



**THE PLOUGH**  
EAST SHEEN

**Champagne & Sparkling Wine**

	<u>125ml</u>	<u>Bottle</u>
<b>Belstar Prosecco Brut NV – (Italy)</b>	<b>£4.25</b>	<b>£23.20</b>
<i>A wonderfully dry but elegant Frizzante made from the Prosecco grape. It's extra dry, but delicate and easy to drink.</i>		
<b>Champagne De Telmont Grande Reserve NV – (Champagne)</b>	<b>£6.40</b>	<b>£34.20</b>
<i>This excellent Champagne has a pale straw colour and fresh citrus aromas with yeasty overtones. The palate is elegant consisting of strawberry Pinot fruit, Chardonnay creaminess and balanced acidity with correct length on the finish</i>		

**White Wines**

	<u>175ml</u>	<u>Bottle</u>
<b>El Muro Blanco 2010 – (Spain)</b>	<b>£4.05</b>	<b>£15.05</b>
<i>Crisp but fruity wine with plenty of green apple, pear and lemon aromas and flavours. Easy to drink and perfect with lighter meals such as fish and salads</i>		
<b>Vina Carrasco Sauvignon Blanc, 2011– (Chile)</b>	<b>£4.35</b>	<b>£16.80</b>
<i>Citrusy on the nose, with fresh lime and lemon forming the aromatic backdrop. More citrus on the palate, accompanied by a riper hint of pineapple, and mouthwatering acidity.</i>		
<b>Wandering Bear Chardonnay 2010 – (American)</b>	<b>£4.55</b>	<b>£17.25</b>
<i>From this exciting region comes La Croisade Reserve Chardonnay, A soft, full flavoured white wine packed with floral And buttery aromas great with salad, fish or white meat</i>		
<b>San Giorgio Pinot Grigio 2010 – (Le Colline)</b>	<b>£4.60</b>	<b>£18.25</b>
<i>A vibrant Pinot Grigio that offers much more character and class than some. Showing citrus fruit flavours and subtle floral aromas. Good acidity helps create a clean, refreshing wine. this works well with delicate fish dishes</i>		
<b>Gavi Ricossa 2010 – (Gavi, Italy)</b>	<b>£5.35</b>	<b>£20.25</b>
<i>One of the true great whites of Italy. Made from Cortese grapes, the wine is delicate with appley undertones, Clean&amp; fresh and has a wonderful finish that goes on and on and on. Great with Mediterranean styled dishes, chicken and pasta</i>		
<b>Fernlands Sauvignon Blanc- 2011 (New Zealand)</b>	<b>£5.85</b>	<b>£22.25</b>
<i>Very zesty on the palate with lots of lime and a nettly herbaceousness, this is an aromatic and classic New Zealand Sauvignon Blanc with a refreshing dry finish .</i>		
<b>Little James Basket Voignier/Sauvignon 2010 – (French)</b>	<b>£5.55</b>	<b>£21.80</b>
<i>This is a funky aromatic blend that is a bit of a “get you up dancing wine” and is explosive with grapefruit, mango, lemon skin, melon, peach and liquorice flavours.....Cracking! This will hold its own with more aromatic and spicier food.</i>		
<b>Chablis Jacques Decharme- 2009 (French)</b>		<b>£27.25</b>
<i>Lively and fresh with clean citrus aromas. Crisp, fruity and steely dry on the palate. The finish is long and lean</i>		
<b>Les Hospices Sancerre 2010 – (Loire)</b>		<b>£28.30</b>
<i>Made from ” pick of the bunch grapes” this is a Sauvignon with real depth and character. Refined, fresh nettle &amp; flint aromatics and generous, mouthfilling, crunchy stone-fruit flavours....go on you know you deserve it!!</i>		

**Rose Wines**

	<u>175ml</u>	<u>Bottle</u>
<b>Pinot Grigio Blush Rosado 2010 – (Italy)</b>	<b>£4.35</b>	<b>£16.50</b>
<i>Unashamably strawberry pink, this is a super value rose made with the grape that is used in Pinot .Lovely scents of berries and rose petals. The flavour is ripe and generous with fine textures and a long, dry finish. Versatile wine that works with most foods.</i>		

*All wines sold by the glass are available in 125ml and 250ml on request*



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**Red Wines**

**175ml**

**Bottle**

**El Muro Tempranillo/Garnacha 2010 (SPAIN)**

**£4.05**

**£15.05**

*A cracking little crowd pleaser. A soft, fruity, smooth red wine, jam-packed with ripe berry flavours and a twist of pepper. Great with pasta, cheese and red meat.*

**Acacia Tree Cabernet/Merlot, 2010 – (South Africa)**

**£4.35**

**£16.80**

*Easy to drink. A dry red with a lip-smacking array of flavours, rich cassis and brambles with a soft juicy and spicy finish. Great for just quaffing. Lovely with tomato based dishes.*

**The Old Press Shiraz 2011 – (Australia)**

**£4.60**

**£17.55**

*This is a wine that truly delivers.....Aromas of rich fruitcake, dark chocolate and liquorice lead to explosive jammy blackberry and mint flavours. Subtle hints of spice are a gentle reminder of the grape Brilliant with spicier food and anything meaty*

**Les Galets Cotes Du Rhone- 2010 (French)**

**£5.05**

**£19.25**

*Showing gorgeous, succulent notes of red and black berry fruit flavours and a warming hint of spiciness. Soft and supple tannins contribute to a long and rounded finish.*

**Monte Clavijo Rioja 2010 - (Rioja, Spain)**

**£ 5.30**

**£20.05**

*Made by a dependable Bodega, it's in the Joven style and therefore very modern, un-oaked and very fruit driven, juicy, smooth, supple with abundant cherry an strawberry fruit. I'm running out of superlatives on a wine that is just damn good Have it with chorizo or chilli.*

**Tilia Malbec 2011 – (Mendoza, Argentina)**

**£5.35**

**£20.80**

*A benchmark Malbec, beautifully balanced with ripe, lush flavours of dark plum, cherry and berry and a chocolatey note that lingers on the finish. Naturally a perfect partner to a red meat or a burger*

**Pavillon Trois Arches Merlot- 2010 (French)**

**£5.50**

**£22.25**

*Deep ruby red in colour with aromas of berries and sweet spice. The pallet is smooth and rich with a depth of flavour that continues in the mouth.*

**Loredona Pinot Noir 2010 (USA)**

**£6.85**

**£25.25**

*The wine is overflowing with soft, juicy cherry and plum fruit flavours all topped off with a great savory finish. Made for more delicate and classic dishes, especially game.*

**Château Grivière 2004, Médoc, Cru Bourgeois**

**£27.25**

*Offering a soft and jammy fruit character, with subtle notes of damp earth and orange peel on the nose and a supple palate.*

**Barolo Riva Leone 2007 (ITALY)**

**£32.80**

*Barolo has long been heralded as the “King of Wines” and this is a modern, rich and full bodied, but importantly ready to drink Barolo made from 100% Nebbiolo. It has floral notes of roses and spice and real depth to the palate. Rich food like osso bucco, and pasta is perfect with this*

**Dessert Wines**

**White: Chateau du Levant Sauternes (French 2008)**

**100ml £7.00 375ml £23.00**

*This is a sweet wine with a glimmering gold yellow colour. Open fruity nose (dried apricot) with botrytis notes & honey flavours. This is a well balanced in mouth, not overwhelmed by richness. It also has pleasant dimensions added through touches of citrus and ripe apricot. Good fruity & spicy finale with vanilla tones*

**Red: Maury Grenat (French 2007)**

**100ml £5.25 500ml £23.50**

*A sweet red wine with deep purple hues & strong fresh fruit aromas. Splendidly put together on the palate blending cassis & strawberries with chocolate in a luxuriously mouth watering rich finish*

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