

# WINE @ THE BICYCLE



## ROSE WINES

- **ROSE, Pretty Gorgeous, IGP Pays d'Oc France**  
£24 bottle, £6.30 glass 175ml, glass £6.00 125ml  
Aperitif or with fish and seafood
- **ROSE, Cote de Provence, La Vidaubanaise France**  
£28.50 bottle  
Dry light pink colour perfect summer drink with prawns and salads.

## WHITE WINE

- **SAUVIGNON BLANC, MAN Family Wines South Africa**  
£25.50 bottle, £6.30 glass 175ml, £6.00 glass 125ml  
Perfect on its own, with fish or chicken
- **PINOT GRIGIO, Melodias Argentina**  
£21.00 bottle, glass 175ml £6.00, glass 125ml £5.50  
Aperitif or salads, seafood, tapas, light pastas and poultry
- **GRENACHE BLANC, COLOMBARD, VERMENTINO, Le Rouleur France**  
£22.00 bottle, glass 175ml £6.10, glass 125ml £5.50  
Great on its own or with cream sauce chicken and fish
- **SAUVIGNON BLANC, Nicolas Rouzet Touraine Loire France**  
£27.00 bottle  
Perfect to accompany prawns, crab and goats cheese
- **CHENIN BLANC RESERVE, Ken Forrester South Africa**  
£28.00 bottle  
Enough body to embrace rich sauces, works well with all fish.
- **CHARDONNAY, Macon Villages Burgundy France**  
£28.00 bottle  
Perfect Chardonnay from Burgundy at a great price.
- **SAUVIGNON BLANC, Mohua Marlborough, New Zealand**  
£28.00 bottle  
Seafood. Fish such as skate, sole, sea bass or haddock.
- **GAVI DI GAVI, La Minaia, Nicola Bergaglio Italy**  
£30.00 bottle  
Shellfish, light pastas with creamy fish sauces, salads and risottos.
- **CHARDONNAY, Pouilly Fuisse Moillard Grivot France**  
£45 bottle  
With meat with cream sauces and works wonderfully well with goats' cheese.
- **CHARDONNAY, Moillard Grivot Meursault France**  
£70 bottle

## RED WINES

- **CARIGNAN, Vin de France, Le Rouleur France**  
£22.00 bottle, glass 175ml £6.00, glass 125ml £5.50  
A good match for grilled meat, poultry, rabbit or sausage.
- **MERLOT, San Andres, Chile**  
£25.50 bottle, glass 175ml £6.30, glass 125ml £6.00  
Ideal to pair with lamb, casseroles, duck and baked cheese.
- **PRIMITIVO, Oltre Passo, Italy**  
£26.00 bottle  
Red meats and sweet fruity sauces lovey wine.
- **SANGIOVESE, Brunito Rosso Toscana IGT, Da Vinci, Italy**  
£26.00 bottle  
Ideal with any dish with a tomato-based sauce and a little spice.
- **CÔTES DU RHÔNE ROUGE, Quatre Cepages, Laudun Chusclan France**  
£27.00 bottle  
Perfect with meats and spiced food.
- **GRENACHE, SHIRAZ, MOURVÈDRE The Stump Jump GSM, Australia**  
£27.00 bottle  
Grilled pork chops but also worth trying with lamb.
- **MALBEC, Don David, El Esteco Argentina**  
£30.00 bottle  
Ideal with red meats dishes also with hard cheeses and smoked cold cuts.
- **PINOT NOIR, Yealands, New Zealand**  
£31.00 bottle  
Lamb or Duck, however, will work with white meats.
- **SHIRAZ, Are You Still Game, Fowles Wine, Australia**  
£32.00 bottle  
Wild Game, venison or liver and lamb
- **CHÂTEAUNEUF DU PAPE, Chemin des Papes, France**  
£46.00 bottle  
Try it with chicken in mushroom or red wine sauce, or with chargrilled meats
- **RIOJA TEMPRANILLO, Ramón Bilbao Rioja Mirto Spain**  
£50.00 bottle  
Mushroom dishes, rich stews and chocolate.
- **Pinot Noir, Moillard Grivot Nuits-Saint-Georges Burgundy France**  
£70.00 bottle  
Will hold up to steak and lamb but delicate enough for something on the lighter side.

## BUBBLES

- **PROSECCO, DOC Treviso, Vinicola Serena 20ml Italy**  
£7.75 200ml bottle  
Light hearted wine to start the meal off.
- **PROSECCO, Scavi & Ray, Non-Alcoholic Spumante Italy**  
£21.00 bottle  
Who says you cannot drink and drive? No problem with this little number
- **PROSECCO, Vino Spumante Italy**  
£22.00 bottle  
Enjoy on its own or with olives and cold meats or light salads.
- **ROSE PROVENCE, Sparkling Prestige Brut France**  
£29.00 bottle  
A classic party sparkling wine to be drunk as an aperitif. Also very good with tapas style food, light salads and pasta and risotto.
- **CHAMPAGNE, NV Brut Baron De Marck, Gobillard, France**  
£44.00 bottle  
This champagne characterised by purity of fruit and hint of brioche complexity
- **CHAMPAGNE, NV Moet & Chandon Ice Imperial France**  
£85.00 bottle served over ice  
Serve with fish and chips, deep fried squid whitebait, shellfish or lobster.
- **CHAMPAGNE, NV Cuvée Rosé, Laurent Perrier France**  
£90.00 bottle  
Makes a wonderful summer aperitif.

## DESSERT WINE AND PORT

- **MUSCAT DE ST JEAN DE MINERVOIS, Coeur de Muscat, France**  
£32.00 50cl bottle  
Anything from cheese to fruit desserts, delicious.
- **SAUTERNES, Chateau du Levant France**  
£38.00 37.5cl bottle  
Perfect with blue cheese and rich desserts.
- **PORT, Taylors Late Bottled Vintage, Portugal**  
£4.75 50ml glass  
Strong cheese or chocolate puddings.



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### AFTER DINNER DRINKS

#### WHISKYS

Copper Dog Blended Single Malt	£4.50
Anoc 10-year-old Single Malt	£5.50
Oban 12-year-old Single Malt	£6.50
The Balvenie 14-year-old Single Malt	£7.50
Lagavulin 16-year-old Single Malt	£8.00
Laphroig Select Single Malt	£7.00
Jamesons Irish Whiskey	£4.50

#### BRANDY AND ARMAGNAC

Courvoisier VS Cognac	£4.00
Bourgoin XO Cognac 1994	£15.00
Vintage Castarede 1984 Bas Armagnac	£8.00

#### LIQUEURES

Amarula 50ml	£4.55
Baileys 50ml	£4.55
Black Sambuca	£3.00
Cointreau	£3.50
Disaronno	£3.00
Drambuie	£3.50
Frangelico	£3.00
Kahlua	£3.00
Limoncello	£3.00
Tia Maria	£3.00
Rum Two Swallows Salted Caramel Apple	£3.50

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