

## Rose & Crown Wine List

### Jack Rabbit - House Wines

£3.50/125ml £5.00 250ml £15.00 a bottle

#### Californian Chardonnay

*Lively and well balanced with citrus and tropical fruit flavours: crisp & fruity!*

#### Italian Pinot Grigio

*Dry and crisp with flavours of fresh apple: light & vibrant!*

#### Chilean Sauvignon Blanc

*Fresh and crisp with delicious fruity flavours of lime & peach: light & zesty!*

#### Californian White Zinfandel Rose

*Refreshing with fresh strawberry flavours & a delightfully sweet taste: light & fruity!*

#### Californian Merlot

*Smooth and fruity, full of berry flavours: mellow!*

#### Chilean Shiraz

*Rich and spicy with flavours of blackberries, raspberries and violet, balanced with sweet vanilla: intense and lively!*

### Other Whites by the glass

79. Chardonnay - Moon Harvest 2010	<i>Australia</i>	£3.50/125ml	£6.00 250ml
3. Demi-sec - Mas De Vignerons	<i>France</i>	£3.50/125ml	£6.00 250ml
4. Pinot Grigio - Brume Di Monte	<i>Italy</i>	£3.50/125ml	£6.00 250ml
11. Chablis - Chateau de Ligny	<i>France</i>	£4.50/125ml	£8.00 250ml

### Other Rose by the glass

22. Cotes De Provence	<i>France</i>	£4.00/125ml	£7.50 250ml
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### Other Reds by the glass

27. Shiraz - Dry River	<i>Australia</i>	£3.50/125ml	£6.00 250ml
25. Rioja - Joven, Vina Marro	<i>Spain</i>	£3.50/125ml	£6.00 250ml
64. Burgundy - Moulin A Vent	<i>France</i>	£4.50/125ml	£8.00 250ml

## Whites

78. Cava Brut – Various bottles competitively priced at only £14.95
3. Mas De Vigneron Louis Alexandre: Medium Dry White 2009 France £17.00  
*A refreshing fruitiness balanced by a natural acidity.*
79. Chardonnay, Moon Harvest – 2010 Australia £17.00  
*So called because it is harvested at the moment of optimum ripeness during the cool evening temperatures and by the light of the moon.*
4. Pinot Grigio, Brume Di Monte – 2010 Italy £17.50  
*Crisp and refreshing, excellent as an aperitif and with light starter dishes. This Italian classic has soft grapey aromas with ripe apple and pear flavours.*
16. Prosecco – Lunetta Brut Italy £19.95  
*Light and lively – simply perfect as an aperitif.*
56. Sauvignon Blanc, Pencarrow – New Zealand 2010 New Zealand £21.00  
*Full of intense tropical flavours & a clean lingering finish. Our top recommendation from Palliser Estate.*
11. Chablis, Chateau de Ligny – Northern Burgundy – 2009 France £22.50  
*Clean & fresh with a bouquet of apple & citrus fruits make this a very appetizing Chablis.*
13. Chablis, Maurice & Fils – Burgundy – 2010 France £22.50  
*Crisp apple flavours: a dry & fresh Chablis perfect with all seafood*
12. Sancerre, Expression- Terroirs Domain Chatelain – 2010 France £23.50  
*Clear, incisive, delicate and flashy. This wine is simply bursting with citrus, grapefruit and gooseberry.*
93. Santanay, Domaine Claude Nouveau 2000 magnum (150cl) France £85.00  
*For that special occasion! Our last 2 bottles of this magnificent vintage white*

## Rosé

30. Jack Rabbit Californian White Zinfandel Rose £15.00  
*Refreshing with fresh strawberry flavours & a delightfully sweet taste: light & fruity!*
22. Cotes De Provence, Chateau Montaud – Provence, 2009 France £20.00  
*Light wild summer berry fruits with the merest hint of cream on the finish.*

## Reds

26. Garnacha, Barsao – Campo de Borja, 2008 Spain £17.50  
*This wine is made on the wind-swept plateau above Rioja from old low yield vines giving a wonderful depth of fruit & not a touch of tannin in sight!*
27. Shiraz, Dry River – 2010 Australia £17.50  
*A lush Aussie fruit bomb with a nose of smokey rich fruits & a touch of mint.*
25. Rioja Joven, Vina Marro, Bodegas Domeco de Jarauta, 2008 Spain £17.50  
*A new style Rioja with lots of plump juicy ripe Tempranillo fruit & no oak.*
77. Pinot Noir, Anakena, 2009 Chile £18.75  
*An elegant, fresh and well balanced wine from the foothills of the Andes!*
29. Merlot, Emiliana Adobe Reserva, Rapel Valley 2009 Chile £19.00  
*Produced with organically grown grapes to achieve maximum expression.*
65. Chianti, Colli Senesi Salcheto – Montepulciano, 2008 Italy £19.50  
*Beautifully perfumed with a deep nose of concentrated red cherries. On the palate there is a refreshing minerality and spiciness, slightly rustic on the finish but this is typical from Tavernelle.*
28. The Idiot Shiraz, Philip Shaw – New South Wales, 2008 Australia £21.00  
*Some might say you would be an idiot to miss out on this complex, multidimensional beauty. Being English & more demure than our Antipodean cousins we politely suggest you indulge yourself with one of the best Shirazes we've tried in a long time!*
33. Malbec, Sol De Mayo, 2008 Argentina £21.00  
*A robust wine with pronounced ripe black plum and hints of Parma violets on the nose. This wine is recommended with steaks!*
34. Cotes du Rhone, Skalli Caves Saint Pierre, Chateauneuf Du Pape 2010 £22.50  
*Revealing aromas of cherry and blackcurrant evolving on mocha and chocolate notes*
64. Burgundy, Moulin A Vent 2007 France £22.50  
*Silky and elegant throughout the palate with an abundance of blackcurrant & redberry fruits – an ideal wine to drink with lamb.*
8. Chateauneuf Du Pape Fargueirol 2009 France £29.95  
*This vineyard has a high percentage of old vines, which give a small yield of very intense, & deeply complex high quality traditional wines.*

## Champagnes

78. Cava, Brut – various bottles competitively priced at only. £14.95
91. Veuve du Vernay demi-sec Sparkling Wine £14.95  
*Ideal as aperitif or with white meats, fish & fruit desserts*
16. Prosecco – Lunetta Brut £19.95  
*Light and lively – simply perfect as an aperitif.*
15. Paul Langier Brut Champagne £35.00  
*A stylish dry wine offering ripe fruit and a biscuity finish*
92. Du Vallois Brut Champagne £35.00  
*Our very drinkable house Champagne*
19. Lanson Brut Rose Champagne £35.00  
*Our ever popular house pink Champagne*
17. Pol Roger Brut Reserve £45.00  
*The wonderful combination of the delicate flowery sweetness of the Pinot Meunier grape and the depth and structure of the Pinot Noir reveals the breed and elegance of this Grande Marque Champagne.*
19. Laurent-Perrier Cuvee Rose Brut £55.00  
*This pink Champagne needs no introduction...!*
20. Pol Roger Vintage 1999 £85.00  
*Our top Champagne: what more do we need to say?*
9. Taittinger Brut Reserve 150cl Magnum Renowned for its pale straw colour with a consistent and fine mousse. The nose is light and delicate with hints of biscuit and brioche. The palate is lean, but has considerable depth and elegance with a long fresh finish. Best served as an aperitif. £125.00