

THE SHEPHERD'S REST INN

White, Rosé & Sparkling



Red



Wine Menu



White Wines

Taste	125ml	175ml	250ml	Bottle
1 Morajo Pinot Grigio, DOC Venezie Italy	3.45	4.95	6.50	18.95
A clean, fresh and youthful wine with fresh ripe yellow plum and an almost a floral note on the nose, following through onto the palate. Food pairing: Ricotta, risotto, mozzarella				
1 Las Ondas Sauvignon Blanc Chile	3.45	4.95	6.50	18.95
A ripe and fruity white wine but with enough acidity to give a crisp dry finish. Food Pairing: Fish, goats cheese, seafood				
1 Pocket Watch Chardonnay Australia	3.75	5.25	6.75	19.50
A light and vibrant Chardonnay that is fruit-led, showing citrus and yellow plum aromas. Food Pairing: Creamy sauces, fish, seafood, white meats				
1 Revenant Chenin Blanc South Africa	3.85	5.65	7.60	22.50
Fine mineral and apple notes with honey, greengage and lemon. Food Pairing: Seafood, risotto, chicken, spicy foods				
2 Inviniti New Zealand Sauvignon Blanc New Zealand	4.95	7.50	9.95	29.90
This Marlborough Sauvignon is passionfruit and citrus-driven. Crisp and refreshing with lime character and a juicy flavour. Food Pairing: Goats cheese, salads, seafood				
2 Mâcon Blanc, Vignerons des Terres Secrètes France				32.80
Attractive yellow plum and melon aromas are followed by a creamy smoothness on the palate. Food Pairing: Creamy chicken dishes, mushroom pie, salad				
1 Chatelain Pouilly-Fumé France				41.20
A very fine example of Pouilly-Fumé, with a real concentration of Sauvignon fruit. Food Pairing: Salads, light fish dishes & goats cheese, smoked ham				

Rosé Wines

Taste	125ml	175ml	250ml	Bottle
2 Morajo Pinot Grigio Blush. DOC Venezie Italy	3.45	4.95	6.50	18.95
A wine with youthful hints of simple red fruit on the nose, following through well into the palate. Food pairing: Light salad, seafood, grilled fish, goats cheese				
6 O&E Zinfandel Rosé USA	3.45	4.95	6.50	18.95
Fresh and juicy with ripe strawberry flavours. Food Pairing: Grilled meats, Mexican cuisine				
3 Henri Gaillard Côtes de Provence Rosé France				27.20
A classic French rosé: bone dry and light bodied with delicate red fruit. Food Pairing: Aperitifs, salads				

Red Wines

Taste	125ml	175ml	250ml	Bottle
B Ocarina Chilean Merlot Chile	3.45	4.95	6.50	18.95
Reasonably full-bodied, with soft tannins rounding off a dash of acidity. Rich in plum, blackberry & spice notes. Food Pairing: Burgers, pizza, grilled meats, barbeque				
C Pocketwatch Shiraz Australia	3.75	5.25	6.75	19.50
A mid-full bodied Shiraz with a good intensity of black cherry and blackberry fruit. Food Pairing: Barbeque, casserole, sausage & mash				
D Franschhoek Cabernet Sauvignon South Africa	3.85	5.65	7.60	22.50
Blackcurrants and violets on the nose, followed by concentrated dark berry flavours with overtones of tobacco and spice. Food Pairing: Rich meaty stews, venison casseroles, tagines, roast beef, steak, mature cheeses				
C Finca de Oro Rioja Spain	3.75	5.25	6.75	19.50
A surprisingly refined and complex mid bodied red, showing dark fruit, spice and oak aromas. Food Pairing: Blue cheese, grilled, lamb chops, manchego, picos, pork, sheeps cheese, tapas				
C Dead Mans Dice Malbec Argentina	3.85	5.35	6.90	20.50
Deep and vibrant Malbec with an intense nose of plum, damson and dark chocolate aromas. Food Pairing: Beef, hard cheeses, red meats, venison				
B Bougrier Pure Vallée Pinot Noir France				22.90
Lifted and refreshing, with a crunchypalate of bright red berries, a subtle floral undertone and a backing of toasted spice. Food Pairing: Charcuterie, ham, mushroom				
D Alta Vista Premium Malbec Argentina				36.50
Fresh berries and cherry aromas, with a hint of violet. Delicate notes of wood add to a full-bodied and clean finish. Food Pairing: Dark meat turkey, pork, melted cheese, blue cheese				

Sparkling Wines

Taste	20cl	Bottle
1 Ponte Prosecco Extra Dry Italy	8.50	27.50
Clean, dry and crisp, with a creamy finish. Food Pairing: Aperitifs or cocktail, margherita pizza		
2 Ponte Prosecco Rosé Brut Italy		27.90
Floral and red fruit, creamy finish; this is a light and off-dry sparkling rosé. Food Pairing: Sushi, sashimi, shellfish		

Champagne

Taste	Bottle
2 Champagne Castelnau Brut Réserve France	£59.99
Rich in style with notes of brioche, toast and dried fruits. Food Pairing: Aperitifs, fish, sushi, ceviche	
1 Champagne H. Lanvin & Fils Brut NV France	£66.00
Golden in colour with fine bubbles, this elegant Champagne is fresh on the nose with a rounded toasty palate.	