

Queens Head Wine List

Wines by the glass

Sparkling

| | | Bottle | Glass (125) | | |
|--|-------|--------|-------------|--|--|
| 1. Nua Prosecco | Italy | 30 | 5.50 | | |
| Light with hints of melon and apples, great with seafood, cured meats and fruits and ice cream. | | | | | |
| 2. Silver Reign Brut N.V. | Kent | 39 | 7 | | |
| Supporting British produce; complex and delicious with hints of apple, gooseberry and rose. Great with scallops and asparagus. | | | | | |
| 3. Vilarnau Brut Cava | Spain | 29 | 6 | | |
| Delicious Cava with tropical hints, great with shrimps, scallops, poultry, Camembert, fruity salads. | | | | | |

White

| | | Bottle | S (125) | M (175) | L (250) |
|---|-------------|--------|---------|---------|---------|
| 8. San Giorgio Pinot Grigio | Italy | 23 | 6 | 7 | 8 |
| Great wine to drink on its own with notes of nuts, pear and melon. Also perfect with crab, salads and light fish dishes. | | | | | |
| 9. Senso Rubicone Trebbiano | Italy | 24 | 6.50 | 7.50 | 8.50 |
| Fresh crisp, light bodied wine with hints of lemon and stone minerality. Perfect with seafood pasta and roast chicken. | | | | | |
| 10. 770 Miles Chardonnay | California | 25 | 7 | 8 | 9 |
| A lovely crisp, round wine with hints of apple, melon and lemon. Great with chicken, seafood, salads and oriental dishes. | | | | | |
| 11. Mount Vernon Sauvignon Blanc | New Zealand | 26 | 6.75 | 7.75 | 8.75 |
| Marlborough made zesty, crisp yet tropically herbaceous and beautifully aromatic. Great with Asian Cuisine, seafood and salads. | | | | | |

Rose

| | | Bottle | S (125) | M (175) | L (250) |
|---|------------|--------|---------|---------|---------|
| 21. Out of America White Zinfandel | California | 22 | 5.50 | 6.50 | 7.50 |
| Supporting Butterfly thyroid cancer trust a wine full of red fruit flavours. Great with red meat and spiced food. | | | | | |
| 22. San Giorgio Pinot Grigio Rose | Italy | 23 | 5.75 | 6.75 | 7.75 |
| Hints of summer fruit, honeysuckle and citrus. Perfect with anti-pasti, BBQ meats, delicate fish and pasta. | | | | | |
| 23. Espirit Chateau de Berne | Provence | 26 | 6.50 | 7.50 | 8.50 |
| Crunchy fruit and fresh summer fruit like red berries and peaches. Amazing with BBQ food and summer salads. | | | | | |

Red

| | | Bottle | S (125) | M (175) | L (250) |
|---|---------------|--------|---------|---------|---------|
| 26. La Famille Lacasse | Saint-Emilion | 23 | 5.75 | 6.75 | 7.75 |
| Hints of plum, blackberry and coffee. Smooth wine. great with beef, lamb, pork, blue cheese and red fruit sauces. | | | | | |
| 27. Made in Mendoza Malbec | Argentina | 25 | 6.75 | 7.75 | 8.75 |
| Notes of forest fruits, black plum with hints of milk chocolate. Great with steak, pork, lamb and game. | | | | | |
| 28. Captains Table Shiraz/Cabernet | Australia | 22 | 6.50 | 7.50 | 8.50 |
| Notes of hazelnut, dark chocolate, oak and smokiness. Great with ribs, BBQ red meat, lamb and game. | | | | | |
| 29. Via Mare Sangiovese/Primitivo | Puglia | 26 | 7 | 8 | 9 |
| Fresh yet smooth with black cherry notes. Great with risotto, stews, hotpots and pasta with a red or meaty sauce. | | | | | |

Wines by the bottle

Sparkling

Bottle

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| 4. Kingscote Brut Rose | West Sussex | 53 |
| Complex and fresh in acidity and hints of summer fruit, raspberry and strawberry. Great with seafood or light appetizers. | | |
| 5. Kingscote Brut N.V. | West-Sussex | 51 |
| Refreshing, filled with citrus, pear and green apple. Goes well with seafood and light appetizers and great on its own! | | |
| 6. Antech Limoux | Languedoc | 36 |
| From the world's first sparkling wine region a soft lively mousse with hints of apple. Great with creamy fish dishes. | | |
| 7. Jules Feraud Brut | Champagne | 48 |
| Fresh with notes of caramel, apple, buttered toast and grilled nuts, great with pork, salmon, tuna, shellfish and mild soft cheeses. | | |

White

Bottle

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|--|--------------|----|
| 12. Espirit Cepage Viognier | Languedoc | 26 |
| Delicate perfume with floral nose, fresh and round flavours of stone fruit. Great with mild Thai curries and seafood risotto. | | |
| 13. Forge Mill Chenin Blanc | South Africa | 27 |
| Tropical fruit and hints of guava and gooseberries. Round flavours balanced by crisp acidity. Great with seafood dishes. | | |
| 14. Picpoul de Pinet La Madone | Languedoc | 31 |
| Fresh and mouth-watering crispness. Hints of green apple, melon, lime and a peppery finish this wine is a winner with seafood. | | |
| 15. Kingscote The Bacchus | West Sussex | 37 |
| The English version of a Sauvignon, fresh with hints of peach and citrus. Great with vegetables, salad and chicken. | | |
| 16. Kingscote Silvan Bacchus | West Sussex | 42 |
| A creamy, soft, full-bodied wine with hints of peaches and elderflower, great combination with fish pie and asparagus. | | |
| 17. Jules de Souzy Macon Villages | Burgundy | 40 |
| A lovely creamy full-bodied wine with a floral and fruity character. Great with shellfish, fish, roast chicken and even pork. | | |
| 18. Gavi Tenuta Olim Bauda | Italy | 41 |
| A fresh, crisp wine with floral notes, minerality and a pure finish. Great with creamy white pasta dishes, fish and seafood. | | |
| 19. Weingut Max Fredinand Richter | Germany | 38 |
| A refreshing, medium-sweet wine with green apple and citrus notes. Perfect with curry and shellfish and fish pie. | | |
| 20. Chablis Premier Cru Vaillons Simmonet | Chablis | 75 |
| Delicate notes of white flowers and fruit. Dry palate with citrus and peach. Great with oysters, goat cheese and pork. | | |



Rose

Bottle

24. Ultimate Provence

Provence

51

Flavours of citrus, exotic fruit, delicate floral and white pepper. Great with sweet and spicy BBQ, chicken, skewers, grilled fish

25. Chateau de Berne Grand Cuvee

Provence

45

A serious gastronomic Rose served in Michelin star restaurants. Exotic and citrus fruits with minerality, hints of peach, apricot sweet spices and even some toasted notes. Great with grilled lamb, burgers, roasted duck and BBQ meat.

Red

Bottle

30. Crono Chianti Riserva

Tuscany

28

Hints of fresh strawberries, smoke, red currant and oak. Amazing with roasts, grilled meats, game and kebabs.

31. Los Vinateros Rioja Crianza

Rioja

30

Dark fruits, vanilla and a slight hint of coconut. Perfect for slow cooked red meats.

32. Chateau Petit Bois Lussac Saint Emilion

Bordeaux

38

Smooth red wine with plums, liquorice, black berry and morello cherry hints. Great with cheese and red meats.

33. Barbera D'asti Olim Bauda la Villa

Piedmont

41

Notes of black cherry, very refreshing yet smooth. Goes well with vitello tonnato, red sauce pasta, pizza and even salmon.

34. Louis Latour Pinot Noir

Burgundy

43

Powerful nose with aromas of blackberry and blackcurrant with a round mouth feel. Great wine with grilled red meat and cheese

35. Louis Latour Fleurie Les Garans

Beaujolais

52

Delicious fresh and full wine with hints of black cherry and mocha. Goes well with, cured ham, Beef stroganoff, Osso Bucco.

36. Castelforte Amarone Valpolicella

Italy

54

With hints of vanilla, cherry jam and walnut a deep dark red luscious wine which goes perfectly with beef, lamb, pasta and game.

37. Beronia Grand Reserva

Italy

56

Full body with hints of vanilla, black fruit, cocoa, cedar and spices. Great match with steaks, cheese and chocolate desserts.

38. Chateauneuf De Pape

France

63

Hints of raspberry and plum with herby and leather notes. Goes well with game, mushrooms, oxtail, osso bucco and lamb.

Dessert Wines

Bottle

Glass (50ml)

41. Le Tertre du Lys D'Or

France

37

5.50

Notes of honey, apricot, toffee and spices, rich and delicate sweet finish. Goes great with puddings, cheese, and Foie Gras or Pate.

42. Disnoko Tokaji 1413

Hungary

48

5

Spicy, fruity nose with blood-orange, tangerine, honey and sandal tree aromas and hints of caramel and dried apricot. Goes well with sweet desserts, chocolate, (dried) fruit and even savory as pate.



Digestif

Fortified wines

- Martini Bianco / rosso 4 (50ml)
- Amontillado Sherry 8 (125ml)
- Croft Fine Ruby Port 7 (125ml)

Cognac

- | | Single | Double |
|-----------------------|--------|--------|
| • Hennessy | 4 | 7 |
| • Courvoisier V.S.O.P | 4 | 7 |

Whisky

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|---------------------------------|------|------|
| • Glenlivet 1824 Single Malt | 5 | 8 |
| • Glenfiddich 12 Yr Single Malt | 5 | 8 |
| • Laphroaig 10 Yr Single Malt | 6.95 | 9.50 |

Queens Head after dinner drink suggestions

- | | Single | Double |
|----------------------|--------|--------|
| • Archers Schnapps | 4 | 6.50 |
| • Amaretto Disaronno | 4 | 6.50 |
| • Baileys | 4 | 6.50 |
| • Cointreau | 4 | 6.50 |
| • Jägermeister | 3.50 | 7 |
| • Grappa | 5 | 8.50 |
| • Limoncello | 4 | 7 |
| • Flaming Sambuca | 3.50 | |
| • Baby Guinness | 3.50 | |
| • Espresso Martini | 8.95 | |

Hot beverages

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|------------------------------|------|
| • Americano | 2.00 |
| • Flat white | 2.60 |
| • Cappuccino | 2.80 |
| • Latte | 2.80 |
| • Hot Chocolate Milk | 2.50 |
| ○ Add marshmallows and cream | 3.00 |

Liqueur coffees

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|------------------------------|------|
| • Irish coffee (Jamesons) | 7.95 |
| • Italian coffee (Tia Maria) | 7.95 |
| • French Coffee (Cointreau) | 7.95 |

