



The Grumpy Mole  
Country Inn and Dining  
WINE LIST

## WHITE WINE SELECTION

- |  | 175ml | bottle |
|--|-------|--------|
| <b>1: Chenin Blanc</b>   | £5.25 | £19.95 |
| <b>GRANITE RIDGE, SOUTH AFRICA</b> Shows sweet, soft pineapple and citrus fruit. A smooth wine with a sleek finish.  |       |        |
| <b>2: Sauvignon Blanc, Grumpy Mole</b>   | £5.85 | £21.95 |
| <b>GRUMPY MOLE</b> Central valley, Chile. A lovely, crisp, dry Sauvignon Blanc. On the nose there are hints of fresh apricots and mangoes with notes of green apple and white peach on the palate. |       |        |
| <b>3: Pinot Grigio</b>   | £6.25 | £23.95 |
| <b>GIOTTO, ITALY</b> Fresh clean citrus fruits with a touch of stone fruit and minerality.   |       |        |
| <b>4: Chardonnay, Domaine Paul Mas</b>   | £6.50 | £25.95 |
| <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 The Pass</b>   | £6.95 | £27.95 |
| <b>MARLBOROUGH, NEW ZEALAND</b> Tropical and citrus fruits with an underlying grassy and herbaceous character.   |       |        |
| <b>6: Bernard Michaut Petit Chablis</b>  |       | £29.95 |
| <b>FRENCH BURGUNDY</b> Rich fruit character and remarkable elegance and finesse, with some mineral notes.  |       |        |
| <b>7: Gavi Di Gavi, Carlo Volpi</b>  |       | £30.95 |
| <b>GAVI, ITALY</b> A mineral white, with ripe citrus fruit characters. Medium bodied with a clean finish.  |       |        |
| <b>8: Pouilly-Fumé, La Vigne aux Sandres</b>   |       | £31.95 |
| <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>9: Sancerre Les Pierriers Sauvignon Blanc, Domaine Thomas</b>   |       | £32.95 |
| <b>FRENCH LOIRE</b> Subtle hints of gooseberry and citrus are the hallmarks of this classic Loire Sauvignon. The palate is flinty and crisp with an elegantly long length.                         |       |        |

## ROSÉ WINE SELECTION

- |   | 175ml | bottle |
|---|-------|--------|
| <b>10: Three Pebble Bay Zinfandel Rosé</b>  | £5.95 | £22.95 |
| <b>USA</b> Really good blush, easy drinking with hints of strawberry flavours and a soft finish.  |       |        |
| <b>11: Giotto Pinot Grigio Rosé, Veneto IGT</b>   | £6.25 | £23.95 |
| <b>ITALY</b> Dry, strawberry flavours, crisp and refreshing.  |       |        |
| <b>12: Marlus Peyol Cotes du Provence Rosé</b>  | £6.35 | £24.95 |
| <b>FRANCE</b> Very light pink in colour this rosé is elegant with red fruits on the palate. Excellent acidity means that it's a perfect accompaniment for a light grilled lunch (just add sunshine!). |       |        |

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## RED WINE SELECTION

- |   | 175ml | bottle |
|---|-------|--------|
| <b>13: Rock Hopper Shiraz</b>   | £5.25 | £19.95 |
| <b>AUSTRALIA</b> Ripe fruit aromas with a plump round and smooth palate bursting with juicy, spicy, forest fruit flavours.  |       |        |
| <b>14: Merlot, Grumpy Mole</b>  | £5.85 | £20.95 |
| <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>15: Malbec/Merlot, Finca del Alta</b>  | £6.25 | £23.95 |
| <b>MENDOZA, ARGENTINA</b> An attractive deep colour with aromas of red cherries and blueberry jam. The Malbec grape is complimented by the soft fruitiness of the Merlot.     |       |        |
| <b>16: Cabernet Sauvignon, Domaine Martinolles</b>  | £6.50 | £25.95 |
| <b>LANGUEDOC, FRANCE</b> A hearty wine ideally matched with red meat, stews, pasta dishes, hard cheeses or with chocolate desserts!   |       |        |
| <b>17: Pinot Noir</b>   | £6.75 | £26.95 |
| <b>LA FARGE, FRANCE</b> A soft, warming red with flavours of raspberry, black cherry and a hint of spice.   |       |        |
| <b>18: Rioja Crianza, Solar Teules</b>  | £6.95 | £27.95 |
| <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>19: Malbec, Phebus</b>   | £7.25 | £28.95 |
| <b>MENDOZA, ARGENTINA</b> Lovely nose of black fruits and liquorice. Full bodied, bursting with spicy red and dark fruits.  |       |        |
| <b>20: Valiano Chianti Classico DOCG, Tuscany</b>   |       | £30.95 |
| <b>ITALY</b> Made with Sangiovese grape. Raspberries and cherry aromas, long finish with a velvety smooth texture.  |       |        |
| <b>21: Chateaufneuf du Pape, Grande Reserve Papale</b>  |       | £33.95 |
| <b>RHONE, FRANCE</b> This wine has kirsch, herbs and black cherry aromas, medium bodied with earthy black cherry notes.   |       |        |
| <b>22: La Chapelle Saint-Emilion Grand Cru</b>  |       | £37.95 |
| <b>BORDEAUX, FRANCE</b> Full flavoured Bordeaux, ripe, velvety and full of finesse with hints of liquorice.   |       |        |
| <b>23: McQuigan Handmade Langhorne Creek Shiraz</b>   |       | £39.95 |
| <b>AUSTRALIA</b> Limited release, individually hand crafted wine, soft chocolate and cherry flavours with a long, generous velvety tannin finish. A simply stunning wine.     |       |        |

125ml and 250ml glasses are available upon request.

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## SPARKLING WINE SELECTION

- |   | 125ml | bottle |
|---|-------|--------|
| <b>24: ReVillo Prosecco</b>                           | £6.50 | £29.95 |
| Flowery nuances of almond and ripe fruits.            |       |        |
| <b>25: ReVillo Prosecco Rose</b>                      | £6.50 | £29.95 |
| Bright pink with ripe flavours of apricots and pears. |       |        |

## CHAMPAGNE SELECTION

- |   | 125ml | bottle |
|---|-------|--------|
| <b>26: Champagne Barfontarc</b>   | £8.95 | £42.95 |
| Clean, crisp and fresh apple and yeasty aromas.   |       |        |
| <b>27: Champagne Barfontarc Rose</b>  |       | £42.95 |
| A lovely salmon pink in colour, with delicious, juicy candied fruit flavours.   |       |        |
| <b>28: Joseph Perrier Cuvée Royale Brut Champagne</b>   |       | £49.95 |
| <b>FRANCE</b> A bright, salty lemon aroma with some lime and white pepper. A nice mousse with lots of fresh, seaside elements with an underripe pear flavour. |       |        |

## PORT SELECTION

- |   | 100ml | bottle |
|---|-------|--------|
| <b>29: Skeffington Fine Ruby</b>  | £4.95 | £30.95 |
| A smooth and satisfying fine ruby port with lots of juicy plummy flavours.  |       |        |
| <b>30: L.B.V Port, Taylor's</b>   | £6.25 | £34.95 |
| 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. |       |        |

