

# Cock O' Barton

BAR • RESTAURANT • ROOMS

## WHITE WINE

### By the Glass

	125ml	175ml	250ml	Bottle
La Pintora Sauvignon Blanc (Chile)	£3.00	£4.40	£5.80	£16.95
La Castella Pinot Grigio (Italy)	£3.30	£4.80	£6.30	£18.25
Murphy's Chardonnay (Australia)	£3.60	£5.20	£6.80	£19.50
Lodez Sauvignon Blanc (France)	£3.50	£5.00	£6.60	£18.95

### Fizz by the Glass

Prosecco DOC Treviso (Italy)	£4.50	£22.50
A Bergere Brut Reserve (France)	£7.50	£37.50
Motivo Rosé Prosecco	£5.50	£27.50

### Matty's Tipple...

#### Lodez Sauvignon Blanc (France)

It's a sunny day and you are sat on the Cock O' Barton lawn... Your thirst needs quenching.... Look no further than this little French gem.

This is rich, well balanced & crisp and has the elegance of its famous French counterpart Sancerre. (Can be enjoyed in the restaurant or bar area on a rainy day too!! Drinks great with seafood)

£18.95

## CRISP & ZESTY

### La Pintora Sauvignon Blanc (Chile)

Crisp, citrus led Sauvignon Blanc, with just the right juicy acidity.

### Indaba Sauvignon Blanc (South Africa)

A crowd pleaser, this easy drinking Sauvignon Blanc displays appealing citrus and tropical fruit aromas that lead to a fresh, invigorating palate of tropical fruit.

### Bascand Sauvignon Blanc (NZ)

This is a ripe and generous wine with zesty citrus flavours and a clean, dry irony finish.

### Sancerre 'Les Collines' Blanches Domain Brochard (France)

Great old school Sancerre from a very well respected producer.

Refreshing and clean.

£16.95

£21.00

£24.95

£29.50

## FRESH & FRUITY

### Lodez Sauvignon Blanc (France)

Rich, well balanced and crisp. This sauvignon has the elegance of it's famous French counterpart Sancerre.

### Esteban Martin Blanco, Senorio di Espiga (Spain)

A harmonious blend of Maccabeo and Chardonnay create this highly aromatic and fruity wine.

### Gavi di Gavi (Italy)

Greenish tinge, aromas of white grape, pollen and parsley, good rounded spicy freshness.

### Albarino Terra de Asorei (Spain)

Fresh, clean, with precise acidity and flavours of green apples. Silky and complex in the finish, this is a truly fine example of Albarino.

£18.95

£20.50

£24.95

£28.50

## CREAMY & ROUNDED

### Forge Mill Chenin Blanc (South Africa)

The nose is packed with aromas of gooseberries and guava which are echoed on the palate together with some mineral notes.

### Murphy's Chardonnay (Australia)

This is a soft and delicate wine that displays stone fruit characters on both the aroma and palate. A wonderful anytime wine that is good with or without food.

### Macon-Villages Peronne (France)

Open, powerful and a very pleasant nose of white pear, flowers & exotic fruit.

Well balanced with lovely acidity and energy.

### Meursault 'Les Tillets' Guy Roulot Burgundy (France)

Creamy, exotic vanilla, rich and buttery with a perfect finish of toasted brioche.

£18.95

£19.50

£25.75

£47.50

## CLASSIC & ELEGANT

### La Castella Pinot Grigio / Garganega (Italy)

This Italian gem has had the royal seal of approval by our chief Pinot tasters Ruth and Denise.... need we say more!

### Pinot Blanc Sipp Mack (Alsace)

A fantastic partner to food, this wine combines gentle notes of peach and pear with a little acidity to give a fresh, elegant finish.

### Chablis Vriгнаud (France)

Classical Chablis, fresh as a daisy and with a good backbone of minerality. No oak simply crisp, fresh and vibrant fruit flavours. Great as an aperitif or with fish and poultry.

### Pouilly Fume Remy Vincent (France)

Bursting with aromatic flavours, balanced acidity and a special fruit kick.

£18.25

£24.50

£28.50

£32.50

## CHAMPAGNE & SPARKLING

### Prosecco DOC Treviso (Italy)

This rich and fragrant Prosecco comes from the Borgo Molino winery.

The palate is perfectly balanced with clean, crisp fruit and vibrant acidity.

### A Bergere Brut Reserve (France)

A delicious balance of fruit & biscuit, Bright straw colour, gentle citrus and tropical aromas leading to a good mature dry palate.

### Perrier Jouet Grand Brut (France)

The Grand Brut exemplifies Perrier Jouet's style.

Light, refreshing, slightly floral and exuding elegance.

### Perrier Jouet Blason Rosé (France)

An intense luminous colour of salmon pink with coppery highlights.

Elegant aromas of raspberries, wild strawberries and rose petals.

### Dom Perignon (France)

Aged for 18-24 months before release, this Champagne shows elegant maturity with good fruit on the palate and a soft creamy mousse.

### Bottle

£22.50

£37.50

£47.50

£65.00

£140.00

### Motivo Prosecco Rose (Italy)

This delightful sparkling Rose owes its colour to an addition of Pinot Noir to the blend, adding aromas of red berries and flowers and leaving a dry and well balanced finish.

£27.50

### Roualet Desbordes Rosé (France)

The delightful salmon pink colour gives way to aromas of red fruits, with clean ripe berry flavours and crisp balancing acidity.

£42.50

### Bollinger Special Cuvee (France)

The wine has a full bodied and fruity style, with a rich, elegant nose, yeast & biscuit.

£59.50

### Perrier Jouet, Belle Epoque (France)

The most accomplished expression of the Perrier Jouet style.

£125.00

The finest grapes are used to create this truly special elegant Champagne.

If you would like some suggestions on a choice of wine to accompany your meal, just ask a member of staff.

# Cock O' Barton

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## RED

### By the Glass

	125ml	175ml	250ml	Bottle
La Pintora Merlot (Chile)	£3.00	£4.40	£5.80	£16.95
Protocolo Tempranillo (Spain)	£3.30	£4.80	£6.30	£18.25
Forge Mill Shiraz (South Africa)	£3.60	£5.20	£6.80	£19.50
La Pradera Malbec (Argentina)	£4.00	£5.80	£7.60	£22.50

### Rosé by the Glass

Esteban Rose (Spain)	£3.00	£4.40	£5.80	£16.95
Pinot Grigio Blush (Italy)	£3.30	£4.80	£6.30	£18.25

### Matty's Tipple...

#### La Pradera Malbec (Argentina)

Although this has intense aromas of plums and cherries this wine is smoooooth. On the palate it is engagingly silky, with sweet fruit, chocolate and blackcurrant notes. This wine is delicious drinking without breaking the bank and gets better with every sip!

**£22.50**

## SOFT & FRUITFUL

### Primitivo Monte Pietroso (Italy)

Primitivo is one of our personal favourite grape varieties here at the COB. The young, fruity and wild berry flavours lead this great example of the Primitivo grape.

### Scotto Old Vine Zinfandel (USA)

Spicy red fruit aromas with a hint of dark chocolate, brimming with elegant plum and cassis fruit. From the Lodi region.

### Cotes du Rhone Chateau St Roch (France)

Typically provencal with lavish black fruit flavours this blend of Syrah & Grenache leave you with a long finish of cherries and stone fruits.

### Chateau Haut-Colombier, Cotes De Blaye (France)

This wine exhibits aromas of ripe berries, mocha and vanilla and a nuance of herbal flavours.

£18.95

£22.50

£23.95

£25.95

## GENTLE & ELEGANT

### La Pintora Merlot (Chile)

Black cherries and plums, a juicy wine with soft tannins and a long ripe finish.

### Egot Merlot / Sangiovese (Italy)

Cedar notes from the Sangiovese, smooth blackberry from the Merlot combine to create a lush 'all rounder' of a red wine.

### Beaujolais Villages, Christian Miolane (France)

Packed with all ripe gamay flavours that you expect but delivers on taste in a very smooth way!

### Trentham Pinot Noir (Australia)

This Pinot Noir has a delicate lifted aroma displaying strawberry and red cherry fruits. These flavours continue to the palate and are supported by subtle oak characters.

£16.95

£21.00

£23.50

£27.50

## BIG, SPICY & JAM PACKED

### Forge Mill Shiraz / Cinsault (South Africa)

This exciting blend of Shiraz and Cinsault introduces an array of ripe berries and follows through in a juicy well-structured pallet with a smooth finish.

### Brampton Old Vine Red (South Africa)

A blend of Shiraz, Merlot & Cabernet create this softly contoured and beautifully balanced wine.

### La Pradera Malbec (Argentina)

Fine aromas of plums, cherries with notes of violets give away to a silky palate with hints of chocolate and blackcurrant.

### Rendevous Rouge Cabernet Sauvignon/Franc (France)

Made in the Languedoc this blend of Cabernet Franc & Cabernet Sauvignon pack a punch to match rich red meat dishes perfectly.

£19.50

£21.00

£22.50

£23.95

## CLASSIC & FULL BODIED

### Protocolo Tempranillo (Spain)

Full and round in the mouth, simple but pleasant with berries, vanilla and minerals.

### Rioja Crianza Vina del Oja (Spain)

This Rioja does just what it says on the tin! Wonderful fruit aromas and vanilla notes that give way to a big, chewy mouthful of fruit with soft ripe tannins. Old style Rioja at its best.

### Valpolicella Ripasso 'Campolieti' Righetti (Italy)

Fermented over the lees of the dried Amarone grapes to give an incredibly rich and fruity style. Aromas of mincemeat and dried red berries, a full and generous palate that is simply packed with fruit.

### Amarone, Righetti (Italy)

Slightly sweet, warming and robust with great balance and a velvety finish of bitter chocolate. A fantastic Italian Red.

£18.25

£23.95

£29.50

£41.50

## Half Bottles WHITE

### Sol De Andes Chardonnay (Chile)

Fresh, well-bodied and balanced. Easy to drink.

### Muscadet Sur Lie Sevre et Maine (France)

This muscadet is a dry & elegant wine perfect to serve chilled as an aperitif to accompany shellfish or any grilled fish.

### Chablis Vriignaud (France)

Crisp and fresh with aroma of apples, combined with underlying minerality.

### Sancerre Domaine Brochard (France)

Overtones of gooseberries, refreshing, crisp and clean.

37.5cl

£10.50

£11.50

£15.75

£16.50

## Half Bottles RED

### Sol De Andes Cabernet Sauvignon (Chile)

Lovely quaffing wine goes with most straight forward meat dishes who's character is not too robust.

### Rioja Sierra Cantabria Crianza (Spain)

Raspberries and blackberries of nice intensity with hints of coffee, toast and vanilla.

### Chateau Musar (Lebanon)

A half bottle of this superb, rich & unique wine. A deep crimson with an intense and complex nose of spicy red fruits, cedar and deeper plum notes.

37.5cl

£10.50

£15.50

£21.00

If you would like some suggestions on a choice of wine to accompany your meal, just ask a member of staff.