



THE HARRINGTON ARMS

T H U L S T O N

WHITE WINES

DRY, CRISP AND FRUITY WHITES

Food Pairing: These are delicately flavoured, dry wines driven by a racy acidity. Ideally these wines are paired with light dishes, salads, fish dishes and tomato based dishes

	125ml	175ml	250ml	Bottle
The Old Gum Tree Chardonnay	£4.30	£5.50	£7.80	£22.00
South East Australia, Australia Lifted peach and cream with lemon blossom, soft juicy palate and crisp cleansing finish make this an enjoyable easy drinking wine.				

Crescendo Pinot Grigio (VG)	£4.60	£5.90	£8.30	£24.00
Terre Siciliane IGT, Italy A clean, fresh and fruity wine with lots of citrus and ripe pear flavours. Dry and crisp with refreshing finish.				

Viña Carrasco Sauvignon Blanc (VG)	£4.60	£5.90	£8.30	£24.00
Central Valley, Chile Bursting full with grass, elderflower and gooseberry flavours, this is a youthful and invigorating white.				

ZESTY, HERBACEOUS AND AROMATIC WHITES

Food Pairing: These are zesty, intense and more eclectic wines. Paired with more complex dishes and flavours; aromatic and fruitier styles are wonderful with spicier dishes

	125ml	175ml	250ml	Bottle
Picpoul de Pinet, Ormarine Sea Pearl (VG)	£6.30	£7.90	£10.80	£32.00
Languedoc, France A snappy nose of lemon and lime fruit, with vibrant green apple. A racy wine with a lip-tingling finish.				

Kokako Sauvignon Blanc	£6.50	£8.30	£11.30	£33.00
Marlborough, New Zealand Gooseberry, pink grapefruit and tropical passionfruit with a citrus backbone. Fresh acidity with more mid-palate weight.				

WHITE WINES

MEDIUM TO FULL BODIED, RIPE WHITES

Food pairing: Fuller, richer wine often with oak are great when paired with richer dishes and marry perfectly with butter and creamier sauces

	125ml	175ml	250ml	Bottle
Toast & Honey Chardonnay 	£6.70	£8.60	£11.80	£32.00
California, USA				
Formidable Californian Chardonnay, with delicious toasted vanilla notes and honeyed stone fruit and baked apple. Pair with baked cheeses. Rich butterscotch and toasted oak on the nose, crème brulee with some bosc pear on the palate, long flavorful finish.				
Macon-Villages, Cave de Lugny Les Florières	£7.50	£9.70	£13.20	£36.00
				
Burgundy, France				
Clear and shiny yellow in colour, this light and fresh Chardonnay offers a seductive nose of delicate citrus notes and intense minerality. The cuvée perfectly illustrates the fruitier and flattering palate of the wines of southern Burgundy.				

ROSE WINES

Food pairing: Rosés can range from being very crisp and dry to very fruity and sweet and this is the key to partnering food and wine. Counter spicy heat with a sweeter White Zinfandel; Drier styles are always great all rounders.

	125ml	175ml	250ml	Bottle
Ombrellino Pinot Grigio delle Venezie Rosé 	£4.80	£6.30	£8.30	£24.00
Veneto, Italy				
Pale pink, rich in red fruits and floral on the nose. Fresh, crunchy taste, with a good structure.				
Pescadero White Zinfandel Rosé 	£6.30	£8.30	£10.30	£29.00
California, USA				
This vibrant fruity rose is bursting with juicy strawberries, raspberries and watermelon on the palate, giving way to a sweet and moreish finish.				
Nicolas Rouzet, Coteaux d'Aix en Provence 	£6.90	£9.30	£12.80	£37.00
Provence, France				
A pale, delicate Provence rosé, both fine and elegant with red berry notes. The palate is round and marked by strawberry, raspberry, redcurrant, and a hint of peppery spice for a delicious long smooth and refreshing finish.				

RED WINES

SOFT, FRUITY OR FINER REDS

Food pairing: Softly structured with silky rounded, soft red fruit and good freshness. Pair with tomato based sauces, vegetable based dishes, chicken dishes, game and pork

	125ml	175ml	250ml	Bottle
Crescendo Merlot	£4.50	£5.90	£8.30	£24.00
Varietale d'Italia, Italy				
Intense ruby red with violet hue. Typical scents of Merlot and hints of blackberry and cherry. Well defined notes of red berries, extraordinarily round and complete.				
The Old Gum Tree Shiraz	£4.90	£6.80	£8.80	£25.00
South East Australia, Australia				
This is a classic, fruit driven Shiraz with intense, ripe raspberry and cherry flavours with overtones of vanilla and spice.				
Five Ravens Pinot Noir (VG)	£4.90	£6.80	£8.90	£26.00
Romania				
Romania may not be the first place you think of when you are looking to buy a Pinot Noir but this has all the classic bright red fruit flavours and spicy note you would expect.				

SPICY, MORE INTENSE MEDIUM BODIED REDS

Food pairing: With a spicy edge and warming red & black fruit notes, these wines pair with a wide selection of dishes. Great to turn up the flavours and heat on spicier dishes.

	125ml	175ml	250ml	Bottle
Conde De Castile Rioja Joven (VG)	£5.70	£7.30	£9.90	£28.00
Rioja And Navarra, Spain				
Intense red violet colour. Strong red fruit notes with elegant hints of liquorice. Balanced on the palate and with a long, fruity aftertaste. Perfect balance between freshness and acidity.				
Romero Gonzalez Malbec (VG)	£5.90	£7.60	£9.90	£29.00
Mendoza, Argentina				
This is an elegant, juicy Malbec with lots of pure blackcurrant fruit character. A little grip of tannin helps balance the wine.				

RED WINE

RICH, CLASSIC OR OAKED FULL BODIED REDS

Food pairing: These wines have weight, complexity and may offer a powerful or balanced elegance. Pair with full classic dishes and flavored dishes, stews, red meat and game.

	125ml	175ml	250ml	Bottle
Mozzafiato Primitivo 	£6.10	£7.80	£10.70	£30.00

Puglia, Italy

This Primitivo has a mouth-coating palate of dried prune, date and cherry, with notes of sweet spice and a lick of chocolate. Great structure from the perfect balance between the soft tannins and elegant barrel ageing notes

Toast & Honey Cabernet Sauvignon 	£6.70	£8.60	£11.80	£32.00
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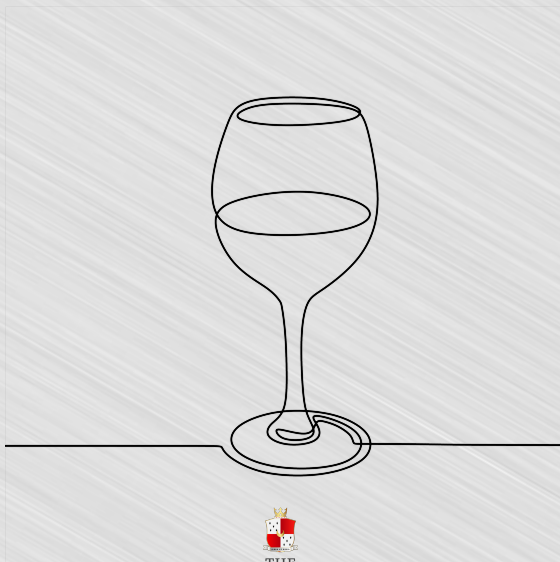
California, USA

Formidable Californian Cabernet Sauvignon, with delicious toasted cedar notes and ripe black berry and black cherry fruit with a silky, honeyed texture. Pair with roasted dishes. Blackberries, currant, and a bit of dark chocolate on the nose, vanilla spice with more dark fruits on the palate, long flavorful finish

Bourgogne Pinot Noir, Cave de Lugny 	£7.50	£9.70	£13.2	£36.00
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Other France, France

Clear and shiny ruby red, with subtle aromas of red and black fruits and notes of warming spices. Medium body with notes of red fruits and liquorice, with a fresh and soft finish.



SPARKLING WINES

Food pairing: Bubbles, a classic wonderful mouth cleansing aperitif and the choice for the discerning diner when pairing fish dishes and highly recommended as the best companion to fish and chips.

	125ml	Bottle
Bel Canto Prosecco 	£6.30	£28.00
Prosecco DOC, Italy Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.		
Fiammetta Prosecco Rosé 	£6.30	£28.00
Prosecco DOC, Italy		
Cremant D'Alsace Brut Harmonie 	£7.30	£33.00
Alsace, France If you love Prosecco, you must treat yourself to Cremant; It is made using the traditional method (as in Champagne!) It offers the same delicate and smooth flavours of riped fruits and finest bubbles that last and last on the palate - A fruity must try at a fraction of the price of Champagne!		
Nyetimber Classic Cuvée, England 		£55.00
Sussex, England A beguilingly Champagne-like nose of citrus fruit, brioche and shortbread. The mousse is finely pearled, soft, yet mouth-filling and persistent. Elegantly shaped and supremely poised.		

DESSERT WINES

Food pairing: when pairing a dessert wine with a plated dessert, the secret lies in ensuring the wine is sweeter than the dessert or why not try as your accompaniment to cheese.

Luis Felipe Edwards 'Late Harvest' Half Bottle, Colchagua Valley	50ml	£3.50
Central Valley, Chile Luis Felipe Edwards is one of Chile's most awarded producers. They make this great-value dessert wine from grapes picked at the very end of the ripening season. It's complex and sweet with notes of peach, citrus, honey and oak. Pair this with blue cheese or custard.	100ml	£5.20

ALCOHOL FREE WINES

	125ml	175ml	250ml	Bottle
Stormhoek Sauvignon Blanc 0% Goosberry, Citrus, apple		£3.90	£4.80	£14.00
Stormhoek Shiraz 0% Spice, Vanilla, Dark Cherry		£3.90	£4.80	£14.00
Stormhoek Rose 0% Aromatic, Strawberry, Citrus		£3.90	£4.80	£14.00
Stormhoek Sparkling Sauvignon Blanc 0% Fresh, Crisp, Elderflower	£4.20			£16.00



HOT DRINKS

Americano	£3.20	Latte	£3.40
Cappuccino	£3.40	Tea	£3.00
Hot Chocolate Add Syrup +30p	£3.00		



THE
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ARMS
THULSTON