

## THE CHURCH GREEN WINE LIST

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*“A meal without wine is like a day without sunshine.”*

Jean-Anthelme Brillat-Savarin, 'The Physiology of Taste' (1825)

A few small amendments were made since we first opened our doors to you and we have now rebranded as *The Church Green British Grill* after listening to what you wanted. We have also bespoke an impressive wine list from all over the world and include a list to complement our dishes.

Our wine menu has been carefully selected to bring you award winning wines from around the world and a range of grape varieties to suit all palates and preferences. Hundreds of the world's most respected wines have been sampled and a select few have been hand-picked from the very best producers and regions.

We believe the wine you choose should complete your dining experience with us. Therefore we have organised our list by each wine's style and profile. This arrangement will hopefully allow you to select an appropriate selection which will complement our dishes.

Enjoy!

## CHAMPAGNE AND SPARKLING WINE

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		Bottle
01	Biscardo, Vintage Prosecco, Millesimato Brut, Italy	£28.00
02	Le Dolci Colline, Rosé Spumante	£35.00
03	Gardet, Brut Tradition, Chigny-les-Roses, France	£59.00
04	Lallier Premier Cru Rosé, Champagne, France	£64.00
05	Veuve Cliquot, Yellow Label, Champagne, France	£84.00
06	Laurent Perrier, Rose, Champagne, France	£99.00
07	Louis Roederer, Brut, Champagne, France	£105.00

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Some of our cocktails contain egg white, please seek advice regarding allergens with a member of staff*

## WINES BY THE GLASS

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We have selected the following wines to serve by the glass as we feel these are fantastic examples of their style for the price.

### CHAMPAGNE AND SPARKLING WINE

125ML

Biscardo, Vintage Prosecco, Millesimato Brut, Italy	£6.00
Gardet, Brut Tradition, Chigny-les-Roses, France	£11.00

### WHITE

125ML

175ML

250ML

Torre Solar, Macabeo, Sobre Lias, Spain	£3.80	£4.75	£6.30
Les Volets Chardonnay, Limoux, France	£4.30	£5.40	£7.10
Uvam, Pinot Grigio, Italy	£4.50	£5.70	£7.60
Percheron, Chenin Blanc Viognier, Western Cape, South Africa	£4.40	£5.55	£7.35
False Bay, Sauvignon Blanc, Western Cape, South Africa	£4.60	£5.70	£7.70
Bascand Estate, Sauvignon Blanc, Marlborough, New Zealand	£5.85	£7.40	£9.75

### ROSÉ

Pinot Grigio Blush, San Vigilio Trentino, Italy	£3.80	£4.80	£6.40
La Vie en Rose, Cinsault, Provence, France	£4.60	£5.70	£7.70
Route 66 Boulevard blush, White Zinfandel, California, USA	£4.60	£5.70	£7.70

### RED

Barbera da Vine, Piedmont, Italy	£3.80	£4.75	£6.30
Las Manitos, Malbec-Shiraz, Mendoza, Argentina	£4.60	£5.85	£7.70
Emiliana Adobe, Merlot, Chile	£4.70	£5.80	£7.80
Lautarul, Pinot Noir, Romania	£5.00	£6.30	£8.40
Wishbone, Shiraz Grenache, Barossa, Australia	£6.20	£7.75	£10.40
The Charge, Rioja, La Bascula, Spain	£6.25	£7.80	£10.50

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## THE COCKTAIL BAR

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### SPARKLING CLASSICS

<b>Champagne Cocktail</b>	£11.50
<i>cognac, sugar and bitters</i>	
<b>Bellini</b>	£6.50
<i>white peach and Prosecco</i>	
<b>Kir Royale</b>	£11.00
<i>Cassis laced Gardet champagne</i>	

### WINTER TREATS

<b>Pumpkin Spiced Daiquiri</b>	£7.50
<i>black spiced rum, cinnamon</i>	
<b>Winter berry Pimms</b>	£7.50
<i>blackberry, ginger and lime</i>	
<b>Fig and Hazelnut Sour</b>	£7.50
<i>fresh fruit and liqueur</i>	

### THE MARTINI COLLECTION

<b>Dry...</b>	£11.50
<i>Monkey 47 gin, grapefruit zest twist</i>	
<b>Vodka...</b>	£9.00
<i>Grey Goose, 'olive or twist'?</i>	
<b>Dirty...</b>	£9.00
<i>Gin Mare, noccerella olive brine</i>	
<b>Pornstar...</b>	£7.50
<i>Vanilla and passion fruit, Prosecco chaser</i>	
<b>French...</b>	£7.00
<i>Stolichnaya, black raspberry, pineapple</i>	

### ALL TIME GREATS

<b>Amaretto Sour</b>	£7.00
<i>served 'fluffed' with egg white</i>	
<b>Barrel aged Negroni</b>	£8.50
<i>oaked take on the classic</i>	
<b>Aperol Spritz</b>	£8.00
<i>lengthened with prosecco</i>	
<b>Manhattan</b>	£9.50
<i>sweet, perfect or dry?</i>	
<b>Caipirinha</b>	£7.50
<i>served 'Brazilian' style or frozen</i>	

If there is a particular cocktail that you don't see on our list, please ask as our bar tenders will be more than happy to help.

## WHITE WINES

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### FRESH, CRISP AND DRY WHITES

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Wines in this section are refreshing and elegant, ideal as an aperitif and can be enjoyed with light salads, seafood and delicate white meat dishes.

08	Uvam, Pinot Grigio, Italy	£22.50
09	Percheron, Chenin Blanc-Viognier, South Africa	£22.00
10	False Bay, Sauvignon Blanc, Western Cape, South Africa	£23.00
11	Cave de Turckheim, Pinot Gris, Alsace, France	£35.00
12	Chablis, Domaine Phillipe Testut, Burgundy, France <i>This is the essence of a great Chablis. A clean style with minerality and citrus fruits that combine beautifully. Full flavoured on the palate with a lingering finish.</i>	£44.00
13	Sancerre, Domaine Pre Semele, Loire, France	£42.50

### FRUITY, AROMATIC AND FLORAL WHITES

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These wines exhibit distinctive fruity characteristics, great without food or perfect with salmon or shellfish

14	Torre Solar, Macabeo, Sobre Lias, Spain	£19.00
15	Picpoul de Pinet, Languedoc, France	£25.50
17	Coroa D'Ouro, Pocas Winery, Portugal	£29.50
18	Bascand Estate, Sauvignon Blanc, Marlborough, New Zealand	£29.50
19	Turkheim Reserve, Riesling, Alsace, France	£31.00
20	Hawksdrift, Sauvignon Blanc, Marlborough, New Zealand <i>Aged in oak barrels for six months, this is daringly different. Pepper and butter on the nose, fabulous fruit with a smoky finish</i>	£45.00
21	La Strada, Fromm, Sauvignon Blanc, Marlborough, New Zealand <i>Intense pure lemon and wonderfully uplifting stony minerality. The palate is zippy, zesty and fresh, finished with red bell pepper</i>	£40.50
22	S.Y.P. Monsters Attack, Riesling, Clare Valley, Australia	£44.00

## ELEGANT, COMPLEX AND DISTINCTIVE WHITES

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The wines below have been made with minimal or no oak ageing during production to fully display the characteristics of the grapes used. Enjoy without food or with light pork, chicken or fish dishes.

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| 23 | El Tesoro Verdejo, Castilla Leon, Spain<br><i>Aromas of tropical fruit with hints of citrus. The palate has lots of passion fruit and guava with great texture and an intensely tangy citrus finish.</i> | £21.50 |
| 24 | Les Volets Chardonnay, Pays de l'haute Valée de L'Aude, Limoux, France   | £21.50 |
| 25 | Ephemera, The Rude Mechanicals, Pinot Gris-Viognier, NSW , Australia<br><i>Fine, fleeting and ephemeral, a brief encounter that dances long and elegantly on the tongue.</i>                             | £29.50 |
| 27 | Orballo Albarino, Galicia, Spain<br><i>Ripe aromatics with layers of peach and honeyed notes which mingle with Mountain herbs, sweet bell pepper with lively acidity on the finish.</i>                  | £30.50 |
| 28 | Pouilly Fume, 'Premiere Millesime', Domaine Bouchie Chatellier, Loire, France  | £54.00 |

## FULL FLAVOURED, RICH, DRY WHITES

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This selection of wines suit dishes with pronounced flavours. Some of these wines are aged in oak barrels to deliver more powerful characteristics. Enjoy with dishes such as roasted, grilled and pan fried white meat and fish, creamy sauces, garlic and char-grilled vegetables.

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| 29 | Gorka Izagirre Txakoli, Bizkaiko Txakolina, Spain<br><i>Green apples, white blossom, lime and acacia; on the palate the wine is full with citrus fruit, fennel vibrancy and a slight bitter, savoury twist</i> | £37.50 |
| 30 | Valenciso Blanco, Ollauri, Rioja, Spain<br><i>Broad, well integrated and complete, with nuts, stone fruit, minerality and a dry savoury finish and persistent lemon freshness.</i>                             | £42.50 |
| 31 | Joseph Drouin, St Veran, France  | £52.50 |
| 32 | Pouilly Fuisse, Domaine des Maillettes, Burgundy, France   | £62.00 |

## ROSÉ WINES

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We have taken great pride in finding a selection of rosé wines that offers something for all tastes and pallets. Rosé used to be only popular during the summer months, however, now it is popular throughout the years and fashionable in any season. We offer a rosé selection varying from sweetness, to dryness, and colour, from salmon pink to almost strawberry.

Bin		bottle
34	Sanvigilio Pinot Grigio Blush, Trentino, Italy	£19.00
35	La Vie en Rose, Cinsault, Provence, France	£23.00
36	Route 66 Boulevard blush, White Zinfandel, California, USA	£23.00
37	Snapper Rock, Sauvignon Blanc, Marlborough, New Zealand	£30.00
38	Cape Coral, Circumstance Estate, Mourvèdre, South Africa <i>elegant fresh fruit flavours with a delicate hint of creamy dried apricot and fig, give way to a delicate, stony minerality</i>	£31.50

## RED WINES

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### LIGHT, EASY DRINKING REDS

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Wines in this section range from light and delicate to soft and juicy on the palate. They can be enjoyed without food or with light pork and chicken dishes.

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| 40 | The Big Top Zinfandel, California   | £26.00 |
| 41 | Domain Boutinot, Cotes du Rhône, France   | £28.00 |
| 43 | Pacifico Sur Reserva, Carmenere, Chile<br><i>Dusty cherry stone nose, with rich black fruit, hints of spice and leafy characters.<br/>The palate is uplifting with cherries and a refreshing sappy flavour to the finish.</i> | £26.00 |
| 44 | Lautarul, Pinot Noir, Romania<br><i>"a hint of smokey oak, but it's the fruit that really sings, cherry stone and raspberry with<br/>supple tannins and a core of sweetness- a gift to Pinot Noir lovers!" – Tim Atkin</i>    | £25.00 |
| 45 | Hawksdrift, Pinot Noir, New Zealand   | £42.50 |

### MEDIUM BODIED, MELLOW, FRUITY AND ELEGANT REDS

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These distinctive wines range from soft and fruity to soft and savoury.

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| 46 | Barbera da Vine, Piedmont, Italy   | £19.00 |
| 47 | Adobe Organic Merlot, Rapel Valley, Chile  | £23.50 |
| 48 | Montepulciano d'Abruzzo, Taverna Nova, Abruzzi, Italy  | £26.50 |
| 49 | Pinna Fidelis, Roble, Ribera del Duero, Spain<br><i>Fresh red fruits, balanced with notes of slightly toasty oak. On the palate there are strong,<br/>round tannins, beautifully balanced with the rich fruit character.</i> | £31.00 |
| 50 | The Charge, Rioja, La Bascula, Spain   | £31.50 |
| 51 | S.Y.P. 'Passion has Red Lips' Cabernet Shiraz, McLaren Vale, Australia   | £39.00 |

## FULL FLAVOURED, SPICY ROBUST REDS

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These wines have bold and powerful flavours. The savoury characteristics and rich structure make these wines ideally matched to our signature Inka grill dishes, roasted, slow cooked and pan fried beef, lamb or game dishes and strong cheese.

52	Percheron, Shiraz Mourvedre, Western Cape, South Africa	£20.50
53	Las Manitos, Malbec-Shiraz, Mendoza, Argentina	£23.00
54	Señorio de Sarria Crianza, Navarra, Spain <i>vibrant, berry fruit offsets spicy, floral aromas with some coffee notes from 12 months in oak.</i>	£26.00
56	Wishbone, Shiraz Grenache, Barossa, Australia	£31.00
57	Biscardo, Ripasso Valpolicella, Classico Superiore, Italy	£43.00
58	Brescia, Montegrelo Malbec, Mendoza, Argentina	£48.00
59	Irvine the Reserve, Merlot Cabernet Franc, Eden Valley, Australia	£54.00
60	Domaine Chante Cigale Chateaneuf-du-Pape 2012, Rhône, France	£67.00

## FULL FLAVOURED, SMOOTH REDS

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The wines below are all full bodied, and although the flavours are pronounced, they have a refined and elegant backbone.

61	Turi, Cabernet Sauvignon, Central Valley, Chile	£25.00
65	Château Tour de Yon, Grand Cru St Emilion 2010, Bordeaux, France	£70.50
66	Ontañon, Gran Reserva Rioja 2005, Spain <i>Beautifully developed Rioja with dark fruit, herbal aromas and toasty oak notes. The finish is long and persistent, with structure and elegance.</i>	£68.00
67	Vallet Freres, Gevrey Chambertin 2012, Burgundy, France	£87.00
68	Fabiano, Amarone della Valpolicella Classico, Italy	£94.00



## DESSERT WINE, PORT AND SHERRY

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<b>DESSERT WINE</b>		<b>50ML</b>	<b>375ML</b>
70	Tabali, Late Harvest Muscat, Reserva, Chile	£3.75	£21.50
71	Elysium, Black Muscat, California, USA	£6.25	£36.80
72	Petit Guiraud, Sauternes, France	£7.50	£38.40
		<b>50ML</b>	<b>500ML</b>
73	Domaine de Grange Neuve, Monbazillac, Dordogne, France	£3.50	£31.60
74	La Bascula, Casta Diva, Moscatel, Alicante, Spain	£7.00	£54.00
<b>PORT</b>		<b>50ML</b>	<b>750ML</b>
75	Pocas, Late Bottled Vintage Port	£4.20	£48.50
76	Fonseca, Guimaraens, Vintage 1998	£6.30	£71.00
77	Weisse and Krohn, Vintage 2003	£9.00	£122.00
78	Weisse and Krohn, Colheita 1982	£11.20	£149.00
<b>SHERRY BY FERNANDO DE CASTILLA, JEREZ</b>		<b>50ML</b>	
	Fino	£4.20	
	Amontillado	£4.50	
	Pedro Ximenez	£6.50	

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## SOFT DRINKS

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### JUICES

Orange Juice	£2.00
Cranberry Juice	£2.00
Pineapple Juice	£2.00
Apple Juice	£2.00

### CARBONATES

Bitter Lemon	£2.30
Ginger Ale	£1.70
Appletiser	£2.50
Coke/Diet Coke (Bottle)	£2.50
Draft Coke/ Diet Coke	£2.00
Draft Lemonade	£2.00
Large Draft	£2.50

### WATER

Still	£1.80
Sparkling	£1.80

### BEERS

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#### BOTTLES

Alcohol free beer	£2.80
Desperados	£3.80
Heineken	£3.50
Sol	£3.50
Birra Morretti	£3.50
Monteith's IPA/ Pilsner	£4.00
Sagres	£4.00
Bulmers Original	£4.50
Old Mout Cider	£4.90

### FENTIMANS

Victorian Lemonade	£3.25
Rose Lemonade	
Dandelion and Burdock	
Ginger Beer	
Tonic water	£1.70
Light Tonic	£1.70

### FROBISHERS JUICE

Apple and Raspberry Fusion	£3.00
Apple and Mango Fusion	
Orange and Passionfruit Fusion	
Pink Grapefruit	
Tomato Juice	

#### DRAUGHT

	PINT	HALF
Fosters	£3.30	£1.65
Amstel	£3.80	£1.90
Kronenbourg	£3.90	£1.95
Birra Moretti	£4.20	£2.10
Guinness	£4.20	£2.10
Cask Ale	£3.35	£1.70