



Wine at the Swan

THE LIST

SPARKLING & CHAMPAGNE

12.5CL 75CL

Prosecco Ca' del Console, Brut NV Italy 6.00 32.00

A classic Prosecco, bright, light, lemon-gold colour, persistent mousse. Lively nose with aromas of white peach, pear, citrus and flowers. The palate is fresh, and clean with the fruit present in abundance, not overly dry, just ripe and fresh. Very well balanced and with an acid line that will make this a perfect food match for seafood, light salads and light, simple fish dishes.

Cremant D'Alsace, Dopff-Au-Moulin NV France 38.00

Bright, straw-coloured appearance. Good, very even small bubbles. Pronounced citrus nose with a trace of toastiness and some nice fresh yeast scents. A good clean attack. Very mousseux on the palate. Fills the mouth well and has lots of good, strong flavour. Finishes nice and cleanly with notable length. Ideal as an aperitif or as the basis for a "Kir Royal". Perfect accompaniment to a plate of seafood too.

Chapel Down Pinot Reserve 2006 England 39.00

The nose is dominated by complex, toasty aromas that have developed during maturation in the bottle. There is a background of redcurrant and light floral notes that are the signature aromas of these grapes. The wine has a refreshing fullness on the palate, with a fine bead and mousse, clean rich fruit flavours and perfect balance.

LE BRUN DE NEUVILLE CHAMPAGNE

The Champagnes of Le Brun de Neuville have consistently won medals in Wine Magazine's International Wine Challenge. In 1997, 1998, 1999 and 2000 all five cuvees were awarded medals, in 1992 Cuvée Roi Clovis was crowned with the Sparkling Wine Trophy, as was the Rosé in 1997, in 1998 the Chardonnay Blanc de Blancs was chosen as Sparkling Wine of the Year and in 1999 Cuvée Selection was awarded a gold medal. 2000 saw the Cuvée Chardonnay and the 1991 vintage being awarded with silver medals. In a blind tasting of Champagne magnums by Decanter magazine, Cuvée Selection won a five star rating and the Decanter Award for the best wine tasted, 'outstanding quality, a virtually perfect example'.

Champagne Le Brun de Neuville Cuvée Sélection Brut NV 9.00 48.00

Champagne Le Brun de Neuville Cuvée Chardonnay Blanc de Blancs NV 50.00

Champagne Le Brun de Neuville Rosé Brut NV 55.00

Champagne Le Brun de Neuville Millésimé Brut 2003 65.00

BOLLINGER CHAMPAGNE

Champagne Bollinger Grande Année 2004 150.00

Golden colour with a fine persistent bead. Lovely ripe, sweet fruit, tropical notes, baked apple, brioche, a hint of honey. Fine and gentle bubbles, rich and dry palate, red apples, stone fruit, lemon, vanilla, spice and yeast. Good citric-freshness, young and bold. Complex and rich champagne that has excellent length and class. A perfect example of vintage Champagne and would be the perfect accompaniment to many seafood dishes, especially oysters and mussels.

WHITE

17.5CL 50CL 75CL

FRESH, VIVACIOUS, YOUTHFUL

Swan House White Adega de Pegoes 2013	Portugal	4.90	13.50	19.50
Muscadet de Sevre et Maine, Les Celliers du Prieure '11	France	6.00	17.00	24.50
Pinot Grigio Il Casone 2013	Italy	6.20	17.50	25.50
Vinho Verde, Quinta do Lixa 2013	Portugal	6.50	18.00	26.50
Gavi DOCG del Comune di Gavi 'la Meirana' 2013	Italy	9.00	25.00	38.00
Bianco Veronese, Pergolino 2012	Italy			23.50
Saumur Blanc, Le Cave de Saumur 2012	France			28.00
Sancerre Le Reine Blanche, Jean Reverdy 2012	France			42.50

SPICY, AROMATIC, TEXTURED

Sauvignon Blanc 'Single Estate' Ara 2012	New Zealand	7.50	20.00	29.50
Bacchus Reserve, Chapel Down 2012	England	8.00	23.00	32.00
Chenin Blanc, William Robertson 2013	South Africa			21.50
Riesling 'Wigan' Peter Lehmann 2007	Australia			36.50
Gewurztraminer, Dopff Au Moulin 2012	France			39.00
Roussanne Eden Valley Yalumba 2012	Australia			40.00
Soave Classico 'Campo di Tovi' Inama 2010	Italy			45.00
Pinot Bianco, Schiopetto 2010	Italy			46.00
Chablis 1er Cru, 'Fourchaume' Dom. Brocard 2011	France			49.50
Riesling Spätlese Trocken, Schloss Vollrads 2011	Germany			55.00

VOLUPTUOUS, RICH, INTRICATE

Chardonnay, Deakin Estate 2013	Australia	7.00	19.00	28.50
Bourgogne Chardonnay Dom. Rene Monnier 2011	France			42.00
Meursault V.V, Vincent Girardin 2010	France			65.00
Chardonnay Santa Barbara Sandhi Wines 2012	USA			68.00
Chablis Grand Cru, 'Bougros' Dom. Brocard 2011	France			71.50
Chateauneuf du Pape, Chateau La Nerthe 2010	France			78.00
Condrieu, Domaine St Cosme 2009	France			85.00
Criots Batard Montrachet, Dom. Roger Belland '03	France			125.00

Wines by the glass available by a 125ml measure upon request.

RED

17.5CL 50CL 75CL

BRIGHT, FRUITY, NIMBLE

Swan House Red Adega de Pegoes 2012	Portugal	4.90	13.50	19.50
Merlot, Pierre Henri, Pays d'Oc 2012	France	6.00	17.00	25.50
Montepulciano d'Abruzzo, Itynera 2012	Italy	6.80	18.50	27.50
Rioja Reserva, Bodegas Ondarre 2008	Spain	8.00	23.00	33.00
Brouilly, Cru Beaujolais, Chateau Pierre 2011	France	8.50	24.00	34.00
Castillo de Paniza, Tempranillo/Garnacha Tinto 2012	Spain			21.50
Rosso Veronese, Pergolino 2012	Italy			23.50
Saumur Rouge: Le Cave de Saumur 2011	France			28.00
Barbera d'Asti, Fiulot Prunotto 2012	Italy			30.00
Saint-Chinian 'Cuvée Magali' Milhau Lacugue '10	France			32.00

CONCENTRATED, COMPLEX, ELEGANT

Malbec, Valentin Bianchi 2013	Argentina	6.50	18.00	26.50
Shiraz, Deakin Estate 2013	Australia	7.00	19.00	28.50
Pinot Noir, Waipara West 2010	New Zealand			38.00
Côtes du Rhône 'Mon Cœur,' J-L Chave '12	France			39.50
Valpolicella Classico Ripasso 'Pojega' 2011	Italy			40.00
Rully Rouge 'La Chaume' Claudie Jobard 2011	France			42.00
Bourg. Hautes Cotes de Nuits 'Les Dames Huguettes' Domaine Mongeard-Mugneret, 2010	France			46.50
Saumur-Champigny 'V.Vignes' Dom. Fillitreau '11	France			48.00
Barbaresco, Giacosa Fratelli 2008	Italy			49.50
Chianti Classico Riserva Marchese Antinori 2010	Italy			50.00
Chateau Saint Pierre, Pomerol 2007	France			58.00
Savigny-les-Beaune, Tollot Beaut 2009	France			60.00
Nuit St George, Remoissenet Pere et Fils, 2010	France			78.00
Clos Du Marquis 1999, -2nd wine of Leoville Las-Cases	France			85.00

REDS CONTINUED.....

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BROODING, COMPELLING, LUSCIOUS

Aglianico, Tauri, Antonio Caggiano 2012	Italy	36.50
Domaine Richeaume, Cuvée Tradition 2011	France	55.00
Crozes-Hermitage, Alain Graillot 2012	France	65.00
Cabernet-Shiraz, Yalumba 'The Signature' 2009	Australia	68.00
Cabernet Sauvignon, Fonterutoli, Toscana IGT Philip 2009	Italy	75.00
Cabernet Sauvignon, Napa Valley Titus 2008	U.S.A	82.00
Shiraz 'Basket Press' Rockford 2006	Australia	90.00
Chateau Lafon Rochet 4ème Cru Classé Saint Estèphe 2001	France	95.00
Tignanello, Antinori 2010	Italy	130.00
Chateau Pichon Baron Longueville, 2ème Cru Classé Pauillac 2004	France	175.00

ROSÉ

		17.5CL	50CL	75CL
Pinot Grigio Rosé, Nina 2012	Italy	5.50	15.50	22.50
Côtes de Thongue Rosé Les Filles de Septembre '13	France	7.50	20.00	29.50
Grenache Rosé, Rogers and Rufus 2012	Australia			32.00
Chateau Musar Jeune Rosé 2011	Lebanon			35.00

SWEET

			10CL	BOT
Monbazillac Dom. de l'Ancienne Cure, Roche '11	France	37.5cl	8.00	28.00
Tokaji, Cuvee Sauska 2002	Hungary	50cl	10.50	48.00
Chat. Doisy Daëne 2nd Grand Cru Classé Barsac '06	France	37.5cl		55.00

Wines by the glass available by a 125ml measure upon request.

SHERRY

		10CL	BOT
Fino Inocente, Valdespino	37.5cl	7.50	30.00
Amontillado Tio Diego, Valdespino	75cl	9.50	55.00
Pedro Ximenez, El Candado, Valdespino	37.5cl	9.50	32.00

PORT

		10CL	BOT
Taylor's LBV 2008	70cl	6.50	41.00
Quinta do Porto, Ferreira 10yr	70cl	7.00	45.00
Warre Vintage 1977	70 cl		120.00

BRANDY

		5CL
Somerset Cider Brandy 10 years	England	7.50
Somerset Cider Brandy 15 years	England	9.50
Courvoisier V.S. Cognac	France	9.50
Courvoisier V.S.O.P Cognac	France	11.50
Courvoisier X.O. Cognac	France	23.50
Hine V.S.O.P. Cognac	France	10.50
Chateau de Laubade Armagnac	France	8.50

WHISKY – SINGLE MALT

Laphroaig 10 years, Islay	Scotland	9.00
Lagavulin, 16 years Islay	Scotland	11.50
Talisker 10 years, Isle of Skye	Scotland	10.00
Glenmorangie, 12years Highlands	Scotland	9.00
Macallan 10 years, Highlands	Scotland	8.50
Oban, 14years Highlands	Scotland	11.50
Penderyn	Wales	11.00
Yamazaki 12 years	Japan	12.50