

## aperitif

Bucks Fizz	7.00
Aperol Spritz	7.50
Bloody Mary	7.00

## sparkling

	glass 125ml	bottle
Michelle Sparkling, Chateau Ste Michelle <i>crisp, brioche, citrus</i> Washington, USA	6.90	30.00
Rhein Extra, Brut Rosé <i>orchard acidity, zest, summer berry length</i> Romania	6.90	30.00
Chapel Down, Brut NV <i>red orchard fruit, quince, bread</i> Sussex, UK	8.50	42.00
Pinot Nero Rosé, Ruggeri <i>dry with soft red fruit &amp; fine bubbles</i> Veneto, Italy		28.00
Vecchie Viti DOCG, Ruggeri <i>the best Prosecco we have tried</i> Veneto, Italy		35.00
Perlé, Ferrari <i>iconic traditional method</i> Alto Adige, Italy		37.50
Perrier Jouët NV <i>our choice of Champagne for St Leonards</i> France		55.00

## sherry

	75ml	375ml
La Guita, Manzanilla <i>dry, fresh, saline</i>	4.20	12.00
En Rama, La Guita <i>complex, nutty, aged</i> Sanlucar, Spain	5.00	19.00

drink here / take home  
see the shelves for graze **bottleshop** prices  
all wine available to take out

reservations 01424 439 736 / info@grazeongrand.com

## by the glass

	glass	carafe	bottle
<b>sherry</b>	75ml	375ml	
La Guita, Manzanilla	4.20		12.00
En Rama, La Guita Sanlucar, Spain	5.00		19.00
<b>sparkling</b>	125ml		
Michelle Sparkling, Chateau Ste Michelle <i>crisp, brioche, citrus</i> Washington, USA	6.90		30.00
Rhein Extra, Brut Rosé <i>orchard acidity, zest, summer berry length</i> Romania	6.90		30.00
Chapel Down, Brut NV <i>red orchard fruit, quince, bread</i> Sussex, UK	8.50		42.00
<b>white</b>			
Picpoul de Pinet, Les Prades <i>delicate, mineral, salty</i> Languedoc, France	4.50	12.60	20.50
Verdicchio Classico, Umani Ronchi <i>ripe peach, hazelnut, butter,</i> Marche, Italy	5.00	14.00	24.00
Sauvignon Blanc – Milestone, Crossroads <i>lime, grassy, passionfruit</i> Hawkes Bay, NZ	4.80	13.50	22.50
Lugana, Bertani <i>elegant, peach, apricot</i> Veneto, Italy	5.20	14.60	26.00
Riesling, Trimbach <i>dry, citrus, restrained</i> Alsace, France	5.70	16.00	28.50
<b>rosé</b>			
Rioja Rosado, Sierra Cantabria <i>delicate, pomegranate, strawberry</i> Rioja, Spain	4.50	12.60	20.50
Pinot Noir Rosé, Yealands <i>red berry, cream, silk</i> Marlborough, NZ	5.70	16.00	25.50
<b>red</b>			
Biferno Rosso Riserva, Palladino <i>silky, dried fruit, fig</i> Molise, Italy	4.50	12.60	20.50
Finca de Villetuerta, Seleccion Especial <i>berry, oak, pure, Chivite Family Estate</i> Navarra, Spain	5.00	14.00	24.00
Estate Malbec, El Esteco <i>dark plum, mocha, cacao</i> Salto, Argentina	5.30	14.80	26.50
Shiraz, Thelema <i>smoky, plum, black pepper</i> Western Cape, SA	5.40	15.20	27.00
Pinot Noir – Costa & Pampa, Trapiche <i>raspberry, strawberry, spice</i> Mar del Plata, Argentina	5.90	16.40	32.00

## white

### crisp & mineral

	glass	carafe	bottle	
Picpoul de Pinet, Les Prades <i>delicate, mineral, salty</i> Languedoc, France	4.50	12.60	20.50	
Lugana, Bertani <i>elegant, peach, apricot</i> Veneto, Italy	5.20	14.60	26.00	
Mâcon Vinzelles, Cave des Grands Crus <i>un-oaked, precise, discreet stone fruit</i> Burgundy			27.00	
Godello, Maga <i>citrus, fruit, floral aromas</i> Ribeira Sacra, Spain			28.50	
Chablis 1er Cru Montmain, Louis Michel <i>steely, mineral, citrus</i> Burgundy, France			42.00	

### aromatic & fruity

	125ml	375ml	
Torrentes – Don David, El Esteco <i>floral, orange peel, lychee</i> Salta, Argentina			21.50
Sauvignon Blanc – Milestone, Crossroads <i>lime, grassy, passionfruit</i> Hawkes Bay, NZ	4.80	13.50	22.50
Verdicchio Classico, Umani Ronchi <i>ripe peach, hazelnut, butter</i> Marche, Italy	5.00	14.00	24.00
Grauburgunder Spätlese, Trocken Weingut Petri <i>stone fruit, lime, minerality, joyous</i> Pfalz, Germany			28.50
Pouilly Fume, Boisfleury <i>gunflint, citrus, white flower</i> Loire, France			35.00

### rieslings

Riesling Wachenheimer, Villa Wolf <i>mineral, citrus/apple fruit/blossom</i> Rheingau, Germany			24.00
Riesling, Trimbach <i>dry, citrus, restrained</i> Alsace, France	5.70	16.00	28.50
Riesling, Bamberger, Plaisir <i>softly pétillante, natural rhubarb</i> Nahe, Germany			28.50
Riesling – Als Wären's Ein Stück Von Mir <i>mineral, greenguage, petrol</i> Rheinhessen, Germany			32.00
Riesling, Braunewell, Essenheim/Limestone <i>spritsy peach, lime</i> Rheinhessen, Germany			47.50

### something different

	glass 125ml	carafe 375ml	bottle
Treixadura, Ailalá <i>apricot, flower, sea shell</i> Ribeiro, Spain			23.00
San Vincenzo (Garganega), Anselmi <i>melon, nut, orange blossom</i> Veneto, Italy			24.00
Gruner Veltliner, Machherndl <i>white pepper, spice, apple</i> Wachau, Austria			24.00
Roussanne – The Money Spider, d'Arenberg <i>honey, mango, papaya</i> South Australia			25.00
Roero Arneis – Serra Lupini, Negro <i>mineral, pear, peach</i> Piemonte, Italy			25.00
Gewurztraminer, Skilloalee <i>restrained, lychee, rose</i> Clare Valley, Australia			26.50
Sancerre – Insolite, Franck Millet <i>unusual, tropical, cut grass</i> Loire, France			39.50

### richer & fuller

Chardonnay, Thelema <i>tropical, oak, nut</i> Stellenbosch, SA			25.50
Vermentino, – Cala Silente, Santadi <i>tropical, oak, nut</i> Sardinia, Italy			25.50
Douro Superior, Quinta do Crasto <i>lemongrass, cream, herb</i> Douro, Portugal			28.00
Gran Autòcton Blanc <i>subtle oak, cream, white fruits</i> Catalunya, Spain			31.50
Alsace, Domaine Marcel Deiss <i>blend, off-dry, great cheese partner</i> Alsace, France			32.50
Pinot Gris – Beurrot, Kooyong <i>almond, hay, nougat</i> Victoria, Australia			35.00
Chardonnay, – Clonale, Kooyong <i>citrus, peach, cream</i> Victoria, Australia			35.00
The FMC, Ken Forrester <i>rich, honey, weighty</i> Stellenbosch, South Africa			43.00

reservations 01424 439 736 / info@grazeongrand.com

drink here / take home  
see the shelves for graze**bottleshop** prices  
all wine available to take out

## red

### fruit & herb

	glass 125ml	carafe 375ml	bottle
Biferno Rosso Riserva, Palladino <i>silky, dried fruit, fig</i> Molise, Italy	4.50	12.60	20.50
Finca de Villetuerta, Seleccion Especial <i>berry, oak, pure, Chivite Family Estate</i> Navarra, Spain	5.00	14.00	24.00
Morellino di Scansano – Heba, Magliano <i>black cherry, silken tannins</i> Tuscany, Italy			26.50
Caburnio, Tenuta Monteti <i>blackcurrant, savoury, finesse</i> Tuscany, Italy			27.00
Ninfa Escolha, Joao Barbosa <i>chocolate, berry/apple, lovely tannins</i> Tejo, Portugal			29.00
Meerlust <i>cassis, vanilla, chocolate</i> Stellenbosch, SA			29.50
Nebbiolo d’Alba, Fontanafredda <i>flower, wild fruit, perfume</i> Piedmont, Italy			31.50
Vacqueyras – Arabesque, Montvac <i>redcurrant, liquorice, elegant</i> Vacqueyras, France			33.00
Acústic, Vinyes Velles Nobles <i>violets, cherry, dark plum, chocolate</i> Monsant, Spain			34.00
Barbera d’Alba, Conterno Fantino <i>plum, soft, cherry</i> Piedmont, Italy			37.50

### something different

Cappello di Prete (Negroamaro), Candido <i>spice, sweet, rich</i> Puglia, Italy			23.00
Tannat – Don David, El Esteco <i>black fruit, clove, chocolate</i> Salto, Argentina			23.50
Sino da Romaneira <i>floral, pepper, soft</i> Douro, Portugal			26.50
Ixsir, Altitudes <i>cassis, green pepper, silk</i> Bekaa Valley, Lebanon			29.50
Secco Vintage Edition, Bertani <i>spice, cherry, complex</i> Verona, Italy			31.00
Primitivo di Manduria, – Papale Oro, Varvaglione <i>cherry, spice, complex</i> Puglia, Italy			35.00
Synchronicity, Meinert <i>plum, velvet, smoke</i> Devon Valley, SA			36.00

### savoury & spice

	glass 125ml	carafe 375ml	bottle
Chaval, Bodegas Nodus <i>organic, dark fruit, clove, joven</i> Valencia, Spain			20.50
Bonarda – Estacion 1883, Trapiche <i>plum, strawberry, liquorice</i> Mendoza, Argentina			22.00
Pinotage – Printers Ink, Martin Meinert <i>raspberry, violet, chocolate</i> Devon Valley, SA			22.00
Estate Malbec, El Esteco <i>dark plum, mocha, cacao</i> Salto, Argentina	5.30	14.80	26.50
Lapa dos Gaivoes Escolha, Joao Barbosa 2011 <i>dark berry, elegant oak &amp; tannins</i> Alentejo, Portugal			27.00
Shiraz, Thelema <i>smoky, plum, black pepper</i> Western Cape, SA	5.40	15.20	27.00
Malbec – Finca Notables, El Esteco <i>blackberry, tobacco, chocolate</i> Salta, Argentina			35.00

### robust & rich

Rosso Conero, Umani Ronchi <i>bramble, dark, firm</i> Marche, Italy			23.00
Merlot, Thelema <i>juicy, red fruit, dark fruit</i> Stellenbosch, SA			28.00
Douro Superior, Quinta do Crasto <i>berry, spice, velvet</i> Douro, Portugal			28.00
Ponte das Canas, Mouchao <i>cherry, spicy depths, robust tannins</i> Alentejo, Portugal			29.00
Cabernet Sauvignon, Cannonball <i>rich, jam, blackcurrant</i> California, USA			29.50
Estate Merlot Cabernet Malbec, Man O' War <i>cocoa, liquorice, coffee</i> Waiheke Island, NZ			34.00
Cabernet Sauvignon, Thelema <i>cassis, mint, chocolate</i> Stellenbosch, SA			35.00
Mouchao 2011 <i>almonds, green leaf, black spice</i> Alentejo, Portugal			41.00
Vino Nobile di Montepulciano, Poliziano <i>intense, structured, elegant</i> Tuscany, Italy			42.00
Mouchao 2007 <i>dark fruit, cherry, sophistication</i> Alentejo, Portugal			44.00
Ironclad (Bordeaux blend), Man O'War <i>cassis, blueberry, thyme</i> Waiheke Island, NZ			44.00

the red list continues over the page for **pinot noirs**

## red *continued*

### pinot noirs

	glass	carafe	bottle
Pinot Noir – Costa & Pampa, Trapiche	5.90	16.40	32.00
<i>raspberry, strawberry, spice</i> Mar del Plata, Argentina			
Pinot Noir, Braunewell			29.50
<i>dark spice, deep fruits</i> Rheinhessen, Germany			
Pinot Noir Reserve, Gibbston Valley			35.00
<i>spice, earth, plum</i> Central Otago, NZ			
Pinot Noir, Massale			35.00
<i>raspberry, cherry, fresh</i> Victoria, Australia			
Pinot Noir, Jean Stodden			42.00
<i>light spice &amp; tannins, cherries &amp; berries</i> Ahr, Germany			
Pinot Noir, Meres 2010			59.00
<i>cherry, cinnamon, mineral</i> Victoria, Australia			

## rosé

Rioja Rosado, Sierra Cantabria	4.50	12.60	20.50
<i>delicate, pomegranate, strawberry</i> Rioja, Spain			
Pinot Noir Rosé, Yealands	5.70	16.00	25.50
<i>red berry, cream, silk</i> Marlborough, NZ			

## spirits

	25ml
Tanqueray	3.80
Hendricks	4.00
Sipsmith	4.00
Ketel One	3.80
Grey Goose	5.00
Monkey Shoulder	4.00
Auchentoshan	5.00
Talisker Skye/Storm	6.00
Jura Superstition	6.00

## beers

Flensburger Pilsner	330ml	4.25
Schneider Weize	500ml	5.80
Leffe	330ml	4.00
Moretti	330ml	4.00
Longman's APA	500ml	4.50

reservations 01424 439 736 / info@grazeongrand.com

## dessert wine

	glass	bottle	
Noble Wrinkled Riesling, d'Arenberg	4.70	20.00	375ml
<i>works well with strong cheeses</i> South Australia			
Eiswein, Hopler (Gruner Veltliner)	6.00	29.50	375ml
<i>great with fruit &amp; pastries</i> Burgenland, Austria			
Vin Santo, Barbi	6.00	29.50	375ml
<i>Tuscany's sweet amber nectar – raisin &amp; nuts</i> Italy			
I Capitelli, Anselmi	6.00	29.50	375ml
<i>rich &amp; complex, tropical &amp; honeyed</i> Veneto, Italy			
Muscat Late Harvest – Vin de Hel, Thelema	6.50	32.00	375ml
<i>rich apricot, citrus acidity</i> Stellenbosch, South Africa			
Tokaji, Aszu 6, Patricius	7.50	49.50	500ml
<i>richly sweet with honeyed peach</i> Tokaji, Hungary			

## port *ok, we know PX isn't a port*

1997 Colheita, Quinta do Crasto	6.50	49.00	750ml
<i>intense flavour and structure</i> Douro, Portugal			
Liqueur Muscat, Skillogealee	6.50	52.00	750ml
<i>fortified like tawny port</i> Clare Valley, Australia			
Pedro Ximenez – Bella Luna	4.50	15.00	375ml
<i>sweet &amp; luscious – figs &amp; dates</i> Sanlucar, Spain			

## digestive

	25ml
Armagnac	5.00
Courvoisier VS	3.80
Remy Martin VSOP	5.00

## coffee

<i>Julius Meinl – can be decaffeinated</i>			
Single Espresso	2.20	Double Espresso / Macchiato	2.50
Americano / Long	2.50	Cappuccino / Latte / Flat White	2.60
Mocha	3.20	Hot Chocolate <i>Fiorentino</i>	3.50
		Iced Coffee	3.50

## tea

<i>suki</i>			
Breakfast / Darjeeling / Green Sencha / Mint / Chamomile / Brazilian Maté / Earl Grey Blue Flower / Rooibos / Red Berry / Spiced Citrus / White Monkey / Jasmine Pearl			2.70

## juices

Luscombe – Sicilian Lemonade / Raspberry Crush / Hot Ginger Beer			2.95
Van Nahmen – Apple / Rhubarb / Riesling / Apricot / Quince			3.20
ORANGE JUICE <i>freshly squeezed</i>			3.50