



The Brook

— BAR & BISTRO —

Wine List



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White Wine Selection

Bin Taste 125ml 175ml 250ml Bottle

1 1 Terrazze Pinot Grigio £3.40 £5.20 £6.95 £20.95
Italy

Top drawer Pinot!

A weightier than average Pinot Grigio. Pale lemon in colour with a clean, floral nose. The palate shows further delicate yet complex floral notes and some nice white fruit with fresh acidity on the finish and rich oily texture.

Excellent with lemon sole, snapper (plain grilled) or baked sea bream.

For something a little more exotic, try it with Carpaccio with Parmesan cheese.

1 2 Greyrock £3.30 £4.95 £6.65 £19.95
Sauvignon Blanc

Marlborough

The Greyrock Marlborough Sauvignon Blanc has fresh, juicy grapefruit and gooseberry flavours with a rich, lingering finish. Great as an aperitif, or try it with seafood and salads.

1 3 The Pavillion £3.20 £4.75 £6.30 £18.95
Boschendal

Chenin Blanc

South Africa

Pale straw with youthful green hues. Generous exotic tropical fruit aromas with subtle guava and pink grapefruit nuances on the nose.

A fruity yet dry wine with delicious juicy tropical and citrus flavours and a fresh zingy finish.

Perfect for easy drinking on its own or with mussels, sushi and a roast chicken or tuna salad.

1 1 Josselin Chablis £4.50 £6.75 £8.95 £26.95
France

Fresh and vibrant, Chablis has transporting aromas of green apples, lemon zest, spring flowers, and characteristic flint and chalk notes.

Best with Pork, Rich fish (salmon, tuna etc), Shellfish, Mild and soft cheese.

1 3 Deakin Estate Viognier £3.30 £4.95 £6.65 £19.95
Australia

Light golden straw. Aromatic nose of dried apricots, honeysuckle and fresh citrus notes.

This lusciously fruity wine has an approachable soft palate, with a crisp finish and textural mouth-feel

1 2 Avito Pinot Grigio £3.10 £4.50 £4.95 £17.95
Italy

A fresh dry white with gentle floral and citrus aromas. Crisp and delicate on the palate with lightly honeyed fruit balanced by lemony acidity, some minerality and a fresh, dry finish. Suited to starters and salads.





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Red Wine Selection

- | Bin Taste | 125ml | 175ml | 250ml | Bottle |
|---|--------------|--------------|--------------|---------------|
| 1 C Deakin Estate Shiraz
Australian | £3.30 | £4.95 | £6.65 | £19.95 |
| <i>This is distinctly Shiraz, with layers of plum, raspberry and chocolate; and there's a complex spiciness to give it a fine, savoury appeal. This wine is great with Moroccan or Australian Lamb.</i> | | | | |
| 1 D Monologo
Rioja - Spain | £3.10 | £4.50 | £4.95 | £17.95 |
| <i>Full, deep garnet colour.</i> | | | | |
| <i>The nose is initially dominated by aromas of ripe fruit, followed, as the wine is swirled in the glass, by hints of balsamic and notes of vanilla and tobacco.</i> | | | | |
| <i>The palate is bright, without too much noticeable acidity, medium in structure and rounded on the palate.</i> | | | | |
| 1 B Rongopai Pinot Noir
Marlborough | £4.50 | £6.75 | £8.95 | £25.95 |
| <i>An aroma of dark cherry, earth and spice. The palate is full and layered with dark fruits, spice and leather, finishing with fine tannins and a hint of cedar.</i> | | | | |
| <i>A very drinkable wine upon release that should age gracefully. It goes well with a stir-fry of cubed lamb and eggplant, also makes a good partner for a steak and mushroom pie.</i> | | | | |
| 1 E Finca Flichman
Reserve Malbec
Argentina | £3.20 | £4.75 | £6.30 | £18.95 |
| <i>Big and bold. Deep violet red. Aromas of cherries, violet and tobacco. Concentrated flavours of black berries, ripe plums and tobacco leaves. Complex with impressive sweet tannins and long lasting aftertaste.</i> | | | | |
| <i>Great match for Beef, spicy food and mature and hard cheeses.</i> | | | | |
| 1 D Veglio Angelo Barolo
Italy | | | | £35.95 |
| <i>A delicious red wine from the Piedmont region of Northern Italy. It is made strictly from Nebbiolo grapes. Aromatic with rich tannins and characteristics of old oak, these wines are considered by most to be some Italy's finest.</i> | | | | |
| <i>This wine is robust with evident notes of red flowers on the nose. The palate will enjoy significant acid and strong, long, earthy finish.</i> | | | | |
| <i>Pair this food with big and flavourful pastas, or proteins - steak and well-spiced veal. Avoid under seasoned vegetables, leafy greens, or seafood.</i> | | | | |
| 1 E Rive Leone Barbaresco
Italy | £4.85 | £7.20 | £9.65 | £28.95 |
| <i>Barbaresco comes from the northwest of Italy, and it is made from Nebbiolo which is the same grape variety used to make Barolo. This wine is a very approachable example which has a delicious floral aroma, and is full of ripe juicy cherries with a twist of bitter almond on the palate. The tannins are the backbone of the wine, allowing it to be the perfect companion to a variety of flavourful and strong dishes.</i> | | | | |
| 1 D Chateauneuf du pape -
cuvee du hospice
France | | | | £45.50 |
| <i>An expressive bouquet of red fruits on the nose. Ample palate with a great structure and generous and complex characteristics of this famous appellation.</i> | | | | |
| <i>This is a very elegantly styled wine with ample character; best suited to a Provençal style casserole or roasted meats.</i> | | | | |





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Rosé Wine Selection

Bin	Taste	125ml	175ml	250ml	Bottle
1 5	Riptide White Zinfandel USA	£2.95	£3.95	£5.30	£15.95
	<i>With strawberry and cream flavours and a zesty, crisp finish, this white zinfandel is gently sweet but refreshing enjoy on it's own or to accompany a dessert.</i>				
1 1	Domaine le Pive Rose France	£3.30	£4.95	£6.65	£19.95
	<i>A pale rose wine with an expressive nose which displays notes of summer fruits - Strawberry, Blackcurrant and Raspberry. There is a fine balance on the palate between acidity, roundness and fruity aromas. Great for fresh foods including pastas and basil complimented with tomato.</i>				

Sparkling Wines & Champagne Selection

1 2	Primo Prosecco Italy	£19.95
1 1	Ca De Riva Prosecco Italy	£41.50
1 1	Veuve Cliquot Yellow Label France	£75.00
1 1	Veuve Cliquot Rose France	£88.50

Top Shelf Spirits Selection

Hendricks Gin - 25ml	£3.40
Sipsmith Gin - 25ml	£3.40
Tanqueray Gin - 25ml	£3.40
Blackwoods Vintage Gin - 25ml	£3.40
Plymouth Gin - 25ml	£2.40
Grey Goose - 25ml	£3.90
Glenfiddich 12 YO - 25ml	£3.50
Lagavulin 16 YO - 25ml	£5.00
Laphroaig 10 YO - 25ml	£4.00
Talisker 10 YO - 25ml	£3.80
The Balvenie Double 12 YO - 25ml	£4.10
Hennessy XO - 25ml	£12.00

1	2	3	4	5	6	7
Dry	Rosé & Sparkling Wines/Champagne					Sweet



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Port Selection

- | | | | |
|---|---|---------------------------------|-------|
| 1 | E | Taylors Fine Tawny Port - 50ml | £2.95 |
| 1 | E | Taylors Quinta Varg Port - 50ml | £4.95 |

Liqueur Coffees

Enjoy a Tempting Liqueur Coffee

*Black Americano Coffee with your favourite Liqueur,
topped off with a layer of fresh double cream.*

*A delicious finish to an evening meal,
or just to warm you up on a chilly day!*

All £4.95

<i>Irish Whiskey</i>	-	<i>Jameson</i>
<i>Irish Cream</i>	-	<i>Baileys</i>
<i>Caribbean</i>	-	<i>Bacardi</i>
<i>Jamaican</i>	-	<i>Dark Rum</i>
<i>Parisian</i>	-	<i>Courvoisier</i>
<i>Spanish</i>	-	<i>Tia Maria</i>
<i>Italian</i>	-	<i>Amaretto</i>

Premier Wines

*It is said that good food should always
be accompanied by a good wine.*

*We have carefully selected a range of
reds and whites from around the world
to perfectly compliment your meal.*

*We have also listed our top shelf spirits
and selection of tempting Liqueur Coffees
just in case you fancy something
a little bit special to finish off your meal with
or just to warm you up on a chilly day.*

*Ask your server who will be happy to offer advice
in helping you make your selection.*