



WINE LIST

White | Red | Rose | Sparkling

SPARKLING and CHAMPAGNE



26. Prosecco - Chio DOC - Italy
200ml Single Serve £8.50 or Full Size Bottle £27.95
Fruity flavours of apple, peach and pear mingle with a gently floral note – lovely quality Prosecco. (V/E)

30. Champagne - Ayala Brut Majeur - 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 £59.95*

WHITE WINE



1. Sauvignon Blanc - Pier 42 - Chile
125ml 5.50 | 175ml 6.75 | 250ml 9.50 | *Bottle 26.95*
This classic Sauvignon Blanc has bright aromas of citrus fruits and herbaceous notes. A very refreshing wine with crisp acidity and pleasant fruity finish. (V/E)



2. Chardonnay - Pier 42 - Australia
125ml 5.80 | 175ml 7.20 | 250ml 9.75 | *Bottle 27.95*
Ripe fruit flavours of peach, melon and a hint of vanilla. This ripe fresh wine is well balanced with a long finish.



3. Pinot Grigio - Pier 42 - Italy
125ml 5.80 | 175ml 7.20 | 250ml 9.75 | *Bottle 27.95*
Crisp and refreshing with apple and hazelnut flavours and just a hint of spice. A delicate wine which goes with flaky white fish like Sole or Plaice. (V/E)

4. Viognier - Los Gansos - Chile
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 34.95*

5. Vinho Verde - Descabido - Portugal
Floral, citrus and gentle tropical aromas lad onto a palate which is deliciously off-dry with flavours of ripe melon and sherbert lemon acidity. The finish is refreshing with a classic spritz. *Bottle 29.95*

Our Choice!



6. New Zealand Sauvignon Blanc - Nobilo
125ml 6.75 | 175ml 8.00 | 250ml 10.95 | *Bottle 32.00*
Bursting with flavours of juicy pineapple, gooseberry and lemon. The zingy acidity cuts through the batter of Cod & Chips to create a perfect pairing.

7. Picpoul de Pinet - La Font Francaise - France
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 - 29.95*

9. Sancerre - Hubert Brochard - 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. Petit Chablis - Josselin - 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. (V/E) *Bottle - 39.95*

ROSE WINE



11. Pinot Grigio Rosé - Pier 42 - Italy
125ml 5.80 | 175ml 7.20 | 250ml 9.75 | *Bottle 27.95*
Strawberry flavours, Galia melon & subtle honeysuckle lead to a clean finish. Summer in a bottle! (V/E)



12. Zinfandel - Pier 42 - USA, California
125ml 5.50 | 175ml 6.75 | 250ml 9.50 | *Bottle 26.95*
This light-bodied wine with hints of strawberry, cherry & watermelon flavours has a smooth crisp finish. (V/E)

Our Choice!

13. Cotes de Provence - La Promenade - France
Enjoy this Côtes de Provence as an aperitif or with a seaside meal composed of salads, seafood and grilled meats. Ideal with all Provencal dishes as well as with ethnic foods. (V/E)
Bottle - 29.95

RED WINE



14. Merlot - Pier 42 - Central Valley, Chile
125ml 5.50 | 175ml 6.75 | 250ml 9.50 | *Bottle 26.95*
Beautifully easy drinking, fruity red with juicy plums, succulent blackcurrants and soft tannins. (V/E)



15. Shiraz - Pier 42 - Australia
125ml 5.50 | 175ml 6.75 | 250ml 9.50 | *Bottle 26.95*
Medium bodied with rich red fruit and vanilla from the touch of oak, leading to a soft spicy finish. (V)



16. Malbec - Pier 42 - Argentina
125ml 5.80 | 175ml 7.20 | 250ml 9.75 | *Bottle 27.95*
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! (V)

Our Choice!

18. Pinot Noir - Principato - Italian
Delicate aromas of sour cherry with light spice and hints of vanilla. The palate is fresh and well-balanced with bramble and red berry characters, gentle tannins and juicy acidity.
Bottle - 29.95

19. Rioja - Covila Crianza - Spain
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. (V/E) *Bottle - 28.95*

20. Côte Du Rhône - La Ruchettee Doree - France
This wine develops black berries and morello cherries aromas with mild spices and roasted notes, a soft but mature wine.
Bottle - 29.95

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. (V/E) *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