



Bin #		Bottle	200ml Bottle			
	<h2>sparkling wine</h2>					
1	<i>Sant' Orsola Prosecco Extra Dry, Italy</i> Whilst famed as an aperitif, the soft fizz of Prosecco also partners light chicken dishes, delicate seafood and salads well.	£28.95				
2	<i>Galanti Prosecco Extra Dry, Italy</i> Shows the typical fruit spectrum of apple and pear with a hint of peach, followed by a fine, persistent, soft fizz.		£7.95			
3	<i>Galanti Prosecco Rose Extra Dry, Italy</i> This vibrant pale pink Prosecco is refreshing with light summer fruits with a hint of white peach.		£7.95			
	<h2>white wine</h2>	Bottle	125ml	175ml	250ml	
4	<i>Cullinan View Chenin Blanc, Western Cape, South Africa</i> Matches well with pork, chicken and vegetable dishes with a touch of sweetness to them.	£19.95	£3.60	£4.95	£7.20	
5	<i>Luis Felipe Edwards Lot 66 Sauvignon Blanc, Rapel Valley, Chile</i> Deliciously zesty and zippy, makes fish and seafood dishes shine.	£21.45	£3.85	£5.35	£7.70	
6	<i>Pinot Grigio delle Venezie, San Floriano, Italy</i> Light and refreshing, a mouth-watering partner for salads and seafood.	£21.95	£3.95	£5.50	£7.90	
7	<i>Mill Cellars Chardonnay, South-Eastern Australia</i> A fine match for seafood, tasty chicken or spicy pork dishes.	£21.95	£3.95	£5.50	£7.90	
8	<i>Blackstone Winemaker's Select Chardonnay, Monterey County, USA</i> Aged for 7 months in oak barrels, this chardonnay is clean and crisp with aromas of yellow apple, cinnamon, and caramel with oak and floral notes. Perfect with chicken, pork, pastry with rich buttery and creamy sauces.	£25.95				
9	<i>Ara Single Estate Sauvignon Blanc, Marlborough, New Zealand</i> Tropical fruit flavours give a natural sweetness to the wine, which finishes crisp, refreshing and dry.	£27.95				
10	<i>Mâcon-Villages Domaine de Grange Magnien, Louis Jadot, France</i> Mouth-watering and fresh, perfect with simply prepared seafood, chicken and salads.	£39.95				
	<h2>rose wine</h2>	Bottle	125ml	175ml	250ml	
11	<i>Whispering Hills White Zinfandel, California, USA</i> Sweet, soft and light rosé, can work well with savoury foods that have a sweet dimension.	£19.95	£3.60	£4.95	£7.20	
12	<i>Parini Pinot Grigio Rosé delle Venezie, Italy</i> Soft and fruity 'PG' rosé, good with chicken, pork, salads and seafood.	£23.95	£4.30	£5.95	£8.60	



Bin #		Bottle	125ml	175ml	250ml
	<i>red wine</i>				
13	<i>Luis Felipe Edwards Lot 2 Malbec, Rapel Valley, Chile</i> Deep ruby-red in colour with purple hues. Aromas of plum, cherry, and lavender, and elegant touches of truffle and sweet biscuit.	£19.95	£3.60	£4.95	£7.20
14	<i>Borsari Cabernet Sauvignon, Italy</i> Light and fresh red, a flexible choice to partner with a range of dishes from simple chicken to spicy lamb or beef.	£20.95	£3.80	£5.25	£7.55
15	<i>Luis Felipe Edwards Lot 18 Merlot, Rapel Valley, Chile</i> A great all-rounder, as good with Mediterranean dishes as with spicy food or a Sunday roast.	£20.95	£3.80	£5.25	£7.55
16	<i>Mill Cellars Shiraz, South-Eastern Australia</i> Soft and spicy partner for beef and chicken dishes with hot, tangy or fruity dark sauce.	£21.95	£3.95	£5.50	£7.90
17	<i>Château de Camarsac Oak-aged, Bordeaux Supérieur, France,</i> A Merlot based Claret, supple, juicy and versatile with elegant chicken, beef, lamb and vegetable dishes.	£24.95			
18	<i>Don Jacobo Rioja Crianza Tinto, Bodegas Corral, Spain</i> SILVER (2009) International Wine and Spirit Competition 2014. Fruity, smooth Rioja is ideal with spicy chicken, grilled or roasted dark meats and rich vegetarian dishes.	£26.95			
19	<i>Flagstone Writer's Block Pinotage, Western Cape, South Africa</i> SILVER (2012) Sommelier Wine Awards 2014: Juicy, dark, sweet-fruited berries mix with creamy wood, while spice adds interest to the finish. Pair with full-flavoured meat dishes.	£43.95			
20	<i>Châteauneuf-du-Pape, Les Bartavelles, Jean-Luc Colombo, France,</i> SILVER (2012) Sommelier Wine Awards 2014: The image of autumn, with dark berry jam. Robert Mason of Cheese at Leadenhall felt this was 'subtle and elegant, easy and balanced'	£53.95			
	<i>champagne</i>				
		Bottle			
21	<i>Taittinger Brut Réserve, France</i> Taittinger Brut Réserve is made from 40 % Chardonnay, 35% Pinot Noir and 25% Pinot Meunier. This subtle blend results in a light, elegant and balanced champagne.	£64.95			
22	<i>Moët & Chandon Brut Impérial NV, France</i> Silver Decanter World Wine Awards 2019 - NV, Bronze International Wine Challenge 2019. Ideal as an aperitif or pairs perfectly with poultry and seafood.	£65.95			
23	<i>Bollinger Special Cuvée Brut, France</i> SILVER (NV) Decanter World Wine Awards 2014. Takes on the fuller flavours of rich seafood, creamy sauces and wild mushrooms brilliantly.	£87.95			
24	<i>Krug Brut, France</i> Vintage Champagnes take on the fuller flavours of rich seafood, creamy sauces and wild mushrooms brilliantly.	£125.00			



The Crown & Anchor
at Welby

Wine list