

## sparkling

	bottle
Michelle Sparkling, Chateau Ste Michelle <i>crisp, brioche, citrus</i> Washington, USA	18.50
Rhein Extra, Brut Rosé <i>orchard acidity, zest, summer berry length</i> Romania	18.50
Chapel Down, Brut NV <i>red orchard fruit, quince, bread</i> Sussex, UK	36.00
Pinot Nero Rosé, Ruggeri <i>dry with soft red fruit &amp; fine bubbles</i> Veneto, Italy	17.00
Vecchie Viti DOCG, Ruggeri <i>the best Prosecco we have tried</i> Veneto, Italy	27.00
Perlé, Ferrari <i>iconic traditional method</i> Alto Adige, Italy	29.00
Perrier Jouët NV <i>our choice of Champagne for St Leonards</i> France	46.50

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*takeout prices*  
Case of 6 bottles 5% discount  
Case of 12 bottles 10% discount

## sherry

	375ml
La Guita, Manzanilla <i>dry, fresh, saline</i> Sanlucar, Spain	9.00
En Rama, La Guita <i>complex, nutty, aged</i>	13.00
Pedro Ximenez – Bella Luna <i>sweet &amp; luscious – figs &amp; dates</i>	10.00

## dessert wine

Noble Wrinkled Riesling, d'Arenberg <i>works well with cheeses</i> South Australia	375ml	16.00
Eiswein, Hopler (Gruner Veltliner) <i>great with fruit &amp; pastries</i> Burgenland, Austria	375ml	22.50
Vin Santo, Barbi <i>Tuscany's sweet amber nectar – raisin &amp; nuts</i>	375ml	22.50
I Capitelli, Anselmi <i>rich &amp; complex, tropical &amp; honeyed</i> Veneto	375ml	22.50
Muscat Late Harvest – Vin de Hel, Thelema <i>rich apricot, citrus acidity</i> Stellenbosch, SA	375ml	24.50
Tokaji, Aszu 6, Patricius <i>richly sweet with honeyed peach</i> Hungary	500ml	38.00

## port

1997 Colheita, Quinta do Crasto <i>intense flavour and structure</i> Douro, Portugal	750ml	37.00
Liqueur Muscat, Skillogalee <i>fortified like tawny port</i> Clare Valley, Australia		40.50

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## white

### crisp & mineral

Picpoul de Pinet, Les Prades <i>delicate, mineral, salty</i>	Languedoc, France	13.00	bottle
Lugana, Bertani <i>elegant, peach, apricot</i>	Veneto, Italy	17.00	
Mâcon Vinzelles, Cave des Grands Crus <i>un-oaked, precise, discreet stone fruit</i>	Burgundy	17.50	
Godello, Maga <i>citrus, fruit, floral aromas</i>	Ribeira Sacra, Spain	18.50	
Chablis 1er Cru Montmain, Louis Michel <i>steely, mineral, citrus</i>	Burgundy, France	30.00	

### aromatic & fruity

Torrontes – Don David, El Esteco <i>floral, orange peel, lychee</i>	Salta, Argentina	13.00	
Sauvignon Blanc – Milestone, Crossroads <i>lime, grassy, passionfruit</i>	Hawkes Bay, NZ	14.50	
Verdicchio Classico, Umani Ronchi <i>ripe peach, hazelnut, butter</i>	Marche, Italy	15.50	
Grauburgunder Spätlese, Trocken Weingut Petri <i>stone fruit, lime, minerality, joyous</i>	Pfalz, Germany	19.00	
Pouilly Fume, Boisfleury <i>gunflint, citrus, white flower</i>	Loire, France	23.00	

### rieslings

Riesling Wachenheimer, Villa Wolf <i>mineral, citrus/apple fruit/blossom</i>	Rheingau, Germany	15.50	
Riesling, Trimbach <i>dry, citrus, restrained</i>	Alsace, France	18.50	
Riesling, Bamberger, Plaisir <i>softly pétillante, natural rhubarb</i>	Nahe, Germany	19.00	
Riesling – Als Wären's Ein Stück Von Mir <i>mineral, greenguage, petrol</i>	Rheinhessen, Germany	22.00	
Riesling, Braunewell, Essenheim/Limestone <i>spritsy peach, lime</i>	Rheinhessen, Germany	33.50	

### something different

Treixadura, Ailalá <i>apricot, flower, sea shell</i>	Ribeiro, Spain	15.00	bottle
San Vincenzo (Garganega), Anselmi <i>melon, nut, orange blossom</i>	Veneto, Italy	15.50	
Gruner Veltliner, Machherndl <i>white pepper, spice, apple</i>	Wachau, Austria	15.50	
Roussanne – The Money Spider, d'Arenberg <i>honey, mango, papaya</i>	South Australia	15.50	
Roero Arneis – Serra Lupini, Negro <i>mineral, pear, peach</i>	Piemonte, Italy	16.00	
Gewurztraminer, Skillo Galee <i>restrained, lychee, rose</i>	Clare Valley, Australia	17.50	
Sancerre – Insolite, Franck Millet <i>unusual, tropical, cut grass</i>	Loire, France	26.50	

### richer & fuller

Chardonnay, Thelema <i>tropical, oak, nut</i>	Stellenbosch, SA	16.50	
Vermentino, – Cala Silente, Santadi <i>tropical, oak, nut</i>	Sardinia, Italy	16.50	
Douro Superior, Quinta do Crasto <i>lemongrass, cream, herb</i>	Douro, Portugal	18.50	
Gran Autòcton Blanc <i>subtle oak, cream, white fruits</i>	Catalunya, Spain	21.00	
Alsace, Domaine Marcel Deiss <i>blend, off-dry, great cheese partner</i>	Alsace, France	22.00	
Pinot Gris – Beurrot, Kooyong <i>almond, hay, nougat</i>	Victoria, Australia	22.50	
Chardonnay, – Clonale, Kooyong <i>citrus, peach, cream</i>	Victoria, Australia	22.50	
The FMC, Ken Forrester <i>rich, honey, weighty</i>	Stellenbosch, South Africa	31.50	

## rosé

Rioja Rosado, Sierra Cantabria <i>delicate, pomegranate, strawberry</i>	Rioja, Spain	13.00	
Pinot Noir Rosé, Yealands <i>red berry, cream, silk</i>	Marlborough, NZ	16.50	

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## red

### fruit & herb

Biferno Rosso Riserva, Palladino	13.00	bottle
<i>silky, dried fruit, fig</i>		Molise, Italy
Finca de Villetuerta, Seleccion Especial	15.00	
<i>berry, oak, pure, Chivite Family Estate</i>		Navarra, Spain
Morellino di Scansano – Heba, Magliano	17.50	
<i>black cherry, silken tannins</i>		Tuscany, Italy
Caburnio, Tenuta Monteti	18.00	
<i>blackcurrant, savoury, finesse</i>		Tuscany, Italy
Ninfa Escolha, Joao Barbosa	19.00	
<i>chocolate, berry/apple, lovely tannins</i>		Tejo, Portugal
Meerlust	19.50	
<i>cassis, vanilla, chocolate</i>		Stellenbosch, SA
Nebbiolo d’Alba, Fontanafredda	20.00	
<i>flower, wild fruit, perfume</i>		Piedmont, Italy
Vacqueyras – Arabesque, Montvac	21.50	
<i>redcurrant, liquorice, elegant</i>		Vacqueyras, France
Acústic, Vinyes Velles Nobles	22.50	
<i>violets, cherry, dark plum, chocolate</i>		Montsant, Spain
Barbera d’Alba, Conterno Fantino	25.00	
<i>plum, soft, cherry</i>		Piedmont, Italy

### something different

Cappello di Prete (Negroamaro), Candido	15.00	
<i>spice, sweet, rich</i>		Puglia, Italy
Tannat – Don David, El Esteco	15.50	
<i>black fruit, clove, chocolate</i>		Salto, Argentina
Sino da Romaneira	17.50	
<i>floral, pepper, soft</i>		Douro, Portugal
Ixsir, Altitudes	19.50	
<i>cassis, green pepper, silk</i>		Bekaa Valley, Lebanon
Secco Vintage Edition, Bertani	20.50	
<i>spice, cherry, complex</i>		Verona, Italy
Primitivo di Manduria, – Papale Oro, Varvaglione	23.00	
<i>cherry, spice, complex</i>		Puglia, Italy
Synchronicity, Meinert	23.50	
<i>plum, velvet, smoke</i>		Devon Valley, SA

### pinot noirs

Pinot Noir – Costa & Pampa, Trapiche	21.00	
<i>raspberry, strawberry, spice</i>		Mar del Plata, Argentina
Pinot Noir, Braunewell	19.50	
<i>dark spice, deep fruits</i>		Rheinhessen, Germany
Pinot Noir Reserve, Gibbston Valley	22.50	
<i>spice, earth, plum</i>		Central Otago, NZ
Pinot Noir, Massale	22.50	
<i>raspberry, cherry, fresh</i>		Victoria, Australia
Pinot Noir, Jean Stodden	29.50	
<i>light spice &amp; tannins, cherries &amp; berries</i>		Ahr, Germany
Pinot Noir, Meres 2010	42.50	
<i>cherry, cinnamon, mineral</i>		Victoria, Australia

### savoury & spice

Chaval, Bodegas Nodus	13.00	bottle
<i>organic, dark fruit, clove, joven</i>		Valencia, Spain
Bonarda – Estacion 1883, Trapiche	13.50	
<i>plum, strawberry, liquorice</i>		Mendoza, Argentina
Pinotage – Printers Ink, Martin Meinert	13.50	
<i>raspberry, violet, chocolate</i>		Devon Valley, SA
Estate Malbec, El Esteco	17.00	
<i>dark plum, mocha, cacao</i>		Salto, Argentina
Lapa dos Gaivoes Escolha, Joao Barbosa 2011	17.50	
<i>dark berry, elegant oak &amp; tannins</i>		Alentejo, Portugal
Shiraz, Thelema	17.50	
<i>smoky, plum, black pepper</i>		Western Cape, SA
Malbec – Finca Notables, El Esteco	22.50	
<i>blackberry, tobacco, chocolate</i>		Salta, Argentina

### robust & rich

Rosso Conero, Umani Ronchi	15.00	
<i>bramble, dark, firm</i>		Marche, Italy
Merlot, Thelema	18.00	
<i>juicy, red fruit, dark fruit</i>		Stellenbosch, SA
Douro Superior, Quinta do Crasto	18.00	
<i>berry, spice, velvet</i>		Douro, Portugal
Ponte das Canas, Mouchao	19.00	
<i>cherry, spicy depths, robust tannins</i>		Alentejo, Portugal
Cabernet Sauvignon, Cannonball	19.50	
<i>rich, jam, blackcurrant</i>		California, USA
Estate Merlot Cabernet Malbec, Man O' War	22.00	
<i>cocoa, liquorice, coffee</i>		Waiheke Island, NZ
Cabernet Sauvignon, Thelema	24.50	
<i>cassis, mint, chocolate</i>		Stellenbosch, SA
Mouchao 2011	29.00	
<i>almonds, green leaf, black spice</i>		Alentejo, Portugal
Vino Nobile di Montepulciano, Poliziano	29.50	
<i>intense, structured, elegant</i>		Tuscany, Italy
Ironclad (Bordeaux blend), Man O'War	31.00	
<i>cassis, blueberry, thyme</i>		Waiheke Island, NZ

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