



WINE LIST

RED WINE



Nandu Cabernet Sauvignon (Central Valley, Chile 2009)

Incredibly pure and fast-flowing fruit fills the far-flung corners of the mouth with rich cassis and sweet spices. The tannins are ripe and subtle and the finish rounded.

By the Glass **£4.00** (175ml) or **£5.50** (250ml)

By the Bottle **£16.00**

La Croisade Réserve Merlot (Vin de Pays d'Oc, France, 2008)

This world-renowned grape variety has found perfect climatic conditions in the warmth of the Languedoc. Showing a lively bouquet of plum, blueberry and hints of blackcurrant on the nose, the palate is beautifully rounded, soft and juicy.

By the Bottle **£16.50**

Aires Andinos Malbec (Mendoza, Argentina, 2009)

A rich, ripe wine with plenty of smooth black fruit and warming hint of spice. Our Food and Beverage Manager would recommend this wine as the perfect accompaniment to spicy dishes and full-flavoured cheeses.

By the Bottle **£18.00**

Otterbook Mill Shiraz (South Eastern Australia, 2008)

Held within its famous black bottle, a lovely, smooth wine showing notes of plum and dark berry fruits with a delicate, spicy finish. Utterly superb.

By the Bottle **£19.00**

San Millan Rioja Crianza (Rioja, Spain, 2007)

One of the oldest estates in Rioja, Beodegas Bilbaninas was established in 1901, one of Rioja's first registered bottlers. The winery is surrounded by its own vineyards in Rioja Alta. The Crianza is aged in American oak barrels for 12 months, and 6 months in bottle. A true piece of Rioja heritage.

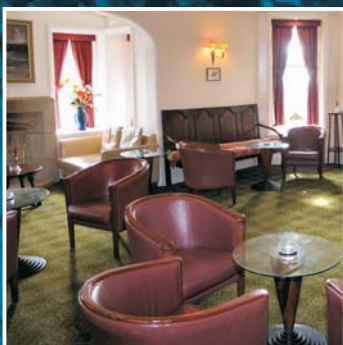
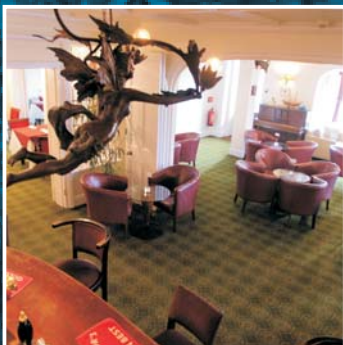
By the Bottle **£21.00**

Ch Roche de Broue, Bordeaux Supérieur

(Bourgogne, France, 2009)

With a core of ripe blackberry fruit as befits a right-ban style claret, with a savoury, food-friendly edge. Soft and early-drinking, with smooth tannin and well-balanced, supple texture.

By the Bottle **£25.00**





WINE LIST

WHITE WINE



Alfendini Garganega Pinot Grigio (Veneto, Italy, 2009)

A fresh crisp white wine, with aromas of flowers and almonds and an elegant light palate which is both refreshing and smooth.

By the Glass £4.00 (175ml) or £5.50 (250ml)

By the Bottle £16.00

Nandu Sauvignon Blanc (Central Valley, Chile, 2009)

Youthful, lively and fresh, with aromas of limestone, tropicana, citrus, capsicum and freshly mown hay. An uplifting and vibrant palate of fresh, fruity and zesty flavours with citrus and mineral acidity.

By the Bottle £16.50

Bantry Bay Chenin (Western Cape, South Africa, 2009)

On the nose, this aromatic Chenin Blanc has a light smell of lemon drop along with some delicate floral notes... Maybe lavender to some. On the palate the wine is relatively full and rounded and has a surprising sweetness in the finish.

By the Bottle £18.00

Frascati Superiore (Cantina, San Marco, 2009)

The scent of fresh green apples and ripe white grapes, enhanced with distinctly floral tones. Light in feel, but with good concentration on the palate and a balance between soft fruit and snappy acidity.

By the Bottle £19.00

La Croisade Réserve Chardonnay (Vin de Pays d'Oc, France 2009)

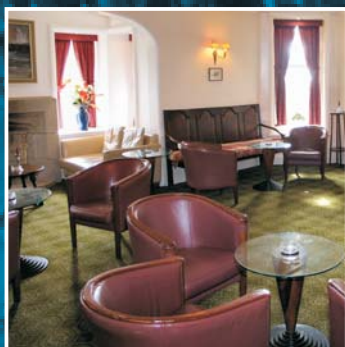
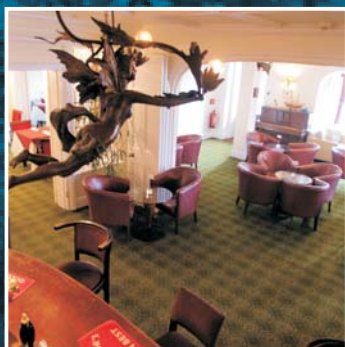
Buttery, full-flavoured, with hints of blossom on the nose. Fantastic as an apéritif but with enough depth of flavour to match creamy poultry dishes. Delicious.

By the Bottle £23.00

Fernlands Sauvignon Blanc (Marlborough, NZ, 2009)

New Zealand is known for its pristine dramatic beauty and distinctive flora and fauna. The Fernlands Sauvignon Blanc captures the essence of New Zealand perfect. Like the rivers that flow through mountain and forests, this wine is bright, fresh and most definitely alive.

By the Bottle £25.00





WINE LIST



THE GRAND HOUSE WINE

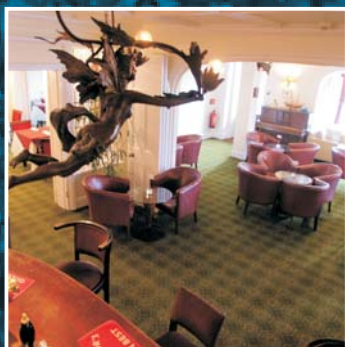
For your enjoyment we have selected two of the finest wines from the **Cariñena DO region of Spain**, and although both have been especially selected to complement the menus served at The Grand to give you a truly memorable dining experience, they are also just as good when drunk on their own.

Our House Red: Marques Calado Tempranillo (2008)

Classic Tempranillo notes of dark cherry and blackcurrant are lifted by a hint of dried flowers and sweet spice. Superbly balanced, the fruits of the forest flavours are perfectly complemented by soft tannins.

By the Glass **£3.90** (175ml) or **£5.20** (250ml)

By the Bottle **£14.50**



Our House White: Marques Calado Macabeo (2008)

Fresh, floral aromas reminiscent of aromatic herbs such as anise and fennel, the smooth and velvety palate is fruit-driven with citrus and banana characteristics.

By the Glass **£3.90** (175ml) or **£5.20** (250ml)

By the Bottle **£14.50**

Chapel Down Rondo Regent Pinot Noir

(Tenterden, Kent, UK, 2008)

This wine has a stylish tobacco and crushed red berry nose which is simply superb. Delicious cherry-stone flavoured fruit and fine acidity find excellent harmony, while the mid-palate is lean but by no means hollow. Pinot Noir with a difference.

By the Bottle **£26.00**



Chapel Down Flint Dry "Sur Lie" (Tenterden, Kent, UK, 2008)

Made in the style of Muscadet. Superb citrus nose. Bone dry and steely on the mouth with a delicious concentration of lemon fruit. Clean, fresh tasting and pin-point accurate with a big long, crisp, lemony finish and a delicious long-lasting after-taste.

By the Bottle **£26.00**

ROSÉ WINE

Marques de Calado Rosé

An intense pink wine with plenty of juicy berry fruit coming from a province of Zaragoza that enjoys and excellent climate for viticulture. Strawberry and raspberry flavours are complimented by a creamy texture and crisp, refreshing acidity

By the Glass **£4.00** (175ml) or **£5.30** (250ml)

By the Bottle **£15.00**



Provence Rosé Ch Roch les Vignes (Provence, Fr, 2009)

A delicious rosé showing soft spice and attractive fruit from this top winery in St. Tropez. Its luxurious origins are proven in the tasting.

By the Bottle **£22.00**



WINE LIST

DESSERT WINE & PORT



Late Harvest Sauvignon Blanc, Half Bottle (South Africa, 2007)

Golden yellow with amber tones, this sumptuous wine displays ripe papaya, peach, spice and honeyed aromas. This a concentrated yet delicate wine, perfect to complement one of our rich, freshly made desserts.

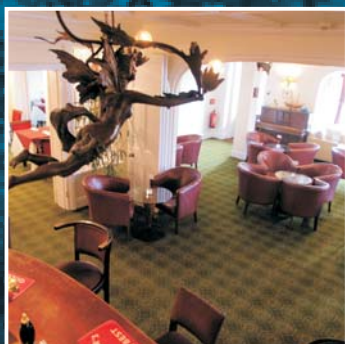
By the Half Bottle £16.50

Taylor's Late Bottled Vintage Port

A rich, full-bodied Port, perfect to finish any meal, and best served with friends.

By the Glass (50ml) £3.65

By the Bottle £36.00

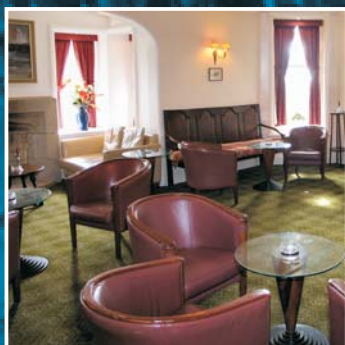


SPARKLING WINE

Cava Calamino (Spain, NV)

Our House Sparkling Wine, fresh and harmonious, displaying plenty of apple and toast flavours.

By The Bottle £18.00



CHAMPAGNE

De Telmont Grande Réserve (France, NV)

The Grand's House Champagne, medium-bodied, with apple and lemon fruit flavours and classically yeasty style.

By The Bottle £30.00

Piper-Heidsieck Brut (France, NV)

A fine and well-known Champagne, with a forward and approachable style, and a good balance of rich fruit with a refreshing citrus edge.

By the Bottle £46.00

Vintage 2000 Dom Pérignon (France, 2000 A.D)

The world's most well-known Champagne, first on sale in 1936, and this is how they saw in the new millennium. The Vintage 2000 has a most exceptional depth, rich texture and great ageing potential.

Dom Pérignon, truly stylish.

By the Bottle £160.00

