boulevard Organic	£6.75	£9.50	£13.50	£39.95
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Provence Rosé (VG, O)

France

Elegant and organic with pink grapefruit, red berries and a crisp, mineral finish.

Pair with: salmon, grilled chicken, Mediterranean dishes.

Miraval Rosé				£47.95
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France

Refined and beautifully fresh with wild strawberry, citrus and a mineral edge.

Pair with: crab and lobster, salads, light summer dishes.

Red

	125ml	175ml	250ml	Bottle
Luna Azul Merlot	£4.50	£6.00	£8.50	£24.95
Chile				
Soft and rounded with plum, cassis and a touch of chocolate. <i>Pair with: roast meats, pasta, mild cheeses.</i>				
Writer's Block Shiraz (V)	£4.75	£6.25	£8.75	£25.95
South Africa				
Rich and spicy with black cherry, plum and a smooth, peppery finish. <i>Pair with: steak, venison, grilled meats.</i>				
Club de Campo Malbec	£5.25	£7.25	£10.25	£29.95
Argentina				
Fresh and fruit-driven with juicy red berries and a hint of spice. <i>Pair with: burgers, grilled meats, pizza.</i>				
Entreflores Crianza D.O.C Rioja (VG)	£6.25	£8.75	£12.50	£36.95
Spain				
Structured and warming with ripe cherry, spice and toasty oak. <i>Pair with: roast lamb, sausages, mature cheeses.</i>				
Demuerte One (VG)	£6.75	£9.50	£13.50	£39.95
Spain				
Smooth and well-structured with ripe red fruit and subtle spice. <i>Pair with: grilled meats, tapas, hearty dishes.</i>				

Sparkling Wine & Champagne

125ml Bottle

Prosecco Extra Brut DOC (VG)

£6.00 £29.95

Italy

Crisp and refreshing with green apple and a clean, dry finish.

Pair with: aperitifs, seafood, light canapés.

Prosecco DOC Rosé (VG)

£6.00 £29.95

Italy

Fresh and fruity with strawberry and cherry and a delicate sparkle.

Pair with: light starters, seafood, summer dishes.

Champagne De Saint-Gall

£12.00 £58.95

Le Tradition Premier Cru

France

Refined and complex with citrus, stone fruit and a balanced finish.

Pair with: oysters, seafood, celebratory dishes.

Cuvee Rosé Laurent-Perrier (VG)

£98.00

France

Fresh and vibrant with strawberries, raspberries and elegant depth.

Pair with: lobster, duck, berry desserts.

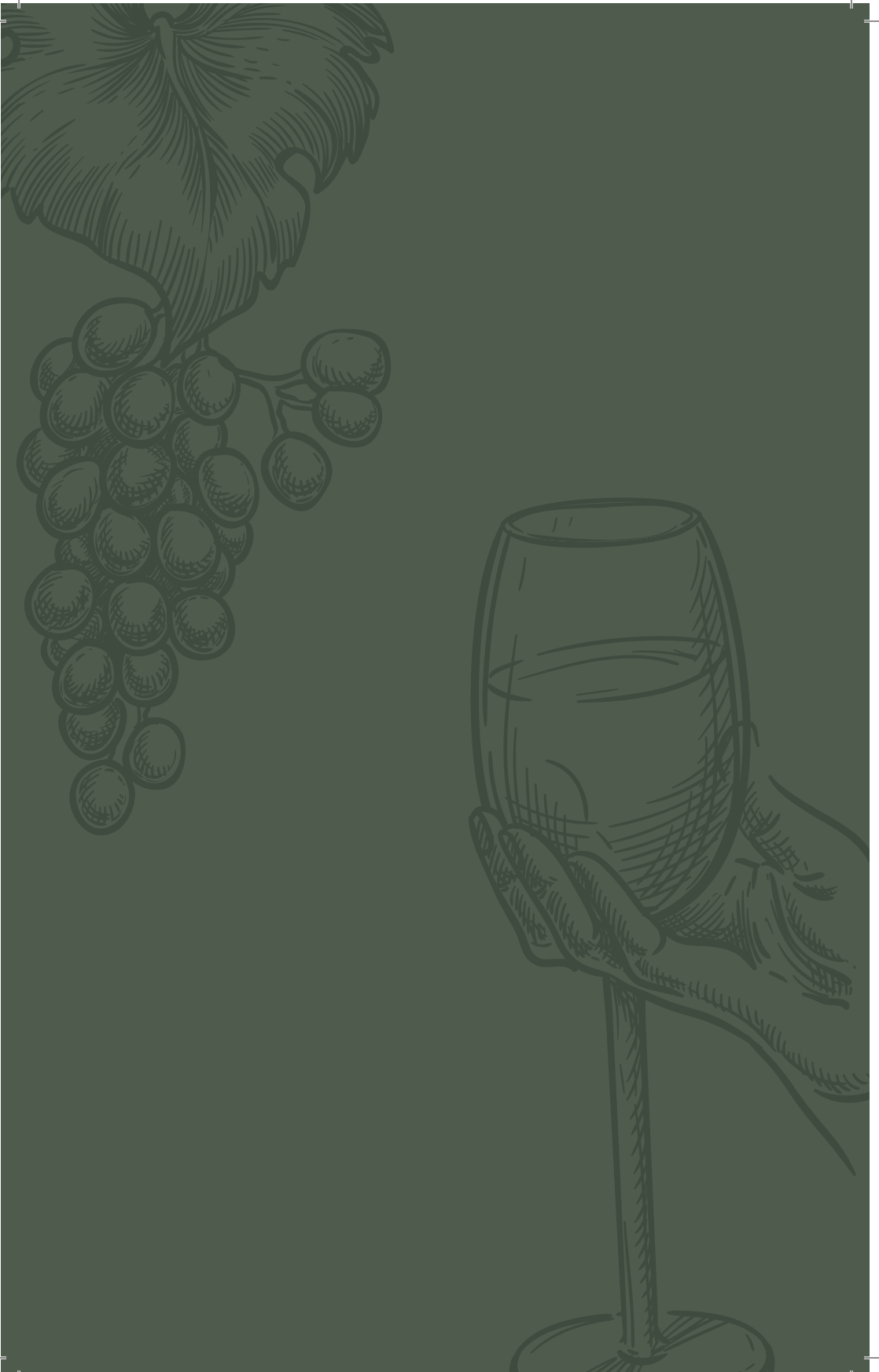
Veuve Clicquot Brut (VG)

£75.95

France

Rich and creamy with bright citrus and a signature toasty finish.

Pair with: fresh fish, roast chicken, fine dining dishes.





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TheHighworthHotel

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www.thehighworth.com