

bottleshop

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 & 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

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 & luscious – figs & 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 & pastries</i> Burgenland, Austria	375ml	22.50
Vin Santo, Barbi <i>Tuscany's sweet amber nectar – raisin & nuts</i>	375ml	22.50
I Capitelli, Anselmi <i>rich & complex, tropical & 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, Skilloalee <i>fortified like tawny port</i> Clare Valley, Australia		40.50

drink here / take home

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

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white

crisp & mineral

	bottle
Picpoul de Pinet, Les Prades <i>delicate, mineral, salty</i> Languedoc, France	13.00
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

Torrentes – Don David, El Esteco <i>floral, orange peel, lychee</i> Salta, Argentina	13.00
Sauvignon Blanc, Yealands Estate <i>mineral acidity, thyme, passionfruit</i> Marlborough, 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
Pecorino – Centovie, Umani Ronchi 🌱 <i>citrus, white flower, mineral</i> Abruzzo, Italy	24.50

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 Wäre'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

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something different

Treixadura, Ailalá <i>apricot, flower, sea shell</i> Ribeiro, Spain	15.00
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, Skilloalee <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

🌱 denotes organic 🌿 denotes bio-dynamic 🌱 denotes vegan

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red

fruit & herb

Biferno Rosso Riserva, Palladino	13.00	Molise, Italy
<i>silky, dried fruit, fig</i>		
Finca de Villetuerta, Seleccion Especial ✓	15.00	Navarra, Spain
<i>berry, oak, pure, Chivite Family Estate</i>		
Morellino di Scansano – Heba, Magliano	17.50	Tuscany, Italy
<i>black cherry, silken tannins</i>		
Caburnio, Tenuta Monteti	18.00	Tuscany, Italy
<i>blackcurrant, savoury, finesse</i>		
Salice Salentino Riserva, Francesco Candido	19.00	Puglia, Italy
<i>prune, fig, chocolate</i>		
Cerasuolo di Vittoria, Planeta	19.00	Sicily, Italy
<i>strawberry, raspberry, juicy, depth</i>		
Nebbiolo d’Alba, Fontanafredda	20.00	Piedmont, Italy
<i>flower, wild fruit, perfume</i>		
Vacqueyras – Arabesque, Montvac 🍷	21.50	Vacqueyras, France
<i>redcurrant, liquorice, elegant</i>		
Rosso di Montepulciano, Poliziano	22.50	Tuscany, Italy
<i>damson, black cherry, refreshing</i>		
Barbera d’Alba, Conterno Fantino 🍷 ✓	25.00	Piedmont, Italy
<i>plum, soft, cherry</i>		

savoury & spice

Chaval, Bodegas Nodus 🍷	13.00	Valencia, Spain
<i>organic, dark fruit, clove, jovan</i>		
Bonarda – Estacion 1883, Trapiche ✓	13.50	Mendoza, Argentina
<i>plum, strawberry, liquorice</i>		
Pinotage – Printers Ink, Martin Meinert	13.50	Devon Valley, SA
<i>raspberry, violet, chocolate</i>		
Estate Malbec, El Esteco ✓	17.00	Salto, Argentina
<i>dark plum, mocha, cacao</i>		
Shiraz, Thelema 🍷	17.50	Western Cape, SA
<i>smoky, plum, black pepper</i>		
Malbec – Finca Notables, El Esteco ✓	22.50	Salta, Argentina
<i>blackberry, tobacco, chocolate</i>		

pinot noirs

Pinot Noir, Braunewell	19.50	Rheinhessen, Germany
<i>dark spice, deep fruits</i>		
Pinot Noir – Costa & Pampa, Trapiche ✓	21.00	Mar del Plata, Argentina
<i>raspberry, strawberry, spice</i>		
Pinot Noir, Massale 🍷 ✓	22.50	Victoria, Australia
<i>raspberry, cherry, fresh</i>		
Pinot Noir, Jean Stodden ✓	29.50	Ahr, Germany
<i>light spice & tannins, cherries & berries</i>		

something different

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

robust & rich

Rosso Conero, Umani Ronchi ✓	15.00	Marche, Italy
<i>bramble, dark, firm</i>		
Merlot, Thelema	18.00	Stellenbosch, SA
<i>juicy, red fruit, dark fruit</i>		
Douro Superior, Quinta do Crasto ✓	18.00	Douro, Portugal
<i>berry, spice, velvet</i>		
Ponte das Canas, Mouchao	19.00	Alentejo, Portugal
<i>cherry, spicy depths, robust tannins</i>		
Cabernet Sauvignon, Cannonball	19.50	California, USA
<i>rich, jam, blackcurrant</i>		
Estate Merlot Cabernet Malbec, Man O’ War ✓	22.00	Waiheke Island, NZ
<i>cocoa, liquorice, coffee</i>		
Cabernet Sauvignon, Thelema	24.50	Stellenbosch, SA
<i>cassis, mint, chocolate</i>		
Cabernet Sauvignon – The Mint, Thelema 🍷	25.00	Stellenbosch, SA
<i>herbaceous, mint, fruitful</i>		
Vino Nobile di Montepulciano, Poliziano ✓	29.50	Tuscany, Italy
<i>intense, structured, elegant</i>		
Ironclad (Bordeaux blend), Man O’War ✓	31.00	Waiheke Island, NZ
<i>cassis, blueberry, thyme</i>		
Mouchao 2011	32.00	Alentejo, Portugal
<i>almonds, green leaf, black spice</i>		
Burdese (Bordeaux blend), Planeta	32.00	Sicily, Italy
<i>dark fruit, concentrated, full</i>		

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