

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
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
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
Campbells, Rutherglen – Topaque <i>rich toffee, tea, mature oak</i> Victoria, Australia	375ml	26.00
Tokaji, Aszu 6, Patricius <i>richly sweet with honeyed peach</i> Hungary	500ml	38.00

port

	750ml
1997 Colheita, Quinta do Crasto <i>intense flavour and structure</i> Douro, Portugal	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

bottleshop

reservations 01424 439 736 / info@grazeongrand.com

graze
ON GRAND

bottleshop

white

crisp & mineral

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
Franklin Tate Estate Semillon, Sauvignon <i>honeydew, citrus, herbal</i>	Margaret River, Australia	18.00
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, Trimbach <i>dry, citrus, restrained</i>	Alsace, France	18.50
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

drink here / take home

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

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

bottleshop

reservations 01424 439 736 / info@grazeongrand.com

graze
ON BRAND

bottleshop

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
Caburnio, Tenuta Monteti	18.00	
<i>blackcurrant, savoury, finesse</i>		Tuscany, Italy
Salice Salentino Riserva, Francesco Candido	19.00	
<i>prune, fig, chocolate</i>		Puglia, Italy
Cerasuolo di Vittoria, Planeta	19.00	
<i>strawberry, raspberry, juicy, depth</i>		Sicily, Italy
Nebbiolo d'Alba, Fontanafredda	20.00	
<i>flower, wild fruit, perfume</i>		Piedmont, Italy
Old Vine Grenache, Simon Hackett	21.00	
<i>summer berries, toasty oak</i>		McLaren Vale, Australia
Vacqueyras – Arabesque, Montvac 🍃	21.50	
<i>redcurrant, liquorice, elegant</i>		Vacqueyras, France
Rosso di Montepulciano, Poliziano	22.50	
<i>damson, black cherry, refreshing</i>		Tuscany, Italy
Chateau Doyac, Haut Medoc	24.50	
<i>crunchy cassis, textural</i>		Bordeaux, France
Barbera d'Alba, Conterno Fantino 🍃 ✓	25.00	
<i>plum, soft, cherry</i>		Piedmont, Italy

pinot noirs

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

🍃 denotes organic 🍃 denotes bio-dynamic ✓ denotes vegan

drink here / take home

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

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 Gaivões, Joao Barbosa	17.50	
<i>dark berry, elegant oak & tannins</i>		Alentejo, Portugal
Shiraz, Thelema 🍃	17.50	
<i>smoky, plum, black pepper</i>		Western Cape, SA
Ninfa, Joao Barbosa	19.00	
<i>chocolate, berry/apple, lovely tannins</i>		Tejo, Portugal
Malbec – Finca Notables, El Esteco ✓	22.50	
<i>blackberry, tobacco, chocolate</i>		Salta, Argentina
Sangiovese, Payten & Jones	27.00	
<i>cherry, strawberry, mint, savoury</i>		Victoria, Australia
Sons of Eden – Kennedy, Grenache Shiraz Mouvedre	28.00	
<i>cherry, plum, spice, liquorice</i>		Barossa, Australia

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

*the red list continues
over the page for*

robust & rich



bottleshop

reservations 01424 439 736 / info@grazeongrand.com

graze
ON GRAND

bottleshop

robust & rich

Rosso Conero, Umani Ronchi V <i>bramble, dark, firm</i>	Marche, Italy	15.00
Merlot, Thelema <i>juicy, red fruit, dark fruit</i>	Stellenbosch, SA	18.00
Douro Superior, Quinta do Crasto V <i>berry, spice, velvet</i>	Douro, Portugal	18.00
Ponte das Canas, Mouchao <i>cherry, spicy depths, robust tannins</i>	Alentejo, Portugal	19.00
Cabernet Sauvignon, Cannonball <i>rich, jam, blackcurrant</i>	California, USA	19.50
Rutherglen Durif (Petit Sirah), Campbells Ltd Edition <i>dark fruit, anise, mouth coating</i>	Victoria, Australia	21.00
Estate Merlot Cabernet Malbec, Man O' War V <i>cocoa, liquorice, coffee</i>	Waiheke Island, NZ	22.00
Cabernet Sauvignon, Thelema <i>cassis, mint, chocolate</i>	Stellenbosch, SA	24.50
Vino Nobile di Montepulciano, Poliziano V <i>intense, structured, elegant</i>	Tuscany, Italy	29.50
Ironclad (Bordeaux blend), Man O'War V <i>cassis, blueberry, thyme</i>	Waiheke Island, NZ	31.00
Burdese (Bordeaux blend), Planeta <i>dark fruit, concentrated, full</i>	Sicily, Italy	32.00

graze grapes 2018

our monthly wine tasting £30pp

8 wines + food

THURS FEB 15th, 6.30 for a 7pm start

THURS MARCH 15th

O denotes organic **S** denotes bio-dynamic **V** denotes vegan

drink here / take home

takeout prices

Case of 6 bottles 5% discount

Case of 12 bottles 10% discount

bottleshop

reservations 01424 439 736 / info@grazeongrand.com

graze
ON GRAND