

# graze grapes 2019

our monthly wine tasting 8 wines + food

THURS 17- JANUARY £30pp

THURS 21- FEBRUARY £30pp

reservation essential

*Paul from Enotria & Coe  
will host*

## TIPPLE TUESDAY

Tuesday Evenings 6-9pm Jan, Feb, March '19

Enjoy a bottle of red, white or rosé wine  
at our bottleshop take-out price when you dine\*

\*a minimum of a main course per person



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

## aperitif

Aperol Spritz / St Germain Spritz	9.00
Kir Royale / Bucks Fizz	8.50
Bloody Mary	8.50
Pernod	4.00

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

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

## beers

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

# white

## crisp & mineral

	glass 125ml	carafe 375ml	bottle
<b>Picpoul de Pinet AOP, Les Prades 2017</b> <i>delicate, mineral, salty</i> Languedoc, France	4.70	13.20	24.00
<b>Grillo IGP, Le Casematte 2017</b> <i>caramelized apricot, saline, honeysuckle</i> Sicily, Italy			27.50
<b>Grüner Veltliner, Machherndl 2017</b> <i>white pepper, spice, apple</i> Wachau, Austria			29.00
<b>Furmint, Demeter 2017</b> <i>lemon flesh, freesia, stone fruit</i> Tokaji, Hungary			38.00
<b>Pouilly Fume AC, Boisfleury 2017</b> <i>gunflint, citrus, white flower</i> Loire, France			42.00
<b>Gavi di Gavi – Ciapon, Bergaglio DOCG 2015</b> <i>powerful, dry, restrained oaking</i> Piemonte, Italy			43.00
<b>Chablis 1er Cru Montmain AC, Louis Michel 2015</b> <i>steely, mineral, citrus</i> Burgundy, France			49.00








## something different
















<b>Zibibbo IGP, Colomba Bianca 2017</b> <i>soft, fresh flowers, candy, starfruit</i> Sicily, Italy			23.00
<b>Grüner Veltliner – Stockwerk, Geyerhof 2017</b> <i>limeflower, cinnamon, poached pear</i> Kremstal, Austria			32.00
<b>Chasselas, Harth Schoffit 2016</b> <i>white flowers, starfruit, frangipane</i> Alsace, France			33.00
<b>Grüner Veltliner – Fass 4, Bernhard Ott 2016</b> <i>bright, citrus sours, savon</i> Wagram, Austria			36.50
<b>Gewürztraminer, Harth Schoffit 2013</b> <i>luscious, off-dry, aperitif</i> Alsace, France			39.50
<b>Sancerre – Insolite AOC, Franck Millet 2016</b> <i>unusual, tropical, cut grass</i> Loire, France			43.00

## aromatic & fruity

	glass 125ml	carafe 375ml	bottle
<b>Sauvignon Blanc, Yealands Estate 2018</b> <i>mineral acidity, gooseberry, grapefruit</i> Marlborough, NZ			27.00
<b>Verdicchio Classico DOC, Umani Ronchi 2017</b> <i>ripe peach, hazelnut, butter</i> Marche, Italy			29.00
<b>Urta di Mare, Sauvignon Bianco, Mandrarossa 2017</b> <i>grapefruit/cumquat, pear blossom, shells</i> Sicily, Italy	5.50	15.80	29.50
<b>Lugana DOC, Bertani 2017</b> <i>elegant, peach, apricot</i> Veneto, Italy			32.00
<b>Godello – O Luar do Sil, Capellanes 2017</b> <i>apricot, fresh crisp apple, minerality</i> Valdeorras, Spain			32.00
<b>Beaujolais Chardonnay Classic AOC, JP Brun 2016</b> <i>starfruit, nettle, quince, honeysuckle</i> Burgundy, France			33.50
<b>rieslings</b>			
<b>Riesling Trocken, Braunewell</b> <i>fresh citrus, stone fruits</i> Rheinhessen, Germany			31.00
<b>Riesling AC, Trimbach 2015</b> <i>dry, citrus, restrained</i> Alsace, France			34.50
<b>Riesling – Als Wär's Ein Stück Von Mir 2015</b> <i>mineral, greengauge, petrol</i> Rheinhessen, Germany			39.00
<b>Riesling, Harth Schoffit 2016</b> <i>grapefruit, fleshy, petrol</i> Alsace, France			39.50
<b>richer &amp; fuller</b>			
<b>Vermentino di Sardegna DOC–Villa Solais, Santadi 2017</b> <i>pear, elder, saline</i> Sicily, Italy			25.00
<b>Douro Superior DOC, Quinta do Crasto 2016</b> <i>lemongrass, cream, herb</i> Douro, Portugal			34.50
<b>Macon Fuissé AC, Domaine Paquet 2017</b> <i>pear, flowers, celery, un-oaked</i> Burgundy, France	6.70	19.20	36.50
<b>Pinot Gris – Beurrot, Kooyong 2016</b> <i>almond, hay, nougat</i> Victoria, Australia			42.00
<b>Chardonnay – Clonale, Kooyong 2016</b> <i>citrus, peach, cream</i> Victoria, Australia			42.00
<b>Beaujolais Blanc En Fut – Terres Dorres AOC, Brun 2014</b> <i>oak, dry, white fruit, apricot conserve</i> Burgundy, France			43.00
<b>The FMC (Chenin Blanc), Ken Forrester 2016</b> <i>rich, weighty, phenomenal</i> Stellenbosch, South Africa			55.00

# red

	glass 125ml	carafe 375ml	bottle
<b>fruit &amp; herb</b>			
<b>Nero d'Avola DOC, Vitese 2017</b>  	4.80	13.20	22.50
<i>baked cherry &amp; raisin, crisp mint, thyme</i> Sicily, Italy			
<b>Côtes du Rhône, Carabiniers AOP 2016</b>  			28.00
<i>sultana scent, orchard fruit, silk</i> Côtes du Rhône, France			
<b>Valpolicella DOC, Bertani 2017</b> 			29.00
<i>bright cherry, moreish</i> Veneto, Italy			
<b>'K-or' (Malbec), Clos Troteligotte 2017</b>			32.00
<i>bright fruit, raspberry, gentle dark spice</i> Cahors, France			
<b>Rosso di Montepulciano, Poliziano 2016</b>			33.00
<i>damson, black cherry, refreshing</i> Tuscany, Italy			
<b>Cerasuolo di Vittoria DOCG, Planeta 2016</b>			34.00
<i>strawberry, raspberry, juicy, depth</i> Sicily, Italy			
<b>Nebbiolo d'Alba DOC, Fontanafredda 2015</b>			38.50
<i>flower, wild fruit, perfume</i> Piedmont, Italy			
<b>Vino Nobile di Montepulciano, Poliziano 2015</b> 			49.00
<i>intense, structured, elegant</i> Tuscany, Italy			
<b>Cabernet Sauvignon – The Mint, Thelema 2014</b> 			49.00
<i>berries, cocoa, finesse, mint/eucalyptus</i> Stellenbosch, SA			







	glass 125ml	carafe 375ml	bottle
<b>robust &amp; rich</b>			
<b>Rioja – Edición Limitada DOC, Ramón Bilbao 2015</b> 			32.00
<i>woody, berry jam, grapefruit juiciness</i> Rioja, Spain			
<b>Cabernet Sauvignon, Cannonball 2016</b>	6.20	16.70	33.00
<i>rich, blackcurrant, compote</i> California, USA			
<b>Merlot, Thelema 2015</b>  			34.00
<i>red fruit, dark fruit, earthy</i> Stellenbosch, SA			
<b>Douro Superior DOC, Quinta do Crasto 2015</b> 			34.50
<i>berry, spice, velvet</i> Douro, Portugal			
<b>Minervois AOP, Domaine la Rouviolle 2015</b>  			34.50
<i>dark cherry chocolate, liquorice, bay</i> Languedoc, France			
<b>Lourens River (Bordeaux blend), Morgenster 2003</b>  			38.50
<i>red fruits, woody herbs, brunet</i> Western Cape, SA			
<b>St Emilion AOC, Tour du Pas St Georges 2014</b> 			41.00
<i>dark fruit, anise, fleshy, exact tannins</i> Bordeaux, France			
<b>Barbera d'Alba DOC, Conterno Fantino 2016</b>  			43.00
<i>cherry stone, plum, plentiful</i> Piedmont, Italy			
<b>Burdese (Bordeaux blend), Planeta 2013</b>			48.00
<i>dark fruit, concentrated, full</i> Sicily, Italy			
<b>Fronsac AOC, Chateau Puy Guilhem 2009</b> 			49.00
<i>dense dark fruits, spices, wood</i> Bordeaux, France			
<b>Mouchão 2012</b> 			58.00
<i>concentrated, spice, structured</i> Alentejo, Portugal			
<b>Saint Estephe AOC, Chateau Meyney 2007</b>  			59.00
<i>blackcurrant, violets, ripe tannins</i> Bordeaux, France			

the red list continues over the page for

pinot noirs,  
savoury & spice &  
something different



# red continued

	glass 125ml	carafe 375ml	bottle
<b>Carmenère – Armador, Odfjell 2017</b> 			26.50
<i>blackberry, raspberry, liquorice</i> Maipo Valley, Chile			
<b>Bonarda – Estacion 1883, Trapiche 2016</b> ✓			26.50
<i>plum, strawberry, liquorice</i> Mendoza, Argentina			
<b>Pinotage – Printers Ink, Martin Meinert 2015</b> 			27.00
<i>earthy, violet, chocolate</i> Devon Valley, SA			
<b>Salice Salentino Riserva DOC, Francesco Candido 2015</b> ✓			27.00
<i>prune, fig, chocolate</i> Puglia, Italy			
<b>Ripa delle Mandorle IGT, Castello Vicchiomaggio 2016</b>			29.00
<i>dark spice, rich Yule fruits, elegant</i> Tuscany, Italy			
<b>Côtes du Rhône, Lirac AOP, Cigalounes 2016</b>  ✓			29.50
<i>earthy spices, saline brightness, plum</i> Rhône, France			
<b>Shiraz, Thelema 2014</b> 	6.00	16.50	32.50
<i>smoky, plum, black pepper</i> Western Cape, SA			
<b>Syrah Xinomavro – Axia, Alpha Estate 2015</b>			34.00
<i>cedar, juicy cherry pie, oak, kymino</i> Macedonia, Greece			
<b>Malbec – Finca Notables, El Esteco 2014</b> ✓			39.00
<i>blackberry, tobacco, chocolate</i> Salta, Argentina			
<b>Sankt Laurent &amp; Zweigelt – Revolution, Zillinger NVO</b>  			42.00
<i>juicy dark fruit, earthy spice, woody herbs</i> Weinviertel, Austria			
<b>Shiraz – Bishop, Glaetzer 2016</b> ✓			45.00
<i>textural dark spices &amp; fruits, espresso</i> South Australia			

## something different

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

## pinot noirs

<b>Pinot Noir, Urlar 2016</b> 	6.80	19.50	36.00
<i>juicy cherry/plum, savoury spice</i> Wairarapa, New Zealand			
<b>Pinot Noir, Irancy AOC, Clotilde Davenne 2015</b>			38.50
<i>red &amp; baked orchard fruit, nuts, clove</i> Burgundy, France			
<b>Pinot Noir de Bourgogne AC, Jean-Paul Brun 2016</b>			39.50
<i>redcurrant, menthol leaf, ferric</i> Burgundy, France			

## rosé

	glass 125ml	carafe 375ml	bottle
<b>Más Amor Rosado, Massard 2017</b>  ✓	4.70	13.20	24.50
<i>dark berries, dry, liquorice, minerality</i> Catalunya, Spain			

## dessert

Vin Santo, Barbi		9.20	glass 75ml
<i>Tuscany's sweet amber nectar – raisin &amp; nuts</i>	Italy		
Recioto della Valpolicella DOC, Bertani		8.20	
<i>intense dark fruit, bright spices</i>	Veneto, Italy		
Monbazillac, Château La Sabatière V		6.00	
<i>honeyed dried fruit, nut, blossom</i>	South West France		
Tokaji, Aszu 6, Patricius		13.50	
<i>richly sweet with honeyed peach</i>	Tokaji, Hungary		
Late Harvest Demeter		8.00	
<i>pineapple, apricot, citrus, honey</i>	Tokaji, Hungary		
I Capitelli, Anselmi		8.00	
<i>rich &amp; complex, tropical &amp; honeyed</i>	Veneto, Italy		

## port ... and some

Vintage Port, Quinta do Crasto 2010		7.00	
<i>intense berry flavour &amp; structure</i>	Douro, Portugal		
Pedro Ximenez 'Bella Luna'		7.30	
<i>sweet &amp; luscious – figs &amp; dates</i>	Sanlucar, Spain		
Rare Tawny – Nostalgia, D'Arenberg		8.00	
<i>raisin richness, solera tawny</i>	South Australia		

## digestive

Courvoisier VS	4.00	Remy Martin VSOP	5.00	Armagnac	4.00	25ml
Monkey Shoulder	4.00	Auchentoshan	5.00	Talisker Skye / Storm	6.00	
Woodford Res.	5.00					
Greensand Ridge Raspberry Ghost – dry eaux de vie					5.50	

coffee	<i>Julius Meinl – available de-caffeinated</i>	Oat or Soya Milk available	+25p
	Single Espresso	Double Espresso / Macchiato	2.50
	Americano / Long	Cappuccino / Latte / Flat White	2.60
	Mocha	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
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## seedlip – distilled non-alcoholic spirits

Spice 94 – Garden 108	4.00
Luscombe – Sicilian Lemonade / Raspberry Crush / Cool Ginger Beer	2.95
Van Nahmen – Apple / Apricot / Rhubarb / Peach / Quince	3.20
ORANGE JUICE <i>freshly squeezed</i>	3.50

## juices

## by the glass

sparkling		125ml	375ml
Domaine Moutard, Crémant de Bourgogne	France	7.00	33.00
Perlé, Ferrari V	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
Riesling, Ludwig Neumayer	Traisental, Austria	6.50	18.40	34.50
Macon Fuissé AC, Paquet	Burgundy, France	6.70	19.20	36.50

## rosé

Más Amor Rosado, Massard V	Catalunya, Spain	4.70	13.20	24.50
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## red

Nero d'Avola DOC, Vitese V	Sicily, Italy	4.80	13.20	22.50
Shiraz, Thelema	Western Cape, SA	6.00	16.50	32.50
Cabernet Sauvignon, Cannonball	California, USA	6.20	16.70	33.00
Pinot Noir, Urlar	Wairarapa, New Zealand	6.80	19.50	36.00

