

# The Phoenix Inn

## Champagne & Sparkling Wines

**125ml / Bt**

L'evento Prosecco DOC extra dry, NV, Italy

£6     £26

Louis Perdrier, Brut Rosé, NV, France

£7     £30

Champagne Gallimard Père et Fils NV

£9     £40

Veuve Clicquot Ponsardin, NV

£60

Laurent Perrier Rosé, NV

£85

Dom Pérignon, 2006

£220

## Phoenix House Selection

**25    175    250    Bt**

Chevanceau white is a blend of

Vermentino, Sauvignon blanc, Marsanne,

& Viognier, 2018

£3.2 / £4.5 / £6.2     £19

Chevanceau red is a blend of Syrah, Grenache,

Marselan & Mourvèdre 2018

£3.2 / £4.5 / £6.2     £19

Gérard Bertrand, 6ème Rosé

Languedoc-Roussillon France 2019

£3.5 / £5.2 / £6.9     £20

## Rose

Orizzonti Delle Venezie Pinot Grigio, Italy 2018

£3.6 / £5.2 / £7.2     £21

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## White Wine

Caleo Pecorino Terre Di Chiete, Italy 2018

£3.5 / £5 / £7            £20

Thomsom Estate, Lookout Ridge Chardonnay South Eastern Australia, 2017

£3.5 / £5 / £7            £20

Orizzonti Delle Venezie Pinot Grigio, Italy 2018

£3.6 / £5.2 / £7.2        £21

Kleindal, Chenin Blanc, South Africa, 2019

£3.6 / £5.2 / £7.2        £21

Echeverria Sauvignon Blanc, Chile, 2019

£3.8 / £5.5 / £7.5        £22

Picpoul de Pinet, Gérard Bertrand, France 2019

£4.5 / £6.5 / £9          £25

Nika Tiki, Sauvignon blanc Marlborough Estate, New-Zealand, 2019

£4.5 / £6.5 / £9          £25

Petit Chablis, Domaine L Églantière France 2018

£5.5 / £8 / £10.5        £30

Prima Nature, Gérard Bertrand, Chardonnay, France 2018 – Organic & sulphite free

£25

Muscadet Sur Lie, Sèvre et Maine, France 2018

£27

Mâcon Lugny, Louis Latour, Les Genièvres, France 2017

£28

Available in Half Bottle 2017

£15

Sancerre, André Dezat et Fils, Vignerons Les Celliers Saint-Romble, France, 2018

£38

Louis Latour Montagny 1er Cru, La Grande Roche, France 2017

£45

Chablis Premier Cru, Fourchaume    Marcel & Blance Fèvre, 2015

£50

Chassagne-Montrachet Vide Bourse 1er Cru Domaine René Monnier, France 2015

£60

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## Red Wine

**125    175    250    Bt**

Caleo Negroamaro Salento, Italy 2018

£3.5 / £5 / £7            £20

Domaine Des Pourthié, Merlot French 2019

£3.5 / £5 / £7            £20

Foundstone Shiraz, Australia, 2018

£3.8 / £5.5 / £7.5        £21

Hugonell, Rioja Crianza, Spain 2016

£3.8 / £5.5 / £7.5        £21

Echeverria Cabernet Sauvignon, Chile 2018

£3.8 / £5.5 / £7.5        £21

Verosso Salento Primitivo, Italy 2019

£4 / £6 / £8              £23

Louis Latour Domaine de Valmoissine

Pinot Noir, France 2017

£5 / £7 / £9.5            £28

Smithfield Cellars, Old Station Malbec

Argentina 2019

£5 / £7 / £9.5            £28

Ondarre, Rioja Reserva, Spain 2015

£30

Côtes-du-Rhône, Vidal-Fleury, France 2016

£30

Brouilly, Château de la Tour, Beaujolais, 2017

£35

Château Les Hautes Tuileries

Lalande-de-Pomerol, France 2015

£40

Château La Tour de By, Médoc Grand Vin de Bordeaux, 2012

£50

Available in half bottle, 2012

£25

# The Phoenix Inn

Châteauneuf-du-Pape, Domaine de la Charbonnière,  
France 2012/2016  
£65

Château La Gurgue, Margaux, France 2014  
£70

## Magnums

Château Nouillac Médoc 2015  
£50

Rasteau, Domaine la Soumade, cuvee prestige 2014  
£60

## Dessert Wines

**125**            **½ Bt**  
Elysium Californian Black Muscat,

Andrew Quady, USA 2015/6  
Can accompany strong blue cheese & most desserts, especially good with chocolate

Essensia Californian Orange Muscat,  
£8                    £22

Andrew Quady, USA 2016  
Excellent with goats cheese, foie gras & fruit based desserts  
£8                    £22

Sainte-Helene, Château de Malle, Sauternes, 2011  
£50