



## The Bathwick Boatman Riverside Restaurant

### White Wine

1. **Las Condas Sauvignon Blanc 2010, Chile** £15  
*From the central valley in Chile this refreshing classic Sauvignon Blanc has a lush and ripe palate that evokes ripe gooseberry notes and tropical hints* £3.9 (173)
2. **Elki Pedro Jimenez 2011, Elqui Valley, Chile** £15  
*The peachy lusciousness provided by the Pedro-Jimenez is balanced by a crispness and length which allows this wine to be enjoyed with a variety of foods or on its own.* £4.2 (173)
3. **Les Vignes d'Orpin Marsanne/Viognier 2009, Vin de pays d'Oc** £17  
*Dry and crisp with soft orchard fruit flavours: white peaches and apricots with honeysuckle notes on the palate. Absolutely delicious!*
4. **Mariona Alicante Blanco 2010, Artiga, Alicante, Spain** £18  
*Intensely perfumed and seductive with a range of exotic aromas and flavours of lychee, jasmine, rosewater and mango. This is great as an aperitif on the terrace or with spicy food.*
5. **Verdicchio dei Castelli di Jesi Classico Superiore 2011 Zaccagnini, Italy** £19  
*Really classy – quite dry Italian white, incredibly elegant with a touch of minerality*
6. **Gruner Veltliner Federspeil Kollmutz 2011 Wachau, Austria** £22  
*Gruner Veltliner is a stunning grape variety and a great alternative to Sauvignon Blanc*
7. **Bogle Chardonnay 2011, California, USA** £23  
*Classic Clarksburg personality shines through in the green apple and pear notes, while a bit more tropical pineapple breezes by. Spicy American oak notes of butterscotch and vanilla are the perfect balance to the freshness and acidity of this multifaceted wine.*
8. **Urlar Pinot Gris 2010, Gladstone, Wairarapa, New Zealand** £28  
*An opulent dry styled wine with aromas of sweet pear, honeysuckle and stonefruit. The creamy texture on the palate provides a long and lingering finish. Organic – but don't let that put you off this beautifully balanced wine!*
9. **Chablis 2010 Domaine Bernard Defaix, France** £31  
*Typical fruit character of apple and melon with an underlying mineral bed that adds that oh so famous almost metallic backbone.*
10. **Trimbach Gewurztraminer 2009, Alsace** £33  
*A unique wine – it is in Alsace that this grape variety reaches the height of perfection. The fruitiest and spiciest of the Alsatian varieties – but with a dry finish. Rich and aromatic it pairs beautifully with pronounced flavours.*

### Rosé Wine

11. **Farina Pinot Grigio Rosé 2010, Delle Venezie, Italy** £16  
*Incredibly popular grape, loads of ripe Strawberry fruit aromas* £4.3 (173)
12. **Cuvée Magali Rosé 2011, Cote de Provence, France** £21  
*An elegantly fresh and dry taste of Provencal rosé – pretty pink, smooth on the palate evoking the juiciness of red fruits and citrus. Versatile with almost any type of food...particularly smoked salmon !*



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### Red Wine

13. **Elki Sangiovese 2011 Elqui Valley, Chile** £15  
*Northern Italian grape with a Chilean twist, warm and a touch of spice* £4.
14. **Saam Mountain Shiraz 2009, Paarl, South Africa** £15  
*This shiraz delivers cool, elegant fruit - structure and satisfaction! A very food-friendly wine at the same time as being soft enough to drink on it's own. (Apart from being a quality wine it is Wine Industry Ethical Trade Association certified)* £4.
15. **Cuvée du Paredaux 2009, Domaine des Lauriers, Pays d'Oc, France (Syrah Grenache Mourvedre)** £16  
*Medium-bodied, fresh and fruity with good bramble hedgerow character – a bit of blackcurrant. Soft tannins and a long finish.*
16. **Leyda Cabernet Sauvignon Clasico Reserva 2010 Maipo Valley, Chile** £18  
*Spice, plum and chocolate flavours, with just a touch of oak.*
17. **Heartland Stickleback Red 2009, (Cabernet Shiraz Grenache) South Australia** £19  
*A serious Aussie blend that offers a lot at a great price*
18. **Domaine Les Hautes Cances 2008, Côtes du Rhône France** £19  
*A charming example from this popular wine region, this wine has bags of bramble fruit and spice on the palate and a hint of leather on the finish*
19. **Villa di Campobello Riserva 2007, Chianti, Italy** £21  
*Rich red wine, full bodied and dry, offers a complex final touch of cherries and pepper. Complements roasts, game and duck*
20. **Domaine des Prés Lasses, 2007, Faugères** £25  
*Soft and generous. Vegetal aromas and velvety roundness with a silky finish, a characteristic flavour of the wild Garrigue countryside. Mood: Roasts and grilled veg, tomato based dishes.*
21. **Urlar Pinot Noir 2009 Gladstone, Wairarapa, New Zealand** £29  
*An amazing new Pinot that will knock your socks off, lovely dark colour and masses of fruit, exceptional!*
22. **Château La Croix Chantecaille 2006 Saint Emilion Grand Cru, France** £34  
*An accessible example of this famous wine, macerated cherries and dark chocolate on the nose leads to a satisfying weight of red fruit in the mouth that is exciting for a mouthful or two, but then you realize that you need a mouthful of Roast Beef to make it even more perfect!*

### Sparkling Wine and Champagne

23. **Prosecco Tenute San Marco Extra Dry** £18  
*Easy drinking fizz, Perfect as an everyday aperitivo – Salute!*
24. **Ruggeri Argeo Prosecco di Valdobbiadene Extra Dry NV** £23  
*This fills the mouth with a fresh apple flavour and fine, creamy mousse. It is light and delicate yet flavoursome.*
25. **Ridgeview Fitzrovia Cuvée Merret (Rosé) 2009 Sussex, England** £38  
*Chardonnay dominance brings freshness and finesse, whilst the pinots add the flavours of summer fruits. A refreshing aperitif, or pairs beautifully with lighter dishes. A stunning English rose “champagne”.*
26. **Gobillard Grand Reserve Premier Cru Brut NV Champagne, France** £39  
*Elegant and fruity, greengages and honey on the palate, a long finish dominated by toasty brioche notes*