



VAN DYK

W I L D E S

WINE MENU

WHITE WINE

	175ml	250ml	75cl
Dry, delicate white - Ideal with light seafood dishes and salads			
Cuvée des Vignerons Blanc Vin de France, France A crisp, dry, fragrant blend			£22.00
Antonio Rubini Pinot Grigio delle Venezie, Italy Apple and pear with hints of white peach	£5.65	£7.35	£23.00
Picpoul de Pinet, Petite Ronde, France Fresh with a citrusy and stone fruit character			£24.95
Gavi, Enrico Serafino, Italy Subtle floral notes on a tangy, minerally palate	£6.70	£9.45	£28.00
Chablis Cellier de la Sablière, Louis Jadot, France Crisp and dry with subtle oak			£36.00
Racy, aromatic white - Great with fish and chicken as well as spicy food			
Daciana Sauvignon Blanc, Banat, Romania Racy passion fruit, tangerine and gooseberry	£5.65	£7.35	£23.00
Piesporter Michelsberg, J Brader, Germany Medium-dry, crisp and refreshing	£5.85	£6.65	£23.00
Waipara Hills Sauvignon Blanc, Marlborough, New Zealand Melon with fresh grapefruit	£6.20	£9.80	£28.00
Sancerre, Domaine des Chaintres, Joseph Mellot, France White blossom and grapefruit			£32.00
Ripe, fruit driven white - Enjoy with strongly flavoured and even spiced seafood, chicken and pork dishes			
Bespoke Chenin Blanc, Western Cape, South Africa Lively with richness on the palate.			£23.00
Veramonte Chardonnay Reserva Casablanca Valley, Chile Vibrant apples and pineapple.	£5.95	£8.05	£24.00
Viviri Bianco Grillo Terre Siciliane, Rapitalà, Italy Pineapple, herb and almonds.			£25.00
Dashwood Pinot Gris Marlborough, New Zealand Spiced apple, quince and Poire William.	£6.70	£10.15	£29.00
Fuller flavoured, oaky white - Great with chicken, pork or fish with cream or buttery sauces.			
Viña Real Rioja Blanco, Barrel Fermented, Spain Floral and citrus aromas leading into a rounded, creamy, rich palate.	£6.70	£9.80	£29.00
Pouilly-Fuissé Domaine des Trois Tilleuls Solutré, France Elegant nose with pronounced minerality, floral and herbaceous notes			£39.00

RED WINE

	175ml	250ml	75cl
Light, easy going red - Very flexible food wines that are good with tomato-based sauces as well as grilled chicken or even salmon			
Cuvée des Vignerons Rouge Vin de France, France Spicy, well-made, characterful			£22.00
Beaujolais-Villages, Pascal Clément, France Soft silky strawberry.			£25.00
Fuller bodied, spicy and warming red - A good choice for a beef or lamb dish with a rich sauce			
Short Mile Bay Shiraz, South-Eastern Australia Warming blackcurrant and bramble fruit	£5.65	£7.00	£23.00
Seremos Malbec, Argentina Dark fruits, spice and a savoury finish	£5.65	£7.35	£23.00
Veramonte Carmenère Reserva Colchagua Valley, Chile Raspberry, cherry, ripe dark fruits and spice			£24.00
Passori Rosso, Veneto, Italy Rich, smooth, showing plum and dried fruit			£27.00
Medium bodied red, with rich, ripe fruit - A good all-round selection for meat or vegetable dishes with plenty of flavour			
Tekena Merlot, Central Valley, Chile Raspberry and blueberry fruit	£5.65	£7.00	£23.00
Élevé Pinot Noir, Vin de France, France Blueberries and spice	£5.65	£8.05	£23.00
Nederburg The Manor Cabernet Sauvignon Western Cape, South Africa Ripe berry and dark chocolate flavours	£5.65	£7.70	£23.00
Don Jacobo Rioja Crianza Tinto Bodegas Corral, Spain Silky, smooth raspberry and cream	£5.95	£9.10	£26.00
Dashwood Pinot Noir, Marlborough, New Zealand Red cherry, winter spice, plum and vanilla			£29.95
Full bodied, concentrated oak aged red - Full flavoured, these wines work best with rich red meat and bold, hearty sauces.			
Château Lyonnat, Lussac-Saint-Émilion, France Soft plum and bramble fruit	£6.95	£12.95	£37.00
Viña Real Rioja Reserva, Spain Gorgeously fragrant with soft fruit, warm spices and elegant toasty oak aromas.			£33.00

CHAMPAGNE & SPARKLING WINE

	125ml	Bottle	Bottle
Champagne and sparkling wines make ideal aperitifs and certainly start off any occasion with a bang!			
Santa Fosca Prosecco Extra Dry, Italy Green apple, pear with a hint of honeysuckle	£6.95	£29.00	
Galanti Spumante Rosé, Italy Generous raspberry and strawberry fruit	£6.95	£29.00	
Taittinger Brut Réserve, France Dry and elegant, subtly biscuity	£12.75	£69.00	
			£62.00
			£75.00
			£70.00
			£172.00



CHAMPAGNE
TAITTINGER
Reims

Taittinger Champagne origins date back to 1734 by Jacques Fournieux. Around 1912 Pierre Taittinger and one of his brothers-in-law ran a Champagne distribution and export business. As a young cavalry officer in the 1st World War he spent much time in the Champagne area where he was stationed near Epemay. He fell in love with the vineyards and bought the property and its vineyards from Fournieux in 1932.

ROSÉ WINE

	175ml	250ml	75cl
Pair these with lighter flavours in food			
Whispering Hills White Zinfandel California, USA Fresh summer fruit, lively zing	£4.75	£5.90	£22.00
Parini Pinot Grigio Rosé delle Venezie, Italy Delicate and fruity bouquet: soft and fresh			£22.00
Côtes de Provence Rosé, Mirabeau Rosé, France Wild strawberry, raspberry and redcurrant	£6.20	£7.65	£24.00

DESSERT WINE

Nederburg Winemaker's Reserve Noble Late Harvest, South Africa Soft plum and bramble fruit			£28.00
Willi Opitz Welschriesling Eiswein, Burgenland, Austria Racy apple, pear and peach fruit			£42.00