

BARTELLAS

Wine List

	White Wine	ABV	By the glass			Bottle
			125ml	175ml	250ml	
52	Sauvignon Blanc, Central Monte, Chile Aromas of grapefruit and tomato leaf that lead to a crisp and dry palate with hints of lemon and lime	13.00%	£4.75	£6.75	£8.75	£24.50
53	Chardonnay, Dry River, Australia Light straw in colour, with an enticing nose of peach, citrus and lemon aromas.	12.50%	£5.25	£7.25	£9.25	£25.50
55	Pinot Grigio, Cortevista, Italy Straw yellow colour with hints of honey and banana on the nose	11.00%	£5.50	£7.50	£9.50	£26.50
57	Picpoul de Pinet, Domaine Foncastel, France Enticing on the nose, fruity and concentrated on the palate, this Picpoul is unique and elegant with a long finish	13.00%				£32.50
58	Vinho Verde, Casa de Vila Nova, Portugal Floral, citrus and gentle tropical aromas lead on to a palate which is deliciously off-dry with flavours of ripe melon and sherbet lemon acid	11.00%				£29.50
60	Sauvignon Blanc, Honu, Marlborough, NZ fresh, crisp and zesty with aromas of citrus and passion fruit, combined with intense flavours of lime and gooseberry. IWC Bronze Winner 2020.	12.50%				£33.50
61	Gavi di Gavi, Il Portino, Italy Aromas of white blossoms, stone fruit and fresh herbs. Medium bodied and dry on the palate with citrus freshness and a hint of minerality	13.00%				£34.50
62	Chablis, Domaine Christophe Camu, France Golden-green hue, green apple aromas and fresh, fruit-laden palate underscored by a nervy minerality	12.00%				£40.50
63	Sancerre, Langlois-Chateau, France Serious length and depth of character with good fruit concentration. The Bollinger family are now major shareholders	12.00%				£42.50
101	Barons Lane White, New Hall Winery, Purleigh, Essex A crisp, dry, fruit-driven white wine showing pear, grapefruit. Supple roundness with a slight saline minerality gives a mouth-watering, refreshing finish	11.00%	£6.50	£9.00	£12.00	£33.50

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	Red Wine	ABV	By the glass			Bottle
			125ml	175ml	250ml	
72	Merlot, Central Monte, Chile A beautiful bouquet of black cherries and red summer fruits. Soft tannins on the palate make for a very smooth and balanced wine	13.00%	£4.75	£6.75	£8.75	£24.50
73	Shiraz Reserve, Dry River, Australia Nose of smoky rich fruits with a touch of mint. Smooth and rich on the palate with spicy flavours of luscious dark berry fruits and balanced tannins.	13.50%	£5.25	£7.25	£9.25	£25.50
74	3 Passo Negroamaro-Shiraz, Italy An intense nose of dried fruit and oaky spice. Full bodied but elegant with firm tannins and a long finish. Sommelier Wine Awards 2020 Gold	14.00%				£27.50
75	Malbec Chacabuco Los Haraldos, Argentina Full-bodied with bold dark fruit, a hint of spice and a long complex finish. A nose redolent with plum, damson and black cherries	13.00%	£5.75	£8.25	£10.50	£29.50
76	Garnacha, Bodegas Monfil, Spain Packed with vibrant red berries and vanilla, intense dark ruby colour with a fresh and lively cherry nose.	13.50%				£28.50
77	Doppio Passo, Primitivo di Mandoria, Riserva, Italy A bouquet with notes of varietal fruits, a very solid structure and a balance with soft tannins and acidity. Great wine for roasted and grilled meats.	14.50%				£31.50
78	Rioja Crianza, Adrian Serrano, Spain Aged for 16 months in American oak giving a vanilla aspect to the lightly spicy cherry fruit. Light in style and easy to drink but also essentially a good food wine	14.00%	£6.25	£8.75	£11.50	£32.50
103	Barons Lane Red, New Hall Winery, Purleigh, Essex Full of black cherry and bramble fruit with a smoky, peppery character leading to a firm, well-structured finish	11.00%	£6.50	£9.00	£12.00	£33.50
79	Chateau Robin, Lussac St, Emilion, France Flavours of blackcurrant, redcurrants and cherry linger on the palate, adding a beautiful freshness and ripe fruit aromas on the nose. The tannins are silky, subtle and smooth, with an elegant finish	13.00%				£35.50
80	Pinot Noir, Outnumbered, NZ Ripe cherry and plum characters are complemented on the nose by spicy, toasty oak. The flavour is all about fruit freshness, with a mouth-filling, supple finish	13.50%				£37.50
81	Fleurie, Le Pigeonnier, Domaine du Bois de L'Oise Wonderfully fresh and vibrant. Abundance of fruit with raspberry and cherry dominating. A good texture leading to a smooth palate	13.00%				£38.50

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	Rosé Wine	ABV	By the glass			Bottle
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54	Zinfandel Rosé, Rosebud, California, USA Fragrant aromas of strawberry and redcurrant, with a hint of citrus. Rich sweet flavours of strawberries and cream on the palate	10.50%	£5.50	£7.50	£9.50	£26.50
56	Pinot Grigio Rosé, Cortevista, Italy Understated, dry palate, pale pink with light coppery nuances ushering in well-defined notes of wildflowers.	11.00%	£5.50	£7.50	£9.50	£26.50
59	Coteaux Varois en Provence Rosé, Diamarine Pale pink, very expressive on the nose. Deliciously tangy with fresh fruit and citrus peel aromas leading to a very elegant finish	12.50%	£6.50	£9.00	£12.00	£33.50
102	Barons Lane Rosé, New Hall Winery, Purleigh, Essex With a pale salmon, Provençale hue, packed full of summer fruits, red apple, white peach with a slight creaminess and a tart balanced finish	11.00%	£6.50	£9.00	£12.00	£33.50
106	Ch. D'Esclans, Whispering Angel Rosé, Provence This is delicate and fresh with plenty of crisp strawberry fruit and a long finish. The new benchmark for Provence rose.	11.00%				£52.50

Low Alcohol Wines

		ABV	Bottle
91	Sauvignon Blanc, (De-alcoholised), South Africa A light yellow with green tint in colour, flavours of ripe tropical fruit, yellow peaches and gooseberries. This wine will pair well with seafood	0.50%	£19.50
92	Shiraz, (De-alcoholised), South Africa Deep ruby red in colour with hints of ripe red fruit, crushed black pepper, dried rose petals and candied cherries	0.50%	£19.50
93	Prosecco, Scavi & Ray, (Alcohol free) Using Glera grape, this Prosecco is put through a unique process permitting a full-flavoured sparkling product with 0% alcohol	0.0%	£25.50

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		Fizz	ABV	By the glass 125ml	Bottle
41	Baron D'Arignac, Brut, France		11.00%		£28.50
	Pale yellow and elegant colour with fine bubbles. A fruity and elegant taste with aromas of fresh butter and cake.				
42	Prosecco, Botter, Italy		11.00%	£6.75	£33.50
	Complex bouquet of peach, green apple and notes of acacia and lilac. The fruity and floral elements make this a perfect apéritif or one to enjoy with light styles of food				
43	Prosecco Rosé, Botter, Italy		11.00%		£33.50
	Vibrant bubbles with fresh and light red berry flavours on the palate. Well-rounded and full-bodied structure with a balanced acidity				
44	Charles Joubert, Brut Reserve, N.V. Champagne		12.50%	£9.25	£49.50
	Aged for a long period in deep chalk cellars in Epernay. It offers red fruit aromas and toastiness on the nose, while on the palate freshness and roundness complement one another				
104	English Brut NV New Hall Winery, Purleigh, Essex		12.00%		£49.50
	Boasting aromas of red apple, conference pear & elderflower with notes of ripe apricots, baked apple and roasted hazelnuts leading to a creamy, vibrant finish				
105	English Rosé Brut NV New Hall Winery, Purleigh, Essex		12.00%		£53.50
	This sparkling Rosé has classic wild strawberry, lemon sherbert and rosewater notes on the palate leading to an elegant, fine persistent mousse				
45	Charles Vercy, Brut Rosé, N.V. Champagne, France		12.50%		£53.50
	Delicate red fruit flavours enhanced by a fine mousse creating a beautiful Champagne with crisp acidity and a long finish of blackberries.				
46	Taittinger, Brut Reserve, NV, Champagne		12.50%		£79.50
	Largely Chardonnay, this wine is famous for its lightness and elegance				
47	Laurent-Perrier Cuvée Rosé, Brut N.V.		12.00%		£125.50
	To many, the finest non-vintage rosé champagne produced				

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