

Wine Menu

(Sample menu only, subject to change)

SPARKLING WINE & CHAMPAGNE

Sparklers are great food wines as generally they have a mouth-watering quality that makes them an ideal partner for fish and other seafood, as well as light chicken dishes, salads and many lightly-flavoured starters.

Bin		20cl	Bottle
1	Da Luca Prosecco, Italy Pear and peach fruit on a lively, yet soft and generous palate. (S)		£29.95
2	Da Luca Rosato Spumante, Italy Fresh and vibrant raspberry and strawberry scented fizz made from a blend of Merlot and Raboso. (S)		£29.95
3	Louis Dornier et Fils Brut, Champagne A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate. (S) SILVER (NV) International Wine Challenge 2011 SILVER List (NV) Sommelier Wine Awards 2011		£40.00
4	Bottega Gold Prosecco Brut, Italy Characteristic, fruity with scents of golden apple, Williams pear, acacia flowers and lily of the valley. (S)	£7.75	£36.95
5	Bottega Rose Gold, Italy Notes of mixed red berries alongside floral and white fruit aromas. (S)	£7.95	£39.95
6	Camel Valley Brut, England Aromas of spring flowers, the palate is rich with bubbles and finishes with a refined, zesty lemon and pastry fruit character.		£48.00
7	Laurent-Perrier Brut L.P., Champagne , France * Dry and lemony with a crisp, biscuity finish. From the three classic grape varieties, Chardonnay, Pinot Noir and Pinot Meunier. (S)		£65.00
8	Laurent-Perrier Cuvée Rosé Brut, Champagne, France * The briefest liaison with grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness. (S) SILVER (NV) International Wine Challenge 2011		£78.00

VERY DRY, LIGHT, DELICATE WHITE

Delicately flavoured, crisp, generally with a very dry finish. Ideally suited to partner light, delicately flavoured dishes, particularly fish, shellfish and light salads. They are particularly good with Mediterranean dishes.

Bin		175ml	250ml	Bottle
9	Pinot Grigio di Pavia, Collezione Marchesini, Italy	£4.75	£6.75	£19.95
	Lovely buttery, crisp and dry style with typical pear fruit from this area of central northern Italy in the southern section of Lombardy. (S)			
10	Leiras Albariño, Rías Baixas, Spain			£27.50
	Exhibits fresh green apple and citrus aromas with a pinch of spice on a dry, mineral palate. (S)			
	SILVER OUTSTANDING (2012) International Wine & Spirit Competition 2014 COMMENDED (2009) International Wine Challenge 2011			
11	Muscadet de Sèvre et Maine Sur Lie, Cuvée du Millénaire, Marquis de Goulaine, France			£22.00
	Appetising, crisp acidity and apple fruit, the palate is bone-dry and light. (S)			

DRY, HERBACEOUS OR AROMATIC WHITE

Great with white fish, chicken and other white meat dishes, particularly when cooked with green herbs or in creamy sauces. The most aromatic and less dry wines work well with lightly spiced dishes.

Bin		175ml	250ml	Bottle
12	Los Romeros Sauvignon Blanc, Central Valley, Chile *	£4.65	£6.65	£19.00
	Fragrant aromas of lemon and gooseberries with a zesty finish. (S)			
	COMMENDED (2010) International Wine Challenge 2011			
13	Waipara Hills Sauvignon Blanc, Marlborough, New Zealand			£24.00
	Generous and lifted, showing powerful aromas of nettle and snow pea; the palate bursts with fresh citrus, grapefruit and melon notes. (S) (M)			
	BRONZE (2013) Sommelier Wine Awards 2014			

JUICY, FRUIT-DRIVEN, RIPE WHITE

Richly flavoured with the attention firmly on their ripe, often, tropical fruit character. They have the weight of flavour to cope with strongly flavoured seafood, chicken and pork dishes which may be lightly spiced or have light creamy sauces.

Bin		175ml	250ml	Bottle
14	Cullinan View Chenin Blanc, Western Cape, South Africa	£4.45	£6.25	£18.00
	Deliciously fresh and creamy with peachy fruit character. A classic South African style. (S) (M)			
15	Mill Cellars Chardonnay, SE Australia, Australia	£4.85	£6.95	£19.95
	Rich and rounded citrus and tropical fruits seasoned with vanilla spice. (S) (M)			
16	Élevé Marsanne-Viognier, Pays d'Oc, France	£5.40	£7.85	£22.50
	Soft and aromatic with notes of peach blossom and citrus on the deliciously refreshing finish. (S)			

ROSÉ WINE

Rosés can range from being very dry to very sweet and this is key to partnering them with food, they can be quite flexible with food as long as the sweetness level of the dish is matched. Chicken, fish and summer-cuisine can all be enhanced with a chilled glass.

Bin		175ml	250ml	Bottle
17	Pinot Grigio Rosato del Veneto, Collezione Marchesini, Italy Dry and subtly flavoured raspberry and apple-scented rosé from the north-east of Italy. (S)	£5.05	£7.15	£21.50
18	Vendange White Zinfandel, California, USA A brief time with juice and skin together gives this delicate colour, delicious strawberry aroma and zingy freshness. (S)	£4.85	£6.60	£19.95

JUICY, MEDIUM-BODIED, FRUIT-LED RED

With their juicy fruit character these wines make great partners for fuller-flavoured pork and chicken dishes particularly those with dark, rich sauces. Delicious with grilled lamb, roast beef, game, char-grilled vegetables or baked pasta.

Bin		175ml	250ml	Bottle
19	Los Romeros Merlot, Central Valley, Chile Soft, warm and smooth red with lots of blackcurrant and plum fruits and a dash of spice. (S) COMMENDED (2010) International Wine Challenge 2011	£4.75	£6.80	£19.50
20	Cullinan View Pinotage, Western Cape, South Africa Rich, full and spicy with good levels of fruit aromas and flavour, made with South Africa's own grape variety. (S) (M) (E)	£4.85	£6.95	£19.9
21	Élevé Pinot Noir, Vin de France, France From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice. (S)	£5.45	£7.75	£22.50
22	Don Jacobo Rioja Crianza Tinto, Bodegas Corral, Spain* Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character. (S) SILVER (2009) International Wine & Spirit Competition 2014 COMMENDED (2007) International Wine & Spirit Competition 2011			£26.50
23	Errázuriz 1870 Merlot, Rapel Valley, Chile Velvety displaying red-fruit aromas matched with spice; the palate is intense, juicy and fresh. (S) (M) (E) (F)	£5.20	£7.50	£21.50

SPICY, PEPPERY, WARMING RED

Their spicy character and often rich, fruity style make them a good selection with strongly flavoured beef and lamb dishes. The richest, ripest wines, when paired with spicy foods, act as if to turn the heat up.

Bin		175ml	250ml	Bottle
24	Passori Rosso, Veneto, Italy* Rich, smooth red wine, showing plum and dried fruit followed by notes of spice and vanilla. (S) SILVER (2013) Sommelier Wine Awards 2014			£24.50
25	Mill Cellars Shiraz, SE Australia, Australia Forest fruits such as blackberries dominate the fruit-packed palate. (S) (M) (E) COMMENDED (2009) International Wine Challenge 2011	£4.95	£6.95	£19.95
26	Callia Lunaris Malbec, San Juan, Argentina Enticing aromas of cherry, plum with a background of warming spice, with freshness to the finish. (S)	£5.45	£7.75	£22.00

SOPHISTICATED, POLISHED, COMPLEX RED

Mainly from Europe's classic wine regions, these wines have been made by traditional production methods, often with prolonged ageing; they are graceful, yet may be quite full-bodied. They exhibit complex palates, with the fruit flavours being developed and well-intergrated.

Bin		175ml	250ml	Bottle
27	Château des Bardes, Saint-Émilion Grand Cru, France*			£29.95
	The wine has rich, fruit aromas: juicy, sweet tannins backed by soft touches of vanilla-toastiness from time spent in oak. (S) COMMENDED (2010) Sommelier Wine Awards 2014			

Where sold by the glass available in 125ml, please ask.

*Wines recommended by the team at Kings.

Allergies & Intolerances:

Should you have concerns about an allergy or intolerance please speak to our staff before you order your drink

S = Sulphites

M= Milk

E= Egg

F= Fish