

The Tradesman's Arms

Wine List

Wines by the Glass

- 1. Las Olas Malbec - Famatina Valley, Argentina**
Deep red colour with aromas full of red fruits. Characteristically smooth this unique Malbec is well-balanced with a long and persistent finish. 13.5% vol
Bottle £19.50 – 175ml £5.50
- 2. La Musa - Abruzzo Region, Italy**
An intense ruby red colour. Characteristic, fruity and full bodied. Ideal with roasted meats and game. 12.5% vol
Bottle £18.50 – 175ml £5.20
- 3. Ermita de San Felices - Rioja, Spain**
Red colour with blackish tones, good intensity, fresh, floral with red berries. A medium body, easy drinking with mouth-watering acidity. Great with meats and spicy dishes. 13.5% vol
Bottle £22.00 – 175ml £5.50
- 4. Patriarche Chardonnay - Beaune, France**
A brilliant yellow colour with hints of citrus, exotic fruits and underlined with vanilla notes. Powerful and harmonious with a fruity, fresh aroma. Enjoy with Prawns or any grilled fish. 13% vol
Bottle £19.00 – 175ml £5.20
- 5. Vilcún Sauvignon Blanc - Central Valley, Chile**
Aromas of fresh fruit such as pineapples and green apples as well as a light touch of the variety's characteristic citrus notes. Ideal with grilled fish, goats cheese or shellfish. 13% vol
Bottle £19.50 - 175ml £5.20
- 6. La Cacciator Pinot Grigio - Puglia, Italy**
Light straw colour, is fruity and delicate with a dry, fresh taste that is ideal with fish dishes and risotto. 12% vol
Bottle £18.50 - 175ml £5.50
- 7. Château Maine-Pascaud Côtes de Bordeaux Rosé - Bordeaux, France**
Merlot & Cabernet Sauvignon gives this Bordeaux Rosé a beautiful balance of elegant aromas and a lively structure. Crisp and juicy, with aromas of red berries and grapefruit. 13% vol
Bottle £19.50 - 175ml £5.50

Sparkling Wine & Champagne

- 10. Prosecco Zia - Veneto, Italy**
A light straw yellow colour with green shimmers, pleasantly fresh, fruity, soft and elegant. Ideal as an aperitif, with light courses and finger food. 11% vol
Bottle £23.00
- 11. Prosecco Zia Rosé - Veneto, Italy**
Light pink in colour, pleasantly fresh, fruity, soft and elegant. Ideal as an aperitif, with light courses and finger food. 11% vol
Bottle £24.00
- 12. Castelnau Champagne Brut, France**
A beautifully fresh Brut, with a mouthwatering nose and palate characterised by fruity notes giving way to a delicately aromatic finish. Ideal as an aperitif, with summer fruits and tapas. 12% vol
Bottle £49.00
- 13. Castelnau Champagne Réserve, France**
At least 5 years' of cellar ageing, enhance its depth and body. Its light toasty notes intertwine with ripe yellow fruit to create this intense and full bodied wine. Ideal as an aperitif, with delicately seasoned fish or a shellfish platter. 12% vol
Bottle £52.00
- 14. Castelnau Champagne Rosé, France**
This rosé Champagne's firm pink hue and elegant, dancing bubbles give way to an explosion of red and black fruit and has surprising notes of grapefruit which give this cuvée its perfect balance. Ideal as an aperitif or with courgette and cheese. 12% vol
Bottle £59.00

Champagne by the Glass

- 8. Nicholas Feuillatte Champagne Brut, France**
Elegant and well-balanced, with floral and delicately fruity notes, and wonderful freshness on the palate. 12% vol
20cl Bottle £14.50
- 9. Nicholas Feuillatte Champagne Rosé, France**
Pale pink in appearance, fresh and delicate with floral and delicately fruity notes. 12% vol
20cl Bottle £15.50

Rosé Wines

- 15. Ermita de San Felices Rioja Rosé - Rioja, Spain**
Bright and light red with pastel blue glints. Intense raspberry character, with hints of violets and strawberry. Fresh and lively with a concentrated berry fruit essence. Ideal with pasta, risotto, asian dishes, cheeses and tapas. 13% vol
Bottle £22.00

White Wines

16. *Chenin Blanc - Swartland, South Africa*
A fresh, crispy, full character, easy drinking pleasure. 14% vol
Bottle £21.50
17. *Ermita de San Felices Rioja Blanco - Rioja, Spain*
A fruity aroma with citrus overtones from good quality Viura grapes. Well structured, good acidity and a long finish. Ideal with seafood, cream, asparagus and risotto. 12.5% vol
Bottle £22.00
18. *Cottas Branco - Cima Corgo, Portugal*
Citrus yellow pale colour with notes of ripe tropical fruit and minerality. This wine has Freshness, persistence, balance and elegance. Ideal with grilled fish. 12.5% vol
Bottle £24.00
19. *Tiki Estate Sauvignon Blanc - Marlborough, New Zealand*
Aromatics of peach, citrus and passionfruit give a full, firm acidity. Well balanced with a hint of the classic Sauvignon Blanc in the background. Ideal with fish, lemon and salad. 13.5% vol
Bottle £27.50
20. *Eidos de Padriñán - Albariño, Spain*
Bright, pale and greenish yellow colour. Nice complex aromas of green fruits and citrus touches. Fresh on the palate and nice mineral, salty flavour to make it long and very round 13.5% vol
Bottle £31.00
21. *Patriache Chablis - Chablis, France*
Pale yellow with green reflection with lemony and mineral notes Fresh and elegant on the palate with a lovely length. Ideal with starters and fish. 13% vol
Bottle £35.00
22. *Sancerre Blanc, Domaine Bailly - Loire, France*
Pale yellow colour with citrus fruits, flowers and mineral notes, fresh clean and well structured. Ideal with goats cheese, grilled fish and poultry. 13.5% vol
Bottle £40.00

Dessert Wine

30. *Muscat de Beaumes de Venise - , France*
Clear gold colour with complex flavours of white flowers and exotic fruits. Ideal as an aperitif, with foie gras, blue cheese, or whole fruit desserts. 15% vol
Bottle £27.00

Red Wines

23. *Château Lamothe Castéra - Bordeaux, France*
Intense ruby colour with explosive aromas of red berries and vanilla, fruity but without bitterness. Ideal with some red meat and any sorts of cheeses. 13% vol
Bottle £23.00
24. *Sutil Carménère Grand Reserve - Colchagua Valley, Chile*
Dark violet-red in colour, with fruity aromas of blackberries, cherries, plums and spice notes. Well balanced with character, and structure. Ideal with meat dishes, mushrooms and strong cheeses. 13% vol
Bottle £24.00
25. *Sainte Cécile Côtes du Rhône villages - Saint Cécile, France*
A deep red wine with purple shades. Aromas of black fruits and spices. Generous and ample, full-bodied with an elegant tannic structure. 14% vol
Bottle £26.00
26. *Ermita de San Felices Rioja - Rioja, Spain*
Deep red wine with aromas of red fruit, vanilla and spices. Balanced, powerful, well structured and harmonious. Ideal with meat, game, cheese and rice dishes. 14% vol
Bottle £27.00
27. *Bourgogne Pinot Noir - Beaujolais, France*
Deep red hue with aromas of red fruits, blackcurrant and raspberry. Well structured with delicate tannins culminating in a lingering finish. Ideal with game, white meat and cheese. 13% vol
Bottle £30.00
28. *Chianti Classico 2015 Vintage - Tuscany, Italy*
Brilliant ruby red in colour, with scents of red fruits, plums, and violets. Pleasantly refreshing, with elegant and balanced tannins with a long finish. 13.5% vol
Bottle £35.00
29. *Château Grand Moulin Macquin St Emilion, France*
Garnet colour. Aromas of blackberries with a rich, fruity and woody palate. Ideal with cold meats, lamb or cassoulet. 13.5% vol
Bottle £35.00

Port

31. *Taylor's Late Bottled Vintage - Douro, Portugal*
Pungent aromatic nose with black woodland fruit, dark cherry and plum. Rounded, smooth and perfectly balanced. 20% vol
50ml £5.50
32. *Krohn Colheita - Portugal*
Years of ageing in oak barrels gives this amazing Tawny Port a soft toffee nose, caramelised berry fruit and hints of dry figs. 20% vol
50ml £6.00



CASTELNAU

WINE AGENCIES

WINE GUIDE

Wines on this list may contain sulphites, egg or milk products. Please ask a member of staff should you require guidance

Vintages and % volumes may vary according to availability

125ml glasses are available upon request.