

# The Packhorse Wine List

Wines that are available by the glass are sold in a 125ml measure. Larger sizes of 175ml and 250ml are also available and are priced accordingly.

## White Wines - by the glass

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- Colombard Sauvignon, Crusan - France** 4.20 / 22.95  
**Sauvignon Blanc, Milford Point - New Zealand** 5.65 / 30.95  
**Pinot Grigio, Quindi - Italy** 4.55 / 24.95  
**Sauvignon Blanc, Sea Point - South Africa** 4.40 / 23.95  
**Chenin Blanc, Kleine Zalze - South Africa** 4.55 / 24.95  
**Viognier, Rare Vineyards - France** 4.20 / 22.95  
**Chardonnay (un-oaked) Listening Station - Australia** 4.40 / 23.95  
**Chardonnay (oaked) Le Versant - France** 4.55 / 24.95

## White Wines - by the bottle

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- Riesling, Rag and Bone - Australia** 29.95  
*Dry, textural, limey, quite simply everything you want from an Aussie Riesling.*
- Picpoul de Pinet, L'Ormaine - France** 26.95  
*Bone dry. If you enjoy a crisp Sauvignon this little number will float your boat.*
- Bacchus, Chapel Down - England** 31.95  
*Fragrant wine, crisp and refreshing, with a nose full of gooseberry, elderflower and melon notes.*
- Chablis, Domaine de la Motte -France** 39.95  
*Old school aromatic buttery loveliness. This is a big shaggy dog of a wine that licks you all over.*
- Sauvignon Blanc, Passing Giants - Marlborough New Zealand** 34.95  
*Cruelly short vintage has resulted in a great concentration of fruit, a classic Marlborough with bags of pink grapefruit*
- Savatiano, Papagiannakos - Greece** 29.95  
*Complex and philosophical... A seriously good wine from ancient Greek vineyards.*
- Chardonnay, Balfour Skye - England** 29.95  
*Fresh and citrus-led nose with hints of apple blossom and wonderful thyme notes.*
- Vinho Verde, Villa Nova - Portugal** 27.95  
*The underrated cousin of Spain's Abarino, but so much more interesting. We know who we'd prefer to hang out with*

## Fizz - by the glass

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- Prosecco, Midea - Italy** 7.95 / 29.95  
**Non - Alcoholic prosecco, Scavi and Ray - Italy** 5.25 / 20.95  
**Rosato Sprumante, Ca di Alte - Italy** 7.45 / 27.95

## Champagne - by the bottle

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- Prestige Brut Champagne, Tattinger - France** 59.95  
*Perfectly balanced with notes of brioche thanks to a large proportion of Chardonnay, a rarity for a non vintage*
- Classic Brut, Chapel Down - England** 44.95  
*Aromas of red apple, lemongrass and freshly baked bread together with hints of strawberry.*
- Brut, Descombes - France** 39.95  
*Light biscuity flavour, refreshing finish*
- Prestige Brut Rose Champagne, Tattinger - France** 59.95

## Red Wines - by the glass

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**Nero d' Avola - Italy** 4.20 / 22.95

**Merlot, Granfort - France** 4.55 / 24.95

**Malbec, Eleve - France** 4.55 / 24.95

**Pinot Noir, Rare Vinyards - France** 4.75 / 25.95

**Rioja, Don Jacobo Vendimia Seleccionada - Spain** 4.75 / 25.95

**Shiraz, Excelsior Robertson - South Africa** 4.40 / 23.95

**Fiorbella Rosso Appassimento, Rosso Del Vento - Italy** 4.90 / 26.95

**Sanama, Red blend - Chile** 4.40 / 23.95

## Red Wines - by the bottle

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**Carignan, Debajo dr Farmed - Chile** 23.95

*In a land known for its Cab Sauvvs, this is something truly differnet. We think it's the business.*

**Cotes du Rhone, Village 'Les Coteaux - France** 27.95

*A real gem of a wine. Fruity and powerful, with immense smoothness and harmony.*

**Rioja, Artesa Organic - Spain** 28.95

*Fresh redcurrant and cherry aromas with woody, herbal notes.*

**Pinot Noir, Cloud Factory - Marlborough New Zealand** 29.95

*From the coast of the Southern Ocean it's a quirker more vibrant wine than its French cousin.*

**Shiraz, St Hallett Faith - Australia** 29.95

*As our friends across the pond might say 'This is the real McCoy' Bold.*

**Pedrera Monastrell - Spain** 23.95

*A wonderful jammy little number from Spain's 'deep south'*

**Fleurie, La Reine de l'Arenite - France** 33.95

*Ripe, red fruits which stays clean and subtle.*

## Rose Wines

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**Pinot grigio Rosato delle Venezie, Belvino - Italy** 4.40 / 23.95

*Pinot Grigio pink at its finest. Fresh flavours of raspberry and red cherry with a lifting finish.*

**Cinsault Rose Domaine de L'Olibet - Languedoc France** 4.75 / 25.95

*Classic, dry and elegant, a true foodie Rosé.*

**Provence, Chateau des Ferrages - France** 5.10 / 27.95

*Wonderfully balanced, fresh wine. It's everything you want from a Côtes de Provence*

**White Zinfandel, Wicked Lady - California** 4.55 / 24.95

*Strawberries and cream in a glass. Living in 'zin' with this wicked lady.*

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We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens recognised by the FSA, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten; however as we handle many allergens in our busy kitchens we therefore cannot guarantee all traces of allergens are completely removed.  
v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.