

THE CHURCH GREEN WINE LIST

"Wine makes daily living easier, less hurried, with fewer tensions and more tolerance." - Benjamin Franklin (1706-1790)

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

		Bottle
01	Biscardo, Vintage Prosecco, Millesimato Brut, Italy	£29.00
02	Le Dolci Colline, Rosé Spumante	£25.00
03	Gardet, Brut Tradition, Chigny-les-Roses, France	£60.00
04	Lallier Grand Cru Rosé, Champagne, France	£65.00
05	Veuve Clicquot, Yellow Label, Champagne, France	£85.00
06	Laurent Perrier, Rose, Champagne, France	£99.00
07	Louis Roederer, Brut, Champagne, France	£100.00

*Wine vintages were correct at time of print, but may vary on purchase. All wines on this list contain sulphites.
Some of our cocktails contain egg white, please seek advice regarding allergens with a member of staff*

WINES BY THE GLASS

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 (Organic)	£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

Champagne Cocktail £11.50
cognac, sugar and bitters

Bellini £6.50
Choice of fruit flavours

Kir Royale £11.00
Cassis laced Gardet champagne

Frozen Rhubarb Daiquiri £8.00
Sailor Jerry's, Vanilla, Rhubarb

Aperol Spritz £8.00
Lengthened with prosecco

Limoncello Cooler £8.00
Limoncello, prosecco, frozen berries

THE MARTINI COLLECTION

Gin... £11.50
Monkey 47 gin, grapefruit zest twist

Vodka... £9.00
Grey Goose, 'olive or twist'?

Espresso... £7.00
Finlandia, Kahlua, espresso

Pornstar... £8.00
Vanilla and passion fruit, prosecco chaser

French... £7.50
Stolichnaya, Chambord, pineapple

CLASSICS

Amaretto Sour £7.00
served 'fluffed' with egg white

Mojito £8.00
Havana rum, fresh lime, mint, soda

Cosmopolitan £7.50
Finlandia, Cointreau, cranberry

Old Fashioned £8.00
Makers Mark, bitters, orange twist

Long Island Iced Tea £9.00
mix of top shelf spirits, lemon, Coke

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

FRESH, CRISP AND DRY WHITES

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.

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| 08 Uvam, Pinot Grigio, Italy | £23.50 |
| 09 Percheron, Chenin Blanc-Viognier, South Africa | £22.00 |
| 10 False Bay, Sauvignon Blanc, Western Cape, South Africa | £23.00 |
| 21 Cape Heights, Viognier, South Africa
<i>Deliciously rich and vibrant on the palate, alive with fresh apricot flavours and a long finish.</i> | £22.00 |
| 11 Cave de Turckheim, Pinot Gris, Alsace, France | £32.50 |
| 12 Chablis, Domaine Phillipe Testut, Burgundy, France
<i>Elegant, crisp and delicate, a great Chablis</i> | £44.00. |
| 13 Sancerre, Domaine Pre Semele, Loire, France
<i>A classic with gooseberry fruit and zesty acidity. Full and round yet fresh and well-balanced.</i> | £45.00 |

FRUITY, AROMATIC AND FLORAL WHITES

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

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| 14 Torre Solar, Macabeo, Sobre Lias, Spain | £19.00 |
| 15 Picpoul de Pinet, Languedoc, France | £25.50 |
| 18 Bascand Estate, Sauvignon Blanc, Marlborough, New Zealand | £30.00 |
| 19 Turkheim Reserve, Riesling, Alsace, France | £31.00 |
| 22 Cloud Factory, Sauvignon Blanc, Marlborough, New Zealand
<i>Vibrant, pure, refreshing. Classic Kiwi Sauvignon</i> | £30.00 |
| 17 Fiano, Carlomagno, Puglia, Italy
<i>The wine shows a blend of grapefruit, lime, almond nut and herbal notes, with a citrus acidity</i> | £30.00 |
| 20 Hawksdrift, Sauvignon Blanc, Marlborough, New Zealand
<i>Flavours of fresh nectarines and grapefruit, nutty oak elements with a fresh and aromatic bouquet.</i> | £45.00 |

ELEGANT, COMPLEX AND DISTINCTIVE WHITES

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 | £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
<i>Honeysuckle and orange-blossom signatures of Viognier with background fragrances of spice and ripe pear from the Pinot Gris.</i> | £29.50 |
| 26 | Luca Spinola, Gavi di Gavi, Trentino, Italy | £32.00 |
| 27 | Orballo Albarino, Galicia, Spain | £30.50 |
| 28 | Pouilly Fume, 'Premiere Millesime', Domaine Bouchie Chatellier, Loire, France
<i>A top drawer Pouilly-Fumé - elegant & full-flavoured.</i> | £56.00 |

FULL FLAVOURED, RICH, DRY WHITES

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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| 31 | Domaine des Perserons, St Veran, Macon, France
<i>This is old-vine Burgundy with elegance and finesse</i> | £40.00 |
| 32 | Pouilly Fuisse, Domaine des Maillettes, Burgundy, France
<i>A quite rich Burgundian white that reveals finesse and balance throughout. Creamy and buttery with a lovely blob of oak that adds a slightly nutty character to this beautiful wine.</i> | £65.00 |

ROSÉ WINES

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.

	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

RED WINES

LIGHT, EASY DRINKING REDS

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.

- 41** Domain Boutinot, Cotes du Rhône, France £28.00
Appealing tones of warm, ripe southern Rhône fruit, lifted by nuances of oak and full-flavoured sumptuous finish.
- 44** Lautarul, Pinot Noir, Romania £25.00
Wild strawberry, cherry and smokey bouquet, crunchy red fruits, spiced fruitcake and cheerful acidity.
- 45** El Infiernillo Single Vineyard, Pinot Noir, Chile £28.00
Stunning Pinot from the 'little hell' vineyard in Maule. 50% of the fabulous wine has 12 months oak ageing.

MEDIUM BODIED, MELLOW, FRUITY AND ELEGANT REDS

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

- 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 £27.00
Bright ruby in the glass, on the nose there are warm spice, ripe dark fruits and a note of dried herbs. The palate is fruity and soft, with more cherry fruit and a touch of chocolate on the finish.
- 49** Pinna Fidelis, Roble, Ribera del Duero, Spain £31.00
Aromas of fresh red fruits balanced with notes of slightly toasty oak. On the palate there are strong, round tannins, beautifully balanced with the rich fruit character, and a persistent finish.
- 50** The Charge, Rioja, La Bascula, Spain £31.50

FULL FLAVOURED, SPICY ROBUST REDS

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

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| 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 | £27.00 |
| 55 | El Viejo del Valle, Malbec, Chile
<i>Full and rich with bright damson fruit and concentrated, chocolatey nuance.</i> | £28.00 |
| 56 | Wishbone, Shiraz Grenache, Barossa, Australia | £31.00 |
| 57 | Capitel della Crosara', Ripasso Valpolicella, Italy
<i>Fruit comes from a single vineyard and creates a wine with great concentration of flavour</i> | £42.00 |
| 58 | Brescia, Montegrelo Malbec, Mendoza, Argentina | £48.00 |
| 60 | Domaine Chante Cigale Chateauneuf-du-Pape 2012, Rhône, France
<i>Distinctive rich black fruit flavours with hints of liquorice, dark chocolate, toasted oak. High quality.</i> | £69.00 |

FULL FLAVOURED, SMOOTH REDS

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

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| 61 | Turi, Cabernet Sauvignon, Central Valley, Chile | £24.00 |
| 62 | Smart Dog, Syrah, Portugal
<i>This wine has lots of jammy character, bordering on New World with its sweet fruit and soft tannins.</i> | £31.50 |
| 65 | Chateau Puy Razac, Grand Cru St Emilion, Bordeaux, France
<i>Dark red garnet in colour, with lovely aromas of rich red fruit. A well balanced wine, with complex red fruit flavours and soft tannins. Powerful, tasty and elegant, with a long and balanced finish.</i> | £62.00 |
| 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 the structure and elegance the wines of Ontañón are noted for.</i> | £68.00 |
| 68 | 'Satinato' Amarone della Valpolicella, Italy
<i>Extended ageing and use of small barrels makes this an accessible style of Amarone</i> | £78.00 |
| 67 | Vallet Freres, Gevrey Chambertin 2012, Burgundy, France | £89.00 |

DESSERT WINE, PORT AND SHERRY

DESSERT WINE		50ML	375ML
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

		50ML	500ML
73	Domaine de Grange Neuve, Monbazillac, Dordogne, France	£3.50	£31.60
74	La Bascula, Casta Diva, Moscatel, Alicante, Spain	£7.00	£54.00

PORT		50ML	750ML
	Pocas, Late Bottled Vintage Port	£4.20	£48.50
	Fonseca, Guimaraens, Vintage 1998	£6.30	£71.00
	Weisse and Krohn, Colheita 2000	£4.75	£49.00
	Weisse and Krohn, Vintage 2003	£9.00	£122.00
	Weisse and Krohn, Colheita 1982	£11.20	£149.00

SHERRY BY FERNANDO DE CASTILLA, JEREZ		50ML
	Fino	£4.20
	Amontillado	£4.50
	Pedro Ximenez	£6.50

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SOFT DRINKS

JUICES

Orange Juice	£2.25
Cranberry Juice	£2.25
Pineapple Juice	£2.25
Apple Juice	£2.25

CARBONATES

Bitter Lemon	£2.30
Ginger Ale	£1.70
Appletiser	£2.50
Coke/Diet Coke (Bottle)	£2.70
Coke Zero / Fanta (Bottle)	£2.70
Draft Coke/ Diet Coke	£2.50
Draft Lemonade	£2.50
Large Draft	£3.00

WATER

Still	£1.80
Sparkling	£1.80

BEERS

BOTTLES

Alcohol free beer	£2.80
Desperados	£3.95
Heineken	£3.60
Sol	£3.60
Birra Morretti	£3.80
Peroni Nastro Azzuro	£4.00
Monteith's Pilsner	£4.20
Bulmers Original	£4.75
Old Mout Cider	£5.10

FENTIMANS

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

FROBISHERS JUICE

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

DRAUGHT

Fosters	£3.35	£1.80
Amstel	£4.00	£2.00
Kronenbourg	£4.20	£2.10
Birra Moretti	£4.60	£2.30
Guinness	£4.40	£2.20
Cask Ale	£4.00	£2.00

PINT

Fosters	£3.35
Amstel	£4.00
Kronenbourg	£4.20
Birra Moretti	£4.60
Guinness	£4.40
Cask Ale	£4.00

HALF

Fosters	£1.80
Amstel	£2.00
Kronenbourg	£2.10
Birra Moretti	£2.30
Guinness	£2.20
Cask Ale	£2.00