



## The Wine List

The wine list at The Black Horse provides a diverse range of wines sourced from some of the most exciting wine producers and regions in the world.

Our wines have been carefully selected to complement our exceptional food offering, and our list is designed to enable you to more easily choose wines which will pair perfectly with the cuisine you're enjoying.

We know that a wine list can often be daunting, and customers tend to choose wines they are familiar with. Our list is accessible and perhaps will encourage you to branch out with your selection.

Enjoy your wine!

## Sparkling Wines & Champagne

	bottle
PROSECCO NV - Tallero, Italy	22. <sup>50</sup>
PROSECCO ROSÉ NV - Calogera, Italy	24. <sup>00</sup>
PAUL HERARD BLANC DE NOIRS - Neuville-sur-Seine	40. <sup>00</sup>
POL ROGER BRUT RÉSERVE NV - Epernay	75. <sup>00</sup>

## House Wines

	125ml	175ml	bottle
PARDINA CHARDONNAY - Viña Arroba, Spain	3. <sup>25</sup>	4. <sup>75</sup>	18. <sup>00</sup>
TEMPRANILLO ROSADO - Viña Arroba, Spain	3. <sup>25</sup>	4. <sup>75</sup>	18. <sup>00</sup>
TEMPRANILLO - Viña Arroba, Spain	3. <sup>25</sup>	4. <sup>75</sup>	18. <sup>00</sup>

## White Wines

### Bright & Zesty

These wines are fresh and vibrant and will work excellently as an aperitif, or pair beautifully with lighter zestier dishes on the menu. Try a glass with the king scallops, cod and crab fishcakes or the scampi.

	125ml	175ml	bottle
SAUVIGNON BLANC - Round Stone Bay, Nelson, New Zealand	5. <sup>50</sup>	6. <sup>75</sup>	26. <sup>00</sup>
ALBARIÑO - Bodegas Cala azul, Rias Baixas, Spain			27. <sup>00</sup>
POUILLY FUMÉ - Domaine du Petit Soumard, Loire, France			35. <sup>00</sup>

### Fruity & Aromatic

These wines carry an intense and fruity character. They are great wines on their own, but will also pair really well with more intense and spicy foods on the menu such as the Vadai.

CHENIN BLANC - Simonsvlei, Paarl, South Africa	4. <sup>50</sup>	5. <sup>50</sup>	21. <sup>00</sup>
PICPOUL DE PINET - Domaine de la Serre, Languedoc, France	5. <sup>00</sup>	6. <sup>10</sup>	24. <sup>00</sup>
PINOT GRIGIO - È 100 Per Cento, Veneto, Italy			25. <sup>00</sup>
GORU EL BLANCO - Ego Bodegas, Jumilla, Spain			25. <sup>00</sup>

### Richer & Fuller Bodied

These wines carry an intense and fruity character. They will stand up beautifully to richer dishes on the menu. Try them with the fish pie or the goats cheese and potato tart .... delicious!

VIOGNIER - Les Versant, Vin de Pays d'Oc, France	5. <sup>20</sup>	6. <sup>25</sup>	25. <sup>00</sup>
CHARDONNAY 'MORNING FOG' - Wente, California, USA			31. <sup>00</sup>

### Cellar Selection

SANCERRE 2015 - Domaine Ducroux, Loire, France	6. <sup>80</sup>	-	36. <sup>00</sup>
CHABLIS 2016 - Domaine Drouhin-Vaudon, Burgundy	8. <sup>00</sup>	-	40. <sup>00</sup>
RIESLING ESTATE 2012 - Hugel et Fils, Alsace, France	9. <sup>20</sup>	-	46. <sup>00</sup>

## Rosé Wines

	125ml	175ml	bottle
PINOT GRIGIO ROSÉ - Il Caggio, Veneto, Italy	4. <sup>25</sup>	5. <sup>00</sup>	19. <sup>50</sup>
ZINFANDEL ROSÉ - Discovery Beach, California, USA	4. <sup>40</sup>	5. <sup>00</sup>	20. <sup>50</sup>

## Red Wines

### Robust and Full Flavoured

These wines pack a punch in both flavour and texture. Excellent food friendly wines to pair with your rich, full flavoured dishes, perfect with your steak or liver and bacon.

	125ml	175ml	bottle
MALBEC 'ROBLE' - Los Haroldos, Mendoza, Argentina			28. <sup>00</sup>
CABELETTA - Tenuta Fiorebelli, Veneto, Italy	5. <sup>30</sup>	6. <sup>25</sup>	25. <sup>00</sup>
CHÂTEAU MUSAR JEUNE - Bekaa Valley, Lebanon			29. <sup>00</sup>

### Scrumptuous & Fruity

These wines are medium bodied and juicy. They are easy drinking and are very versatile with food.

MERLOT - Reserve Saint Marc, Languedoc, France	4. <sup>50</sup>	5. <sup>50</sup>	21. <sup>00</sup>
RESERVA PINOT NOIR - Pacifico Sur, San Antonio Valley, Chile			25. <sup>00</sup>
MALBEC - Kaleu, Uco Valley, Mendoza, Argentina	4. <sup>85</sup>	5. <sup>85</sup>	22. <sup>50</sup>

### Rich & Earthy

These are great food wines with a depth of flavour and savoury notes which pair beautifully with some of the more earthy dishes on the menu. Try the Pinotage with the duck breast or the Aga Tinto with the rump of lamb, marriages made in heaven!

PINOTAGE - Abrahams and The Heretics, Stellenbosch, South Africa	5. <sup>75</sup>	6. <sup>90</sup>	27. <sup>00</sup>
AGA TINTO - Azcunaga, Navarra, Spain			23. <sup>50</sup>
CHÂTEAU DU MOULIN NOIR - Montagne St Emilion, Bordeaux, France			34. <sup>00</sup>

### Cellar Selection

RIOJA RESERVA 1999 - Bodegas Urbina, Rioja, Spain	7. <sup>20</sup>	-	38. <sup>00</sup>
WOODCUTTER'S SHIRAZ 2012 - Torbreck Vintners, Barossa Valley, Australia	8. <sup>40</sup>	-	42. <sup>00</sup>
CHÂTEAUNEUF DU PAPE 2015 - Domaine Berthet Rayne, Rhône, France (organic)	9. <sup>60</sup>	-	48. <sup>00</sup>

## Dessert Wines & Port

		50ml	½ bottle
SAMOS VIN DOUX - Greece		3. <sup>50</sup>	22. <sup>00</sup>
			bottle
RED MUSCADEL - Nuy Winery, Worcester, South Africa		2. <sup>95</sup>	37. <sup>00</sup>
		50ml	½ bottle
NIEPOORT TAWNY-DEE PORT		4. <sup>15</sup>	26. <sup>00</sup>