



WINE LIST

White | Red | Rose | Sparkling

SPARKLING and CHAMPAGNE



26 Bellino Prosecco DOC - Italy, Veneto
200ml Single Serve £7.95 or Full Size Bottle £24.95
Fruity flavours of apple, peach and pear mingle with a gently floral note – lovely quality Prosecco. (V)

30 Bollinger Special Cuvée - France
The nose is aromatic and complex with ripe fruit and spices. Roasted apples, apple compote and peaches burst on the palate. Brioche and walnut linger on the finish. A subtle combination of structure, length and vivacity. *Bottle £75.00*

WHITE WINE



1. Goleta Sauvignon Blanc - Chile, Central Valley
125ml £4.50 | 175ml £5.75 | 250ml £7.75 | *Bottle £23*
This classic Sauvignon Blanc has bright aromas of citrus fruits and herbaceous notes. A very refreshing wine with crisp acidity and pleasant fruity finish. (VVE)



2. Sotherton Chardonnay - Australia, South Australia
125ml £4.50 | 175ml £5.75 | 250ml £7.75 | *Bottle £23*
Great Aussie Chardonnay with bright citrus and tropical fruit, crisp apple flavours and a creamy texture.



3. Ca' Del Lago Pinot Grigio - Italy, Pavia
125ml £4.50 | 175ml £5.75 | 250ml £7.75 | *Bottle £23*
Citrus flavours on the palate, alongside crunchy green apple and pear. A delicate wine which goes with flaky white fish like Sole or Plaice. (V)

4. Los Gansos Viognier - Chile, Valle Central
Sweet fruity notes of apricots, citrus and peaches. Fresh and lively with stone fruits and beautifully balanced acidity. Brilliant with meats or fish served with salsa. *Bottle £26.50*

5. La Divatte Muscadet Sur Lie - France, Loire Valley
Zesty, palate-tingling citrus flavours and bracing acidity that'll go down a treat with mussels. (VVE) *Bottle £25.50*

Our Choice!

6. Squealing Pig Sauvignon Blanc - New Zealand
Bursting with flavours of juicy pineapple, gooseberry and lemon. The zingy acidity cuts through the batter of Cod & Chips to create a perfect pairing. *Bottle £29.95*

7. Bain De Soleil Picpoul de Pinet - France, Languedoc
Hints of lime, pineapple, peach and lemon on the palate. This is a vibrant, aromatic wine and goes beautifully with many a fish dish. We love it with our pan fried Sea Bass as the freshness of both work in harmony. *Bottle £27.95*

9. Langlois Chateau Sancerre - France, Loire Valley
Aromas of lemon, lime, and white peach with mouth-watering minerality. A glorious partner to Fresh Seafood or Cheese. *Bottle £39.95*

Our Choice!

10. Domaine Thierry Mothe Chablis - France, Burgundy
Minerality comes from the Kimmeridgian clay of the Chablis area which is full of marine fossils. This gives it a true affinity with seafood, especially Catch of the Day. *Bottle £39.95*

ROSE WINE



11. Ca' Del Lago Pinot Grigio Rosé - Italy, Pavia
125ml £4.50 | 175ml £5.75 | 250ml £7.75 | *Bottle £23*
Strawberry flavours, Galia melon & subtle honeysuckle lead to a clean finish. Summer in a bottle! (VVE)



12. Tail Side White Zinfandel - USA, California
125ml £4.50 | 175ml £5.75 | 250ml £7.75 | *Bottle £23*
This light-bodied wine with hints of strawberry, cherry, and watermelon flavours has a smooth crisp finish.

Our Choice!

13. Le Tutu Grenache - France, Pays d'Oc
The soft Provence style and delicately textured palate features layers of strawberry, raspberry, white peach & finishes with crisp, refreshing acidity. Fantastic with meaty of pink-fleshed fish. (VVE) *Bottle £28.95*

RED WINE



14. Goleta Merlot - Central Valley, Chile
125ml £4.50 | 175ml £5.75 | 250ml £7.75 | *Bottle £23*
Beautifully easy drinking, fruity red with juicy plums, succulent blackcurrants and soft tannins. (VVE)



15. Sotherton Shiraz - Australia, South Australia
125ml £4.50 | 175ml £5.75 | 250ml £7.75 | *Bottle £23*
Medium bodied with rich red fruit and vanilla from the touch of oak, leading to a soft spicy finish. (VVE)



16. 7 Fires Malbec - Argentina, Uco Valley
125ml £4.50 | 175ml £5.75 | 250ml £7.75 | *Bottle £23*
A fresh and fruity nose enhanced by hints of plum, black berries and a touch of vanilla. A classic pairing for red meat and our prime Beef Burger in particular! (VVE)

Our Choice!

18. Les Esperons Pinot Noir - France, Pays d'Oc
Bright and ruby colour. Soft and Velvety with a complex intertwining of fruity and savoury aromas and flavours. Wild cherry, raspberries and mulberries mingle. A treat with chicken or mushroom dishes. *Bottle £28*

19. Monologo Rioja Crianza - Spain, Rioja
Aromas of ripe fruit like cherries and brambles with vanilla, tobacco leather and sweet spice from 12 months in oak. This is a great example of a good Rioja. *Bottle £26.95*

20. Les Caprices D'Antoine Cote Du Rhone - France
This wine develops black berries and morello cherries aromas with mild spices and roasted notes, a soft but mature wine. *Bottle £25.95*

Our Choice!

24 Château CHAMAILLE, Du Bourg Bordeaux - France
Flavours of blackcurrant and plum alongside cedar and dried fruits. Great length and grip are gifted from the Cabernet and the year spent in oak. (VVE) *Bottle £36.95*

OLIVE

MEDITERRANEAN

KITCHEN & WINE BAR

WINE TASTING DAILY

All our wines have been selected by our friends at Olive Brixham – If you love wine and Mediterranean food, why not pay them a visit. Book Online www.olivebrixham.co.uk