



The Grumpy Mole  
Restaurant and Terrace  
WINE LIST

## WHITE WINE SELECTION

- |   | 175ml | bottle |
|---|-------|--------|
| <b>1: Sauvignon Blanc, Grumpy Mole</b>  | £4.95 | £17.95 |
| <b>CENTRAL VALLEY, CHILE</b> A lovely crisp, dry Sauvignon Blanc. On the nose there are aromas of fresh apricots and mangoes with notes of green apple and white peach on the palate.                           |       |        |
| <b>2: Chenin Blanc, Parrotfish</b>  | £5.25 | £18.95 |
| <b>WESTERN CAPE, SOUTH AFRICA</b> A fruity, crisp and well-balanced wine with tropical, guava and apple flavours. Clean and crisp with a lingering aftertaste.  |       |        |
| <b>3: Pinot Grigio NV, Veritiere</b>  | £5.50 | £19.95 |
| <b>VENETO, ITALY</b> A crisp and characterful version of this Italian classic. A light, slightly spicy wine, gently perfumed, showing flavours of fresh peach and lemon, with a delicate, dry and nutty finish. |       |        |
| <b>4: Chardonnay, Domaine Paul Mas</b>  | £5.75 | £20.95 |
| <b>LANGUEDOC, FRANCE</b> Elegant with essence of pineapple, hazelnuts, lime-blossom and quince. Rich and mellow with a good acidity and a long persistence.   |       |        |
| <b>5: Sauvignon Blanc, Te Onepoto</b>   | £6.25 | £23.95 |
| <b>WAIRAU BAY, NEW ZEALAND</b> Zesty and herbaceous with characterful gooseberry, capsicum and citrus notes, in true Marlborough style. Our personal favourite!   |       |        |
| <b>6: Gavi Di Gavi, Carlo Volpi</b>   |       | £25.95 |
| <b>GAVI, ITALY</b> A mineral white, with ripe citrus fruit characters. Medium bodied with a clean finish.   |       |        |
| <b>7: Pouilly-Fumé, La Vigne aux Sandres</b>  |       | £26.95 |
| <b>MAISON FOUCHER LEBRUN, LOIRE, FRANCE</b> Super grassy, hint of Lychee fruit and apple. Gorgeous complexity on the palate, well made with a super structure.  |       |        |
| <b>8: Chablis, Domaine de Varoux</b>  |       | £27.95 |
| <b>CHABLIS, FRANCE</b> Made from the famous Chardonnay grape in the graceful, unoaked style Chablis is renowned for.  |       |        |
| <b>9: Sancerre, Hubert Brochard</b>   |       | £28.95 |
| <b>LOIRE, FRANCE</b> Fresh and crisp on the palate, with pear, peach and apple notes. This is quintessential Sancerre.  |       |        |

## ROSÉ WINE SELECTION

- |  | 175ml | bottle |
|--|-------|--------|
| <b>10: Pinot Grigio Blush, Cielo</b>   | £5.50 | £19.95 |
| <b>VENEZIA, ITALY</b> A pale salmon pink colour with a delicate yet lively nose of fresh raspberries and wild strawberries. Crisp, light and fragrant with a succulent finish. |       |        |
| <b>11: Fairtrade Shiraz Rosé, Running Duck</b>   | £5.75 | £20.95 |
| <b>WESTERN CAPE, AUSTRALIA</b> A dry, bright red Rosé reminiscent of sweet fruit and bread-and-butter pudding. A sweet taste with flavours of mixed fruit cocktail.            |       |        |

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## RED WINE SELECTION

- |   | 175ml | bottle |
|---|-------|--------|
| <b>12: Merlot, Grumpy Mole</b>  | £4.95 | £17.95 |
| <b>CENTRAL VALLEY, CHILE</b> Full-bodied with ripe fruit aromas and a hint of dark chocolate. Soft tannins integrate well with the dark plum and cherry fruits on the palate.   |       |        |
| <b>13: Malbec/Merlot, Finca del Alta</b>  | £5.25 | £18.95 |
| <b>MENDOZA, ARGENTINA</b> An attractive deep colour with aromas of red cherries and blueberry jam. The Malbec grape is complemented by the soft fruitiness of the merlot.   |       |        |
| <b>14: Cabernet Sauvignon, Domaine Martinolles</b>  | £5.50 | £19.95 |
| <b>LANGUEDOC, FRANCE</b> A hearty wine ideally matched with red meat, stews, pasta dishes, hard cheeses or with chocolate desserts!   |       |        |
| <b>15: Pinot Noir, Nostros</b>  | £5.75 | £20.95 |
| <b>CASABLANCA, CHILE</b> A smooth, fruity Pinot Noir from the Casablanca Valley. Red cherry flavours with a sweet, ripe finish.   |       |        |
| <b>16: Shiraz/Cabernet Sauvignon, One Chain The Wrong 'Un'</b>  | £5.95 | £21.95 |
| <b>AUSTRALIA</b> Classic style Shiraz Cabernet, it is bright spicy red with ripe berry flavours and lovely velvety texture.   |       |        |
| <b>17: Rioja Crianza, Solar Teules</b>  | £6.25 | £23.95 |
| <b>HARO, SPAIN</b> Dark ruby in colour, a feature typical in Tempranillo in the Haro region. Complex aromas of good wood and fruity frame with intense finish.  |       |        |
| <b>18: Malbec, Nieto</b>  | £6.50 | £25.95 |
| <b>MENDOZA, ARGENTINA</b> A deeply-coloured, powerful red with great concentration of berry fruit. Complex flavours of plums, figs and dried fruit with a smokey vanilla character. Juicy fruit and great balance on the finish. Our favourite red! |       |        |
| <b>19: Brouilly 'Les Thibaults', Loron</b>  |       | £28.95 |
| <b>BEAUJOLAIS, FRANCE</b> A light, delicate Cru of Beaujolais. But you probably already know that!  |       |        |
| <b>20: Chateauneuf du Pape, La Mirande</b>  |       | £29.95 |
| <b>RHONE, FRANCE</b> This wine has kirsch, herbs and black cherry aromas, it is medium-bodied with blackcurrant, black cherry and earth notes.  |       |        |

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## DESSERT WINE SELECTION

- |  | 100ml | 375ml bottle |
|--|-------|--------------|
| <b>21: Muscat, D'A</b>   | £5.50 | £19.95       |
| <b>LANGUEDOC, FRANCE</b> Clear brilliant gold in colour with lime blossom, peach and dried apricot - aromas of citronella, mango and acacia flowers. |       |              |

## SPARKLING WINE SELECTION

- |  | 200ml bottle | bottle               |
|--|--------------|----------------------|
| <b>22: Prosecco, Di Maria</b>  | £7.95        | £25.95               |
| <b>ITALY</b> - Pale light yellow colour, with fine perlage. Delicately fruity, slightly aromatic bouquet. Well balanced and light body.  |              |                      |
| <b>23: Raboso Rosé, Di Maria</b>   |              | <b>bottle</b> £25.95 |
| <b>ITALY</b> Light rosé colour. Elegant and intense bouquet. Dry, soft and well-balanced on the palate; round and full-bodied structure. |              |                      |

## CHAMPAGNE SELECTION

- |  | 125ml | bottle                    |
|--|-------|---------------------------|
| <b>24: Champagne de Barfontaine Blanc de Noir</b>  | £7.95 | £39.95                    |
| <b>FRANCE</b> Delicate aromas of yellow fruit, strawberry and cherry. Round and powerful on the palate whilst delivering a fresh and sophisticated finish. |       |                           |
| <b>25: Champagne de Barfontaine Brut</b>   |       | <b>half bottle</b> £21.95 |
| <b>26: Champagne de Barfontaine Rosé</b>   | £7.95 | £39.95                    |
| <b>FRANCE</b> A glittering, sparkling wine, full of freshness and vivacity in the mouth. Notes of black and red berries on the palate.                     |       |                           |
| <b>27: Champagne Veuve Cheurlin Rose</b>   |       | <b>half bottle</b> £21.95 |
| <b>28: Joseph Perrier Cuvée Royale Brut NV</b>   |       | <b>bottle</b> £44.95      |
| <b>FRANCE</b> One of the great 'Grand Marques' with exceptional length and flavour.  |       |                           |

## PORT SELECTION

- |   | 100ml | bottle |
|---|-------|--------|
| <b>29: Delaforce Ruby Port</b>  | £3.95 | £23.95 |
| A deep ruby port with a fruity, full bouquet. The taste is smooth and satisfying, with an average age of three years.                                 |       |        |
| <b>30: L.B.V. Port, Taylors</b>   | £4.50 | £27.95 |
| A late bottled vintage port from Taylor's, aged for five or six years before release. Rich, velvety, cherry and plum-laced vintage full of character. |       |        |