

✧ Rosé ✧

125ml glass 175ml glass 750ml bottle

CHAPEL DOWN ENGLISH ROSÉ, Pinot Noir, 2014

Kent, England

Pale in colour with delicate aromas of strawberry, raspberry, cherry and redcurrant. Fresh and dry with crisp acidity and a clean, refreshing finish.

£5.30 £8.10 £32.00

SANCERRE ROSÉ LA LOUÉE, DOMAINE BAILLY, Pinot Noir, 2015

Loire Valley, France

Bright red berry flavours and floral aromas, with strong mineral undertones. It is crisp and fresh, with a fruity palate.

- - £36.00

✧ Champagne and Sparkling ✧

125ml glass - 750ml bottle

PROSECCO IL FRESCO, VILLA SANDI, Glera

Veneto, Italy

An intensely fruity aroma with hints of ripe golden apple and a flowery note reminiscent of acacia flowers. Fresh and soft to the palate, with pear and apple notes and an agreeably fruity and harmonious finish.

£4.95 - £25.95

GEORGE GARDET, BRUT TRADITION, Pinot Meunier-Pinot Noir

Champagne, France

Altogether fresh, with a full-bodied consistency, fine acidity and a balance between creamy and bold.

£8.95 - £42.00

NYETIMBER, CLASSIC BRUT, Chardonnay, 2010

West Sussex, England

Tiny bubbles, great clarity and a wonderful pale gold colour. Aromas of fresh melon, Meyer lemon, proving bread, sweet pea flowers and vanilla, followed by fresh apricot and melon flavours on the palate with a lovely tiny bubble texture. Apricot and bread flavours continue on the long finish.

- - £60.00

LAURENT PERRIER, BRUT, Chardonnay

Champagne, France

Pale gold in colour with a steady flow of fine and persistent bubbles. The nose is delicate yet complex, fresh and well-balanced with hints of citrus and white fruits.

- - £70.00

POL ROGER, BRUT RESERVE, Chardonnay

Champagne, France

On the nose, the champagne is dominated by white flowers, green apple, brioche and a trace of minerality. On the palate there are notes of stone fruits, a certain nuttiness and a hint of honey supporting the freshness of the acidity.

- - £75.00

LAURENT PERRIER, CUVÉE ROSÉ, Pinot Noir

Champagne, France

Bright, salmon-pink in colour. The nose is precise and very crisp with a lasting impression of freshness, it has hints of soft red fruits, such as strawberries, redcurrants, raspberries and black cherries.

- - £85.00

POL ROGER, VINTAGE CUVÉE, WINSTON CHURCHILL, Pinot Noir-Chardonnay, 2004

Champagne, France

Created in homage to Sir Winston Churchill mindful of the qualities that he sought in his champagne: robustness, a full-bodied character and relative maturity. The exact blend is a closely guarded family secret but it is undeniable that the composition would meet with the approval of the man to whom it is dedicated. Pinot Noir predominates, providing structure, breadth and robustness, whilst Chardonnay contributes elegance, finesse and subtlety.

"My tastes are simple; I am easily satisfied with the best."

Winston Churchill

- - £150.00

 **pudding and port** 

50ml glass - 750ml bottle

D'OLIVEIRA THREE-YEAR-OLD SWEET MADEIRA, Tinta Negra Mole

Madeira, Portugal

A rich wine, mahogany colour, a fruity bouquet with hints of barley sugar, raisins and toffee with a fresh, clean finish. A perfect pudding companion.

£2.95 - £25.00

PORTO POCAS TEN-YEAR-OLD TAWNY PORT, Touriga Franca-Touriga Nacional

Douro Valley, Portugal

Woody bouquet of dried fruits and raisins. Fruity and well matched with the wood. Full-bodied, irresistible and complex, with a long lasting finish of dried plums.

£3.25 - £33.50

CHÂTEAU RAYMOND-LAFON, SAUTERNES, Sémillon-Sauvignon Blanc, 2008

Bordeaux, France

Honey, candied fruits, crystallised fruits that lead to a sweeter palate that is clean rather than cloying. Incredible length and balance this is the perfect end to a meal.

£3.75 - £51.50

TAYLOR'S VINTAGE PORT, Port Blend, 2003

Douro Valley, Portugal

Inky purple-black in colour with a narrow magenta rim. Classic Taylor nose, with exotic scents of violet and gum cistus set against an impenetrable background of intense dark berry fruit. The 2003 vintage port shows a stylish and racy palate, displaying a tight fabric of sinewy tannins and packed with concentrated grapey flavours which intensify through the seemingly endless finish.

- - £165.00

Tasting notes provided by House of Townend.



HOUSE OF TOWNEND
FOUNDED 1828