

graze grapes 2019

our monthly wine tasting 8 wines + food

THURS 21- FEBRUARY £30pp

reservation essential

*Paul from Enotria & Coe
will host*

TIPPLE TUESDAY

Tuesday Evenings 6-9pm

drink in at take-out price

* when you dine, a minimum of a main course per person

Enjoy a bottle of red, white or rosé wine



Graze Vouchers are great to buy as gifts. Redeemable for dining, drinking, in our bottleshop, or in the gallery.

It is not possible to hold unlimited stock of all of our large selection of wine. Unfortunately some choices may sell out. We shall always try to find you an alternative from the shelves.

reservations 01424 439 736 / info@grazeongrand.com

sparkling

	glass 125ml	bottle
Domaine Moutard, Crémant de Bourgogne <i>Chablis characteristics, soft mousse</i> Burgundy, France	7.00	33.00
Perlé, Ferrari V <i>iconic traditional method</i> Alto Adige, Italy	9.20	48.00
Alfred Gratien NV, Brut Classique <i>crisp autumn fruits, butter pastry</i> Champagne, France	9.50	55.00
Nyetimber NV, Classic Cuvée <i>toasty, brisk, weighty</i> Sussex, UK	10.00	58.00
Perrier Jouët NV <i>fine mousse, brioche, soft florals</i> Champagne, France	12.00	65.00
Truslers Hill, Pinot Noir Rosé <i>loganberry, cherry, dry</i> Sussex, UK	8.00	34.50

aperitif

Aperol Spritz / St Germain Spritz	8.50
Kir Royale / Bucks Fizz	8.50
Bloody Mary	8.50
Pernod	4.00

sherry - great with Marcona almonds	75ml	½ bottle
Deliciosa Manzanilla, Valdespino <i>dry, complex, saline</i> San Lúcar, Spain	4.30	19.50
Amontillado Xixarito, Bodegas Baron 🍷 <i>dried fruits, burnt orange, pistachio</i> San Lúcar, Spain	7.60	

gin	25ml	50ml
Tanqueray / Sipsmith / Hendricks	4.00	7.25
Roku Japanese	Suntory, Japan	5.00 9.50
Chapel Down – Bacchus	Tenterden, Kent	5.00 9.50
Greensand Ridge London Dry	Tenterden, Kent	5.00 9.50

beers






Flensburger Pilsner	330ml	4.50	Moretti	330ml	4.00
Schneider Weize	500ml	5.80	Lefte	330ml	4.00
Old Dairy Ale	Uber Brew, Copper Top, Blue Top IPA			500ml	5.50

white

crisp & mineral

Picpoul de Pinet AOP, Les Prades 2017 <i>delicate, mineral, salty</i>	Languedoc, France	24.00
Grillo IGP, Le Casematte 2017  <i>caramelized apricot, saline, honeysuckle</i>	Sicily, Italy	27.50
Grüner Veltliner, Machherndl 2017  <i>white pepper, spice, apple</i>	Wachau, Austria	29.00
Furmint, Demeter 2017 <i>lemon flesh, freesia, stone fruit</i>	Tokaji, Hungary	38.00
Pouilly Fume AC, Boisfleury 2017 <i>gunflint, citrus, white flower</i>	Loire, France	42.00
Gavi di Gavi – Ciapön, Bergaglio DOCG 2015  <i>powerful, dry, restrained oaking</i>	Piemonte, Italy	43.00
Chablis 1er Cru Montmain AC, Louis Michel 2015  <i>steely, mineral, citrus</i>	Burgundy, France	49.00

something different

Zibibbo IGP, Colomba Bianca 2017  <i>soft, fresh flowers, candy, starfruit</i>	Sicily, Italy	23.00
Chasselas, Harth Schoffit 2016  <i>white flowers, starfruit, frangipane</i>	Alsace, France	33.00
Grüner Veltliner – Fass 4, Bernhard Ott 2016  <i>bright, citrus sours, savon</i>	Wagram, Austria	36.50
Gewürztraminer, Harth Schoffit 2013  <i>luscious, off-dry, aperitif</i>	Alsace, France	39.50
Sancerre – Insolite AOC, Franck Millet 2016  <i>unusual, tropical, cut grass</i>	Loire, France	43.00

rieslings

Riesling Trocken, Braunewell <i>fresh citrus, stone fruits</i>	Rheinhessen, Germany	31.00
Riesling AC, Trimbach 2015  <i>dry, citrus, restrained</i>	Alsace, France	34.50
Riesling – Als Wär's Ein Stück Von Mir 2015 <i>mineral, greenguage, petrol</i>	Rheinhessen, Germany	39.00
Riesling, Harth Schoffit 2016  <i>grapefruit, fleshy, petrol</i>	Alsace, France	39.50

white

aromatic & fruity

Sauvignon Blanc, Yealands Estate 2018 <i>mineral acidity, gooseberry, grapefruit</i>	Marlborough, NZ	27.00
Verdicchio Classico DOC, Umani Ronchi 2017  <i>ripe peach, hazelnut, butter</i>	Marche, Italy	29.00
Urta di Mare, Sauvignon Bianco, Mandrarossa 2017 <i>grapefruit/cumquat, pear blossom, shells</i>	Sicily, Italy	29.50
Lugana DOC, Bertani 2017 <i>elegant, peach, apricot</i>	Veneto, Italy	32.00
Godello – O Luar do Sil, Capellanes 2017  <i>apricot, fresh crisp apple, minerality</i>	Valdeorras, Spain	32.00
Grüner Veltliner – Stockwerk, Geyerhof 2017  <i>limeflower, cinnamon, poached pear</i>	Kremstal, Austria	32.00

richer & fuller

Vermentino di Sardegna DOC–Villa Solais, Santadi 2017  <i>pear, elder, saline</i>	Sicily, Italy	25.00
Douro Superior DOC, Quinta do Crasto 2016  <i>lemongrass, cream, herb</i>	Douro, Portugal	34.50
Macon Fuissé AC, Domaine Paquet 2017  <i>pear, flowers, celery, un-oaked</i>	Burgundy, France	36.50
Pinot Gris – Beurrot, Kooyong 2016  <i>almond, hay, nougat</i>	Victoria, Australia	42.00
The FMC (Chenin Blanc), Ken Forrester 2016 <i>rich, weighty, phenomenal</i>	Stellenbosch, South Africa	55.00

red

fruit & herb

Nero d'Avola DOC, Vitese 2017 <i>baked cherry & raisin, crisp mint, thyme</i>	Sicily, Italy	22.50
Chianti Riserva DOCG, Da Vinci 2015 <i>fruit, spice, soft oak & tannin length</i>	Tuscany, Italy	24.00
Côtes du Rhône, Carabiniers AOP 2016 <i>sultana scent, orchard fruit, silk</i>	Côtes du Rhône, France	28.00
Valpolicella DOC, Bertani 2017 <i>bright cherry, moreish</i>	Veneto, Italy	29.00
'K-or' (Malbec), Clos Troteligotte 2017 <i>bright fruit, raspberry, gentle dark spice</i>	Cahors, France	32.00
Rosso di Montepulciano, Poliziano 2016 <i>damson, black cherry, refreshing</i>	Tuscany, Italy	33.00
Cerasuolo di Vittoria DOCG, Planeta 2016 <i>strawberry, raspberry, juicy, depth</i>	Sicily, Italy	34.00
Nebbiolo d'Alba DOC, Fontanafredda 2015 <i>flower, wild fruit, perfume</i>	Piedmont, Italy	38.50
Vino Nobile di Montepulciano, Poliziano 2015 <i>intense, structured, elegant</i>	Tuscany, Italy	49.00
Cabernet Sauvignon – The Mint, Thelema 2014 <i>berries, cocoa, finesse, mint/eucalyptus</i>	Stellenbosch, SA	49.00

bottle

robust & rich

Rioja – Edición Limitada DOC, Ramón Bilbao 2015 <i>woody, berry jam, grapefruit juiciness</i>	Rioja, Spain	32.00
Cabernet Sauvignon, Cannonball 2016 <i>rich, blackcurrant, compote</i>	California, USA	33.00
Merlot, Thelema 2015 <i>red fruit, dark fruit, earthy</i>	Stellenbosch, SA	34.00
Douro Superior DOC, Quinta do Crasto 2015 <i>berry, spice, velvet</i>	Douro, Portugal	34.50
Minervois AOP, Domaine la Rouviolle 2015 <i>dark cherry chocolate, liquorice, bay</i>	Languedoc, France	34.50
Lourens River (Bordeaux blend), Morgenster 2003 <i>red fruits, woody herbs, brunet</i>	Western Cape, SA	38.50
St Emilion AOC, Tour du Pas St Georges 2014 <i>dark fruit, anise, fleshy, exact tannins</i>	Bordeaux, France	41.00
Barbera d'Alba DOC, Conterno Fantino 2016 <i>cherry stone, plum, plentiful</i>	Piedmont, Italy	43.00
Burdese (Bordeaux blend), Planeta 2013 <i>dark fruit, concentrated, full</i>	Sicily, Italy	48.00
Fronsac AOC, Chateau Puy Guilhem 2009 <i>dense dark fruits, spices, wood</i>	Bordeaux, France	49.00
Mouchão 2012 <i>concentrated, spice, structured</i>	Alentejo, Portugal	58.00
Saint Estephe AOC, Chateau Meyney 2007 <i>blackcurrant, violets, ripe tannins</i>	Bordeaux, France	59.00

the red list continues over the page for

pinot noirs,
savory & spice &
something different



red *continued*

savoury & spice

Carmenère – Armador, Odfjell 2017 	26.50
<i>blackberry, raspberry, liquorice</i> Maipo Valley, Chile	
Bonarda – Estacion 1883, Trapiche 2016 	26.50
<i>plum, strawberry, liquorice</i> Mendoza, Argentina	
Pinotage – Printers Ink, Martin Meinert 2015 	27.00
<i>earthy, violet, chocolate</i> Devon Valley, SA	
Salice Salentino Riserva DOC, Francesco Candido 2015 	27.00
<i>prune, fig, chocolate</i> Puglia, Italy	
Ripa delle Mandorle IGT, Castello Vicchiomaggio 2016	29.00
<i>dark spice, rich Yule fruits, elegant</i> Tuscany, Italy	
Côtes du Rhône, Lirac AOP, Cigalounes 2016 	29.50
<i>earthy spices, saline brightness, plum</i> Rhône, France	
Shiraz, Thelema 2014 	32.50
<i>smoky, plum, black pepper</i> Western Cape, SA	
Syrah Xinomavro – Axia, Alpha Estate 2015	34.00
<i>cedar, juicy cherry pie, oak, kymino</i> Macedonia, Greece	
Malbec – Finca Notables, El Esteco 2014 	39.00
<i>blackberry, tobacco, chocolate</i> Salta, Argentina	

bottle

something different

Cappello di Prete (Negroamaro) IGT, Candido 2015 	27.50
<i>spice, scented, rich</i> Puglia, Italy	
Ixsir, Altitudes 2013	36.50
<i>cassis, green pepper, silk</i> Bekaa Valley, Lebanon	
Secco Vintage Edition, Bertani 2015 	38.50
<i>spice, cherry, complex</i> Verona, Italy	
Primitivo di Manduria – Papale Oro DOP, Varvaglione 2015	42.00
<i>cherry, spice, potent</i> Puglia, Italy	
Synchronicity (Bordeaux+Pinotage Blend), Meinert 2013	42.00
<i>plum, velvet, smoke</i> Devon Valley, SA	

pinot noirs

Pinot Noir, Urlar 2016 	36.00
<i>juicy cherry/plum, savoury spice</i> Wairarapa, New Zealand	
Pinot Noir, Irancy AOC, Clotilde Davenne 2015	38.50
<i>red & baked orchard fruit, nuts, clove</i> Burgundy, France	

rosé

Más Amor Rosado, Massard 2017 	24.50
<i>dark berries, dry, liquorice, minerality</i> Catalunya, Spain	

port ... and some

Vintage Port, Quinta do Crasto 2010 <i>intense berry flavour & structure</i>	75ml 7.00	½ bottle 32.00
Pedro Ximenez 'Bella Luna' <i>sweet & luscious – figs & dates</i>	7.30	34.00
Rare Tawny – Nostalgia, D'Arenberg <i>raisin richness, solera tawny</i>	8.00	36.00

digestive

Courvoisier VS	4.00	Remy Martin VSOP	5.00	Armagnac	4.00
Monkey Shoulder	4.00	Woodford Res	5.00	Talisker Skye / Storm	6.00
Greensand Ridge Raspberry Ghost – dry eaux de vie					5.50

dessert

Monbazillac, Château La Sabatière ✓ <i>honeyed dried fruit, nut, blossom</i>				glass 75ml	6.00
Late Harvest Demeter <i>pineapple, apricot, citrus, honey</i>					6.50
Recioto della Valpolicella DOC, Bertani <i>intense dark fruit, bright spices</i>					8.20
Vin Santo, Barbi <i>Tuscany's sweet amber nectar – raisin & nuts</i>					9.20
I Capitelli, Anselmi <i>rich & complex, tropical & honeyed</i>					9.50
Tokaji, Aszu 6, Patricius <i>richly sweet with honeyed peach</i>					13.50

coffee

Julius Meinl – available de-caffeinated, with Oat or Soya Milk

Single Espresso	2.20	Double Espresso / Macchiato	2.50
Americano / Long	2.60	Cappuccino / Latte / Flat White	2.70
Mocha	3.20	Hot Chocolate <i>Fiorentino</i>	3.70
		Iced Coffee	3.50

suki tea

Breakfast / Darjeeling / Green Sencha / Mint / Chamomile / Red Berry
Earl Grey Blue Flower / Rooibos / Lemongrass & Ginger / White Monkey

2.90

seedlip – distilled non-alcoholic spirits

Spice 94 – Garden 108

- we suggest having them with tonic & lemon/lime over ice

4.00

Luscombe – Sicilian Lemonade / Raspberry Crush / Cool Ginger Beer

2.95

juices

Van Nahmen – Apple / Apricot / Rhubarb / Peach / Quince

3.20

ORANGE JUICE *freshly squeezed*

3.50

by the glass

sparkling

		125ml	375ml
Domaine Moutard, Crémant de Bourgogne	France	7.00	33.00
Perlé, Ferrari ✓	Alto Adige, Italy	9.20	48.00
Alfred Gratien NV, Brut Classique	Champagne, France	9.50	55.00
Nyetimber NV, Classic Cuvée	Sussex, UK	10.00	58.00
Perrier Jouët NV	Champagne, France	12.00	65.00
Truslers Hill, Pinot Noir Rosé	Sussex, UK	8.00	34.50

white

Picpoul de Pinet AOP, Les Prades	Languedoc, France	4.70	13.20	24.00
Urta di Mare, Sauvignon Bianco	Sicily, Italy	5.50	15.80	29.50
Godello, Capellanes ① ✓	Valdeorras, Spain	5.80	16.20	32.00
Macon Fuissé AC, Paquet ①	Burgundy, France	6.70	19.20	36.50

rosé

Más Amor Rosado, Massard ① ✓	Catalunya, Spain	4.70	13.20	24.50
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red

Nero d'Avola DOC, Vitese ① ✓	Sicily, Italy	4.80	13.20	22.50
Côtes du Rhône, Carabiniers AOP ① ②	France	5.20	15.50	28.00
Shiraz, Thelema ①	Western Cape, SA	6.00	16.50	32.50
Cabernet Sauvignon, Cannonball	California, USA	6.20	16.70	33.00
Pinot Noir, Urlar ①	Wairarapa, New Zealand	6.80	19.50	36.00

