

White Hart Wine List

Glass price based on 175ml measure

WHITE WINES

Crusan Colombard Sauvignon - France 5.75 / 22.95

A dry, fruity wine with strong aromas and good levels of acidity.

Bratanov Symbiose - Bulgaria 6.20 / 24.50

Light golden yellow colour with green hints. Rich and intense nose with notes of citrus and flowers.

Quindi Pinot Grigio - Italy 6.25 / 24.95

Crisp and delicate on the palate with lightly honeyed fruit balanced by lemony acidity and a fresh, dry finish.

The Listening Station Chardonnay - Australia 6.25 / 24.95

Citrus and white peach flavours combine with a zesty fresh acidity and a clean, bright and linear mineral finish.

Kleine Zalze Vineyard, Chenin Blanc - South Africa 6.35 / 25.25

Initial aromas of lime and citrus zest are beautifully intertwined with guava and tropical fruit.

Sea Point Sauvignon Blanc - South Africa 6.45 / 25.75

A fresh white wine with aromas and flavours of fresh cut grass, ripe peaches and gooseberries.

Rare Vineyards, Marsanne Viognier - France 6.60 / 26.25

Unoaked, the emphasis is on fresh, lively citrus fruit, backed by notes of peach blossom, the finish is soft and rounded.

Muscadet sur Lie "La Grande Reserve" - France 6.70 / 26.75

It's light on its feet and has a real buzz of fresh acidity, a sort of electric shock of a wine.

Picpoul de Pinet, L'Ormarine 'Carte Noire' - France 7.50 / 29.95

Generous notes of white fruits and citrus. Well balanced and lively on the palate with delicate lemony notes.

Tiki Tiki Sauvignon Blanc, Marlborough, New Zealand 8.00 / 31.95

Jaw-dropping herbaceous-yet-floral aroma that's complimented by a juicy, yet zesty, citrus zing in your mouth.

Gavi di Gavi DOCG, Scrimaglio - Italy 35.95

Intense aromas and flavours of white flowers, grapefruit and fresh almonds balanced with fine fresh vibrant acidity.

Macon-Lugny, Patriarche Pere et Fils - France 38.50

Rich and full-bodied flavours are beautifully balanced between acidity and a fresh sweetness and spiciness to the finish.

Pouilly Fume, Jean-Jacques Bardin - France 42.50

We see lots of citrus notes on the nose with grapefruit at the forefront as well as some floral notes.

Meursault, Patriarche Pere et Fils - France 64.95

Notes of dried nuts and fruits like almonds or hazelnuts, citrus fruits, honey, raised by pleasant vanilla notes given by the ageing in oak barrels.

FIZZ and FLUTES

Midea Prosecco - Italy 29.95

This is a light, refreshing Prosecco with hints of apple, pear and citrus.

Chapel Down Brut NV - England 44.95

Aromas of red apple, lemongrass and freshly baked bread together with hints of strawberry.

Balfour Brut Rose, Hush Heath - Kent, England 54.95

Palest pink with crisp English acidity, rich fruit and a refreshingly long finish.

Veuve Clicquot Brut NV - Champagne, France 59.95

On the nose, aromas of peaches and raisins reflect the grape varieties, while the ageing process results in notes of vanilla and toasted brioche.

RED WINES

Solandia Nero d'Avola - Sicily, Italy 5.75 / 22.95

With its dark, ripe-berried fruit and a hint of liquorice and vanilla spice, it shows a similarity in style to Shiraz.

Sutil Cabernet Sauvignon - Chile 6.10 / 24.25

Lots of strawberry, plum, black cherry and raspberries on the nose, which carries nicely through to the palate with extra tones of light spice.

Granfort Merlot Pays D'Oc - France 6.25 / 24.95

It shows all the true characteristics of the variety, with lots of full plummy fruit and soft, rounded tannins.

Luna del Sur Malbec - Argentina 6.35 / 25.25

Plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon and vanilla notes from some brief oak ageing.

Excelsior Robertson Shiraz - South Africa 6.50 / 25.95

The bouquet shows prominent aromas of dark cherry and sweet violet, with additional notes of pepper.

Rare Vineyards Pinot Noir - France 6.50 / 25.95

The smooth, velvety palate shows cherry and blueberry flavours backed with a hint of sweet oak spice.

Fiorbella Rosso - Italy 7.25 / 28.95

Intense ruby-red, with a bouquet reminiscent of cherry, dried fruit, chocolate and prune.

Cotes Du Rhone Villages Boutinot 'Les Coteaux' - France 7.25 / 28.95

Brambly fruit underpinned by subtle oaky nuances, lovely sweet spice - warm star anise with a touch of cinnamon.

Don Jacobo Vendima Seleccionada Rioja - Spain 7.50 / 29.95

Abundant raspberry aromas mingle with sumptuous cherry; layered with a creamy barrique character.

Artesa Organic Rioja - Spain 28.95

Vibrant plum and cherry aromas combine with smoky, herbal notes.

Siete Fincas Malbec - Argentina 29.95

Medium bodied and round in texture, ripe summer berries lead to soft tannins on a persistent finish.

Logodaj Melnik55 - Bulgaria 32.95

Medium to full bodied with a dark ruby colour and aromas of black cherries and berries, sweet spices and vanilla.

The Cloud Factory Pinot Noir - Marlborough, New Zealand 34.95

Lifted red fruit on the nose, with wild strawberry flavours and cool climate structure throughout.

Chante Cigale Châteauneuf-du-Pape - France 39.95

Lots of warm red fruit and damson aromas, the palate is dry with spices, more pepper and a hint of vanilla before a delicious, firm finish.

Chateau Grand Moulin, Montagne Saint-Emilion - France 39.95

Ripe and very appealing with lovely velvety structure and concentrated fruit, notes of bramble and blackberry.

Gevrey- Chambertin, Patriarche Pere et Fils - France 64.95

Aromas of ripe red fruits like gooseberry and blackcurrant, generous fruit flavours balanced by velvety tannins on the palate.

Rose

Wicked Lady White Zinfandel - California, USA 6.25 / 24.95

Belvino Pinot Grigio Rosato delle Venezie - Italy 6.50 / 25.95

Domaine de L'Olibet Cinsault Rose - France 6.75 / 26.95

Coolhurst Cotes De Provence Rose, France 9.75 / 38.95

Adults need around 2000 kcal a day. 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.