

graze grapes 2019

our monthly wine tasting 6 wines + 2 course dinner

THURS 25 APRIL £30pp

reservation essential

*Paul from Enotria & Coe
will host*



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

drink here / take home

see the shelves for grazebottleshop prices

all wine available to take out

Case of 6 bottles 5% discount

Case of 12 bottles 10% discount

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, Blanc de Blancs	Burgundy, France	6.60	34.00
Chablis characteristics, soft mousse			
Perlé, Ferrari V	Alto Adige, Italy	9.80	52.00
iconic traditional method			
Alfred Gratien NV, Brut Classique	Champagne, France	13.00	61.00
crisp autumn fruits, butter pastry			
Nyetimber NV, Classic Cuvée	Sussex, UK	14.00	63.00
toasty, brisk, weighty			
Perrier Jouët NV	Champagne, France		67.00
fine mousse, brioche, soft florals			
Truslers Hill, Pinot Noir Rosé	Sussex, UK	7.00	38.00
loganberry, cherry, dry			

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	San Lúcar, Spain	4.30	19.50
dry, complex, saline			
Amontillado Xixarito, Bodegas Baron		8.70	
dried fruits, burnt orange, pistachio			

gin

		25ml	50ml
Tanqueray / Sipsmith		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

white

last chance

bottles that are the last of their vintages available to us when they're gone, they're gone

Chasselas, Harth Schoffit 2016 🌱	Alsace, France	33.00
white flowers, starfruit, frangipane		
Riesling, Ludwig Neumayer 2016	Traisental, Austria	34.50
clean, subtle, citrus		
Athiri Assyrito – Abaton, Agiortiko	Mt Athos, Greece	34.50
resinous, chervil, honey-baked apricot		
Fehérburgundi, Weninger 2015 🌱🌿🍷	Sopron, Hungary	35.00
Pinot Blanc, dark minerality, baked spice, chervil, tangerine		
Malagouzia – Turtles Vineyard, Alpha Estate 2017	Macedonia, Greece	35.00
elderflower, lime flesh, savon, clean		
Furmint, Demeter 2017	Tokaji, Hungary	38.00
lemon flesh, freesia, stone fruit		
Riesling – Als Wār's Ein Stück Von Mir 2015	Rheinhessen, Germany	39.00
mineral, greengauge, petrol		
Gewürztraminer, Harth Schoffit 2013 🌱	Alsace, France	39.50
luscious, off-dry, aperitif		
Riesling, Harth Schoffit 2016 🌱	Alsace, France	39.50
grapefruit, fleshy, petrol		
Chardonnay – Clonale, Kooyong 2016 🌱🍷	Victoria, Australia	42.00
citrus, peach, cream		
The FMC, Ken Forrester 2016	Stellenbosch, South Africa	59.00
Chenin Blanc, rich, weighty, phenomenal		

rieslings

Riesling Trocken, Braunewell	Rheinhessen, Germany	31.00
fresh citrus, stone fruits		
Riesling AC, Trimbach 2015 🌱🍷	Alsace, France	38.00
dry, citrus, restrained		

crisp & mineral

Picpoul de Pinet AOP, Les Prades 2017	Languedoc, France	25.50
delicate, mineral, salty		
Grillo IGP, Le Casematte 2017 🌱	Sicily, Italy	29.50
caramelized apricot, saline, honeysuckle		
Grüner Veltliner, Machherndl 2017 🌱🍷	Wachau, Austria	32.00
white pepper, spice, apple		
Pecorino – Centovie IGT, Umani Ronchi 2016 🌱	Abruzzo, Italy	41.00
citrus, white flower, mineral		
Pouilly Fume AC, Boisfleury 2017	Loire, France	44.00
gunflint, citrus, white flower		
Sancerre – Insolite AOC, Franck Millet 2016 🍷	Loire, France	48.00
unusual, tropical, cut grass		
Chablis 1er Cru Montmain AC, Louis Michel 2015 🍷	Burgundy, France	53.00
steely, mineral, citrus		

aromatic & fruity

Zibibbo IGP, Colomba Bianca 2017 🌱🍷	Sicily, Italy	23.50
soft, fresh flowers, candy, starfruit		
Sauvignon Blanc, Yealands Estate 2018	Marlborough, NZ	29.00
mineral acidity, gooseberry, grapefruit		
Verdicchio Classico DOC, Umani Ronchi 2017 🌱🍷	Marche, Italy	33.00
ripe peach, hazelnut, butter		
Pinot Gris, Yealands Estate 2016	Marlborough, NZ	33.50
baked apple, stemmy acidity, clean		
Godello – O Luar do Sil, Capellanes 2017 🌱🍷	Valdeorras, Spain	33.50
apricot, fresh crisp apple, minerality		
Lugana DOC, Bertani 2017	Veneto, Italy	34.50
elegant, peach, apricot		

richer & fuller

Vermentino di Sardegna DOC – Villa Solais, Santadi 2017	🍷 Sardinia, Italy	26.50
pear, elder, saline		
Macon Fuissé AC, Domaine Paquet 2017 🌱	Burgundy, France	38.00
pear, flowers, celery, un-oaked		
Douro Superior DOC, Quinta do Crasto 2016 🍷	Douro, Portugal	38.50
lemongrass, cream, herb		
Pinot Gris – Beurrot, Kooyong 2016 🌱🍷	Victoria, Australia	44.00
almond, hay, nougat		


















red

fruit & herb

Nero d'Avola DOC, Vitese 2017  	Sicily, Italy	23.50
baked cherry & raisin, crisp mint, thyme		
Chianti Riserva DOCG, Da Vinci 2015	Tuscany, Italy	26.00
fruit, spice, soft oak & tannin length		
Côtes du Rhône, Carabiniers AOP 2016  	Côtes du Rhône, France	29.00
sultana scent, orchard fruit, silk		
Valpolicella DOC, Bertani 2017 	Veneto, Italy	32.00
bright cherry, moreish		
'K-or' (Malbec), Clos Troteligotte 2017 	Cahors, France	33.00
bright fruit, raspberry, gentle dark spice		
Rosso di Montepulciano, Poliziano 2016	Tuscany, Italy	34.50
damson, black cherry, refreshing		
Cerasuolo di Vittoria DOCG, Planeta 2016	Sicily, Italy	39.00
strawberry, raspberry, juicy, depth		
Nebbiolo d'Alba DOC, Fontanafredda 2016	Piedmont, Italy	43.00
flower, wild fruit, perfume		
Cabernet Sauvignon – The Mint, Thelema 2014 	Stellenbosch, SA	49.00
berries, cocoa, finesse, mint/eucalyptus		
Vino Nobile di Montepulciano, Poliziano 2015 	Tuscany, Italy	54.00
intense, structured, elegant		

bottle

robust & rich

Rioja – Edición Limitada DOC, Ramón Bilbao 2015 	Rioja, Spain	33.00
woody, berry jam, grapefruit juiciness		
Cabernet Sauvignon, Cannonball 2016	California, USA	35.00
rich, blackcurrant, compote		
Minervois AOP, Domaine la Rouviolle 2015  	Languedoc, France	35.00
dark cherry chocolate, liquorice, bay		
Douro Superior DOC, Quinta do Crasto 2015  	Douro, Portugal	37.00
berry, spice, velvet		
Merlot, Thelema 2015  	Stellenbosch, SA	37.50
red fruit, dark fruit, earthy		
St Emilion AOC, Tour du Pas St Georges 2014 	Bordeaux, France	41.00
dark fruit, anise, fleshy, exact tannins		
Lourens River (Bordeaux blend), Morgenster 2003  	Western Cape, SA	43.00
red fruits, woody herbs, brunet		
Barbera d'Alba DOC, Conterno Fantino 2016  	Piedmont, Italy	48.00
cherry stone, plum, plentiful		
Burdese (Bordeaux blend), Planeta 2013	Sicily, Italy	49.00
dark fruit, concentrated, full		
Fronsac AOC, Chateau Puy Guilhem 2009  	Bordeaux, France	52.00
dense dark fruits, spices, wood		
Mouchão 2012 	Alentejo, Portugal	58.00
concentrated, spice, structured		
Saint Estephe AOC, Chateau Meyney 2007  	Bordeaux, France	59.00
blackcurrant, violets, ripe tannins		

the red list continues over the page for

pinot noir,
savoury & spice &
something different



red continued

bottle

savoury & spice

Carmenère – Armador, Odfjell 2017 	Maipo Valley, Chile	26.50
blackberry, raspberry, liquorice		
Bonarda – Estacion 1883, Trapiche 2016 ✓	Mendoza, Argentina	27.00
plum, strawberry, liquorice		
Salice Salentino Riserva DOC, Francesco Candido 2015 ✓	Puglia, Italy	27.00
prune, fig, chocolate		
Pinotage – Printers Ink, Martin Meinert 2016 	Devon Valley, SA	28.00
earthy, violet, chocolate		
Ripa delle Mandorle IGT, Castello Vicchiomaggio 2016	Tuscany, Italy	31.00
dark spice, rich Yule fruits, elegant		
Côtes du Rhône, Lirac AOP, Cigalounes 2016  ✓	Rhône, France	32.00
earthy spices, saline brightness, plum		
Shiraz / Grenache – Renegade, Ken Forrester 2014 	Western Cape, SA	32.00
red fruits, aromatic spice, oak		
Syrah Xinomavro – Axia, Alpha Estate 2015	Macedonia, Greece	35.00
cedar, juicy cherry pie, oak, kymino		
Shiraz, Thelema 2014 	Stellenbosch SA	35.50
smoky, plum, black pepper		
Malbec – Finca Notables, El Esteco 2014 ✓	Salta, Argentina	43.00
blackberry, tobacco, chocolate		

something different

Cappello di Prete (Negroamaro) IGT, Candido 2015 ✓	Puglia, Italy	31.00
spice, scented, rich		
Ixsir, Altitudes 2013	Bekaa Valley, Lebanon	39.50
cassis. green pepper, silk		
Secco Vintage Edition, Bertani 2015 ✓	Verona, Italy	42.00
spice, cherry, complex		
Synchronicity (Bordeaux+Pinotage Blend), Meinert 2013	Devon Valley, SA	45.00
plum, velvet, smoke		
Primitivo di Manduria – Papale Oro DOP, Varvaglione 2016	Puglia, Italy	46.00
cherry, spice, potent		

pinot noirs

Pinot Noir, Petri 2016	Pfalz, Germany	28.00
baked strawberry, leafy, gentle spice		
Pinot Noir, Urlar 2016 	Wairarapa, New Zealand	42.00
juicy cherry/plum, savoury spice		

rosé

Más Amor Rosado, Massard 2017  ✓	Catalunya, Spain	26.00
dark berries, dry, liquorice, minerality		

beers

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

dessert

			glass 75ml
Monbazillac, Château La Sabatière ✓	South West France		6.00
honeyed dried fruit, nut, blossom			
Late Harvest Demeter	Tokaji, Hungary		6.50
pineapple, apricot, citrus, honey			
Vidal Icewine, Pillitteri	Niagara, Canada		8.00
golden peach & apricot			
Recioto della Valpolicella DOC, Bertani	Veneto, Italy		9.00
intense dark fruit, bright spices			
Vin Santo, Barbi	Tuscany, Italy		9.50
Tuscany's sweet amber nectar – raisin & nuts			
Tokaji, Aszu 6, Patricius	Tokaji, Hungary		13.50
richly sweet with honeyed peach			

port ... and some

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

digestive

				25ml
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

by the glass

			glass 125ml	carafe 375ml	bottle
sparkling					
Domaine Moutard, Blanc de Blancs	France		6.60		34.00
Perlé, Ferrari ✓	Alto Adige, Italy		9.80		52.00
Alfred Gratien NV, Brut Classique	Champagne, France		13.00		61.00
Nyetimber NV, Classic Cuvée	Sussex, UK		14.00		63.00
Truslers Hill, Pinot Noir Rosé	Sussex, UK		7.00		38.00

white

Picpoul de Pinet AOP, Les Prades	Languedoc, France	4.80	13.50	25.50
Vermentino di Sardegna DOC, Santadi ✓	Sardinia, Italy	5.00	15.80	26.50
Grillo IGP, Le Casematte 2017 🍷	Sicily, Italy	5.50	15.90	29.50
Macon Fuissé AC, Paquet 🍷	Burgundy, France	7.00	19.70	38.00

rosé

Más Amor Rosado, Massard 🍷 ✓	Catalunya, Spain	4.90	13.70	26.00
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red

Nero d'Avola DOC, Vitese 🍷 ✓	Sicily, Italy	4.50	12.90	23.50
Côtes du Rhône, Carabiniers AOP 🍷 🌿	France	5.40	15.70	29.00
Shiraz / Grenache, Ken Forrester 🍷	Western Cape, SA	5.90	16.80	32.00
Cabernet Sauvignon, Cannonball	California, USA	6.60	18.50	35.00
Pinot Noir, Urlar 🍷	Wairarapa, New Zealand	7.70	22.50	42.00



organic



bio-dynamic



vegan



natural



decant



nice chilled