

The Admiral - Wine



Champagne & Sparkling

<p>Nozeco, Brut <i>Non alcoholic</i> Natural grape profile, from alcohol removed wine. Perfect on its own or as a fizz mixer.</p> <p>Nozeco, Rosé <i>Non alcoholic</i> A clear Rosé with fine bubbles. A great aperitif.</p>	<p>£19.95</p> <p>£19.95</p>	<p>Prosecco Lunetta, Cavit <i>Italy</i> Served chilled as an aperitif or celebration wine. Also goes well with Italian panettone.</p> <p>Prosecco Lunetta Rosé, Cavit <i>Italy</i> Splendid with summer salads.</p> <p>Bruno Paillard, Brut <i>France</i> Ideal aperitif, but can be enjoyed throughout the meal.</p>	<p>£27.95</p> <p>£27.95</p> <p>£58.95</p>
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White Wines

<p>Pinot Grigio, Ancora <i>Italy</i> Ideal as an aperitif or to accompany foods such as seafood, grilled fish, salads and cold white meats.</p> <p>Le Dropt, Sauvignon Blanc <i>France</i> A pale yellow colour with green tints. The nose reveals notes of boxwood and citrus fruits.</p>	<p>£21.95</p> <p>£24.75</p>	<p>Willowglen, Chardonnay <i>Australia</i> Great with Antipasti and fish & chips.</p> <p>Muscadet de Sevre & Maine, Sur Lie, Chateau de la Chesnaie <i>France</i> Perfect seafood match.</p>	<p>£26.50</p> <p>£27.30</p>
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Rosé Wines

<p>Pinot Grigio, Ancora Rosé <i>Italy</i> Great with salads, seafood & grilled fish. Lovely summer drink.</p> <p>White Zinfandel, Burlesque <i>USA</i> Try with light meats and pasta.</p>	<p>£21.95</p> <p>£23.30</p>	<p>Cotes de Provence Rose, Chateau la Deidiere <i>France</i> Perfect aperitif. Great with salad or lightly seared tuna.</p>	<p>27.95</p>
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Red Wines

<p>Baron d'Arignac, Cabernet Sauvignon <i>France</i> Enjoy with cold meats, italian dishes & cheese.</p> <p>The Accomplis, Shiraz <i>Australia</i> Great partner to homemade burgers or sticky spare ribs.</p>	<p>£21.60</p> <p>£23.50</p>	<p>Finca Vista, Malbec <i>Argentina</i> Pairs well with steak.</p> <p>Le Dropt, Merlot <i>France</i> Enjoy with beef, lamb & poultry.</p> <p>Vega del Rayo, Tempranillo Rioja <i>Spain</i> Try with lamb, pork, beef & hamburgers.</p>	<p>£24.70</p> <p>£24.75</p> <p>£25.50</p>
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1/4 Bottles

Sparkling		Red	
Nozeco, Brut, <i>Non Alcoholic</i>	£7.25	McGuigan, Black Label, Shiraz <i>Australia</i>	£6.25
Prosecco Lunetta, Cavit <i>Italy</i>	£9.95	Vistamar, Merlot <i>Chile</i>	£6.30
Prosecco Lunetta Rose, Cavit <i>Italy</i>	£9.95	Finca Vista Malbec <i>Argentina</i>	£6.40
White		Rose	
Vistamar, Sauvignon Blanc <i>Chile</i>	£6.30	Pinot Grigio Rose, Ancora <i>Italy</i>	£7.40
Pinot Grigio, Ancora <i>Italy</i>	£7.40	Mateus Rose <i>Portugal</i>	£7.40
Salmon Club Sauvignon Blanc <i>NZ</i>	£7.95		