



THE ROYAL OAK COLLINGHAM

WINE LIST



ALL OUR
WINES SERVED
BY THE GLASS*
ALL WINES
SERVED WITH
CONFIDENCE

WINE
125ml to BTL

Here at The Royal Oak, we have invested in LE VERRE DE VIN, the gold standard in wine preservation technology to care for our still & sparkling wines.

This technology allows us to:

Assure Freshness: When wine's ultimate goal is to become vinegar as soon as possible, the majority of venues serving a range by the glass rarely give this a second thought...and JUST POP A CORK ON TOP! For us we put WINE PRESERVATION as a cornerstone to our service of wine.

In this way we can assure you that the wines we serve by the glass, are at peak condition everytime!

Giving You A Bigger & Better Selection: Because we have invested in the health of our wines, why wouldn't we then extend our range to you? We've taken the risk out of spending your good money on wine you may never have heard of or tried, all our wines are now being served BY THE GLASS (unless we feel it would be detrimental to the quality if we reseal*) from 125ml up!

So, Enjoy a Glass of Something Different
at a Size That's Right for You!



White Wine

125ml 175ml 250ml Bottle

DRY, CRISP AND FRUITY WHITE

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

ROYAL OAK COMMUNITY WHITE	5.05	6.30	8.40	24.00
---------------------------	------	------	------	-------

Pays d'Oc, France VEGETARIAN

Characterful, refreshing and vibrant with citrus, honey, nuts and elderflower this is well-balanced and zesty.

SAN GIORGIO PINOT GRIGIO	5.75	7.10	9.60	27.50
--------------------------	------	------	------	-------

Veneto, Italy VEGETARIAN

A very classic Pinot Grigio with notes of nuts, pear, melon and even some banana.

PICPOUL DE PINET DUC DE MORNAY	6.05	7.50	10.10	29.00
--------------------------------	------	------	-------	-------

Languedoc, France

Slightly perfumed, ripe melon fruit on the nose. The palate is weighty and ripe but remains fresh and saline. This is the perfect example of the right grapes grown in the right terroir.



White Wine

125ml 175ml 250ml Bottle

ZESTY, HERBACEOUS & AROMATIC WHITE

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

MESA TRINAS TORRONTES 5.75 7.10 9.60 27.50
Maipu, Mendoza, Argentina VEGETARIAN
A bright yellow colour with zesty intensity. Lightly aromatic notes of apple and orange blossom, pear, freesia and lemon. There is juicy acidity on the palate with a textured yellow plum finish. Enjoy with Asian dishes, especially Thai curries.

NEPTUNE POINT SAUVIGNON BLANC 6.75 8.40 11.40 33.00
Marlborough, New Zealand VEGETARIAN
Pure, flavourful, intense and well-structured with aromas and flavours of passion fruit and grass.

MED TO FULL BODIED, RIPE WHITE
Food Pairing: Fuller, richer wine often with oak are great when paired with spicier, richer dishes and marry well with butter and creamier sauces.

PERCHERON CHENIN BLANC VIOGNIER 5.75 7.10 9.60 27.50
Western Cape, South Africa VEGAN
Vibrant and aromatic with delicious generous fresh apricot, white peach and hints of passion fruit on the nose. On the palate it has tight, white, fleshy stone fruit with a balancing sandy texture. Bright acidity and minerality delivers a delicious balance.



Red Wine

125ml 175ml 250ml Bottle

SOFT, FRUITY OR FINER RED

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.

ROYAL OAK COMMUNITY RED 5.05 6.30 8.40 24.00
Pays d'Oc, France VEGETARIAN
Notes of red cherries, subtle herbs and garrigue with a suggestion of white pepper.

PASQUA LETTERS MERLOT 5.75 7.10 9.60 27.50
Veneto, Italy VEGETARIAN
Blackcurrants and velvety tannins.

SPICY, MORE INTENSE MEDIUM BODIED RED
Food Pairing: With a naturally peppery edge and warming red & black fruit flavours these wines pair with a wide selection of rare to medium cooked beef and lamb dishes. Great to turn up the heat on spicier dishes.

BIFERNO AGLIANICO MONTEPULCIANO 5.75 7.10 9.60 27.50
Molise, Italy VEGAN
Plush, easy-drinking red from central Italy, a fragrance of blueberries with a warm underlay of spice followed by a mouthful of damson jam and plum cake.

PERCHERON SHIRAZ MOURVEDRE 5.75 7.10 9.60 27.50
Western Cape, South Africa VEGAN
Wonderfully lifted perfumed nose with bright fleshy raspberry fruit and a touch of savoury gaminess on the finish.



Red Wine

125ml 175ml 250ml Bottle

RICH, CONCENTRATED OR OAKED FULL BODIED RED
Food Pairing: These wines have weight, complexity and may offer a powerful elegance.
Pair with full-flavoured dishes, stews, and well cooked beef dishes.

TIEMPO & TIERRA TEMP CAB CRIANZA Navarra, Spain VEGAN	5.75	7.10	9.60	27.50
Deep ruby red wine with a bouquet and flavours of figs, red and black berry fruit (cassis, plums and cherries) with subtle hints of coconut, cinnamon, cocoa and vanilla from barrel ageing. The mouthfeel is rich and elegant with velvety smooth with sweet tannins and a long, lingering finish...a real crowd pleaser.				
CHATEAU L'OMBRIERE AOC BORDEAUX SUPERIEUR Bordeaux, France	6.25	7.70	10.40	30.00
Some Bordeaux Superieur can be very disappointing....not this one! A pretty ruby red colour, still youthful with a classic, attractive nose of cedar, spice and a savoury, earthy edge with some cassis leaf. Red cherry and damson fruit and a twist of tannin on the finish. A brilliant example of a well-balanced classic Claret.				



Rosé Wine

125ml 175ml 250ml Bottle

Food Pairing: Rosés can range from being very dry to very sweet and this is the key to partnering. Counter spicy heat with sweeter wines; drier styles are great all rounders.

ROYAL OAK COMMUNITY ROSÉ Pays d'Oc, France VEGETARIAN	5.05	6.30	8.40	24.00
An elegant, delicate and refined rose with tight raspberry and cranberry fruit and refreshing acidity.				
PINK ORCHID WHITE ZINFANDEL California, USA VEGAN	5.75	6.70	8.90	25.50
Flavourful and off-dry with notes of baked summer pudding, lychees, exotic fruit and tutti frutti.				
ROSE SAN GIORGIO PINOT GRIGIO Veneto, Italy VEGETARIAN	5.75	7.10	9.60	27.50
Delicate, dry and fresh, this is light in colour with notes of pear, bubblegum and rosehip.				
ROUBERTAS COMTE DE PROVENCE ROSE Provence, France	6.25	7.70	10.40	30.00
Delightful, light pink Provençal rosé, awash with wild strawberries, lavender and rosemary: if sunshine had a flavour, it would be something like this.				



Sparkling Wine

125ml

Bottle

Food Pairing: Bubbles, a classically wonderful mouth cleansing aperitif and THE choice for the discerning diner when pairing with fish dishes. They are also a great counterbalance for aromatic and spicy meals.

LA FORNARINA BLANC DE BLANCS

5.75 27.50

Veneto, Italy VEGAN

An elegant, fine sparkling wine. Delicate with perfumes of white flowers and a certain minerality. Excellent as an aperitif and wonderful paired with light summer meals, risotto and shell fish.

NUA PROSECCO

5.75 27.50

Veneto, Italy VEGAN

Light, fresh and well-balanced with attractive aromas and flavours of melon and green apples.

LA FORNARINA PROSECCO ROSE

5.75 27.50

Treviso, Italy VEGAN

A fine and fragrant nose of fruity and floral aromas. Fresh, savoury and well-balanced on the palate. Harmonious with a persistent finish.

LANGLOIS CHAT CREMANT DE LOIRE BRUT

7.05 36.00

Loire, France VEGAN / ORGANIC

Created by the Bollinger Champagne house, a traditional method sparkling wine made in its signature richer style. A golden coloured with fine, persistent bubbles; complex palate with quince, peach, brioche and toast with a broad luxurious finish.