




THE LION INN
WINCHCOMBE

Wine List

Champagne and Sparkling

	125ml	Bottle
Prosecco Treviso, Cecilia Beretta, Italy	£5.80	£28.00
<i>Lightly sparkling, fruity aromas & sweet almond notes. Fresh & crisp.</i>		
Hattingley Valley, Classic Reserve, England	£7.50	£45.00
<i>Vibrant baked apples, creamy nougat and brioche notes on the nose, supported by fresh red fruits and notes of soft lemon sherbet on the palate. This is a stylish award-winning English sparkling wine – from UKVA 2014 winemaker of the year, Emma Rice.</i>		
 Moët & Chandon, Brut, France	£9.50	£55.00
<i>Vibrant, bright fruitiness, with notes of green apple, white flowers & citrus. Fine bubbles enhance this elegant champagne, revealing mature notes of toasty brioche and wheat.</i>		
	£7.80	£44.00
		Magnum £99.00
Moët & Chandon, Rosé Imperial, France	£75.00	
<i>Fine bubbles infused with the beautifully fruity flavour of strawberry, raspberry & redcurrant.</i>		
Chandon, Brut, Argentina	£35.00	
<i>Blending classic grape varieties of Chardonnay & Pinot Noir, results in a lively, light wine, with fine bubbles and delicate citrus aromas.</i>		
Coates & Seely Bretagne, Brut Rosé, England	£49.00	
<i>Using grapes grown on the chalk downland of Southern England, this pale rosé is infused with scents of rose-hips & strawberry. A fabulously fruity, vibrant palate.</i>		
Veuve Clicquot, France	£59.00	
<i>Toasty, baked flavours, combined with the yellow and white fleshy fruits of pear & apple. Golden-yellow, with hints of vanilla, this Champagne is dry, rich & robust.</i>		
Ruinart, Blanc de Blancs, Brut, France	£95.00	
<i>With notes of fresh exotic fruits & citrus, followed by a touch of jasmine, white peaches & pink peppercorns; this wonderfully aromatic champagne embodies the purity & colour of the chardonnay grape.</i>		
Dom Pérignon, France, 2009	£145.00	
<i>An intense toasty & smoky nose with focussed minerality, zesty citrus fruits & a hint of spicy grapefruit. Wonderfully fresh & zingy on the palate, with clean cut acidity offsetting sumptuous ripe white fruits.</i>		


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White Wine

	175ml	250ml	Bottle
Rometta, Trebbiano, 2017, Italy	£4.50	£6.50	£18.00
<i>Light, fresh & dry with apple & peach bouquet. An easy drinking style, with pear, citrus & apple fruit flavours.</i>			
Journeymaker, Chenin Blanc, 2017, South Africa	£5.20	£7.40	£21.00
<i>Packed with tropical fruit, the nose charms with guava & gooseberries. Fresh & fruity it is the perfect aperitif or accompaniment to salads and light dishes.</i>			
Montevento, Pinot Grigio, 2017, Italy	£5.65	£7.80	£24.00
<i>A dry, light bodied, fruity wine, with hints of lemon & pear flavours. Pairs well with light dishes, such as pasta, seafood or salads.</i>			
Villa Montes, Sauvignon Blanc, 2018, Chile	£6.65	£9.05	£26.00
<i>Fresh, dry white, with zesty citrus fruit & crisp acidity.</i>			
 Macon-Solotr�, Chardonnay, 2017, France	£8.50	£12.00	£35.00
.....	£6.80	£9.60	£28.00
<i>Fruity and floral, mineral touch with white flowers and a good length. This wine from the Burgundy region is the pure expression of Chardonnay.</i>			
Borgo Selene, Catarratto - Inzolia, 2016/17, Italy	£25.00		
<i>A blend of Sicily's two most popular white grape varieties; this white is lively, fruity, crisp & clean. Drink chilled with seafood or light pasta dishes.</i>			
Baron de Badassiere, Picpoul de Pinet, 2017, France	£28.00		
<i>The sunny climates of the vineyards of Badassiere ensure ripe citrus & pear flavours, whilst the cooling sea breeze provides a fresh, crisp, aromatic finish. Locals enjoy this wine with seafood & oysters.</i>			
Viognier, Maison Les Alexandrins, 2017, France	£35.00		
<i>Dry & finely balanced, with typical hints of dried citrus peel & apricots.</i>			
Mart�n C�dax, R�as Baixas Albari�o, 2016/17, Spain	£35.00		
<i>A vibrant straw-yellow, with notes of ripe lemon couples with green apples & grapefruit. This is a well-balanced wine with an impressive freshness. Perfect paired with seafood, shellfish, poultry & pasta.</i>			
Tinpot Hut, Marlborough Sauvignon Blanc, 2017, New Zealand	£36.00		
<i>Aromas of blackcurrant, crushed lemongrass & thyme with passion fruit & melon highlights.</i>			
Domaine des Brosses, Sancerre, 2017, France	£48.00		
<i>A fresh, citrus palate with herbaceous notes of hay & nettle.</i>			

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- Cloudy Bay, Marlborough Sauvignon Blanc, 2017, New Zealand.....£49.00**
A light, refreshing, dry white; from the standard bearer of Marlborough wineries. With citrus, nectarine & orange blossom aroma's, this Sauvignon has been acclaimed the region's leading white.
- Francois Carillon 1611, Puligny Montrachet, 2016, France.....£55.00**
Pale, shimmering gold, this presents a very attractive blend of citrus, white flowers, crushed shell minerals & warm pastry
- Bonneau du Martray, Corton Charlemagne Grand Cru, 2011, France.....£145.00**
Firm, full, green-gold colour, the nose is hauntingly beautiful, zesty, citrusy & intense with a hint of creamy, leathery fruit.

Red Wine

175ml 250ml Bottle

- Sangiovese Rubicone, Rometta, 2017, Italy.....£4.50 £6.50 £18.00**
Bright ruby red in the glass with aromas of forest fruits. A medium bodied palate and a delicious food-friendly freshness.
- Vinamar, Merlot, 2017, Chile.....£5.35 £7.70 £23.00**
A medium bodied ruby red, with intense aromas of blackberry and plum. Soft tannins and a round finish, make it an ideal pairing for meats, cheeses and pasta.
- Skaapveld, Shiraz, 2017, South Africa.....£5.85 £8.50 £25.00**
A real mouth-filling wine; the spicy and floral savoury aromas are balanced by ripe dark fruit flavours and fine tannins on the palate.
- Chamuyo, Malbec, 2017, Argentina.....£6.90 £9.55 £27.00**
Dark blackberry fruit & smooth chocolatey layers. Balancing acidity & silky tannins, this versatile wine will partner a wide range of dishes.
- 👑 Chateau La Courolle, St-Emilion, 2015, France.....£8.50 £12.00 £35.00**
.....£6.80 £9.60 £28.00
With its silky texture and sappy cherry-rich blend that coats the palate, this keenly balanced Bordeaux wine has a beautiful, rich colour and a fleshy, medium body.
- Baron de Badassière, Syrah, 2016, France.....£26.00**
Complex spicy aromas leading to a richly structured palate of berry fruit flavours. An excellent match for red meat, as well as richer white meat dishes.



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El Campesino, Cabernet Carmenera, 2016/17, Chile.....	£26.00
<i>Light bodied cabernet sauvignon. Soft, velvety & lightly spiced, with hints of smoky dark fruits.</i>	
Domaine de Saissac, Cabernet Sauvignon, 2015, France.....	£26.00
<i>Delicious flavours of blackcurrant with light tannins.</i>	
Roccastella Villa Bizzarri, Montepulciano, 2016, Italy.....	£26.00
<i>Expressive wine with ripe, dark fruit & a lingering savoury spice. A great wine with food or without.</i>	
Côtes-du-Rhône, Vignobles Gonnet, 2015, France.....	£28.00
<i>Perfectly balanced palate with spicy liquorice, dark fruit & a fresh acidity.</i>	
Goats do Roam, Mourvedre - Grenache - Syrah, 2015/16, South Africa.....	£30.00
<i>Plums & red berries on the nose with cinnamon spice aromas.</i>	
Corney & Barrow Reserve, Claret, 2014/15, France.....	£32.00
<i>Ripe, juicy, richly flavoured. It's fruity, earthy flavour goes especially well with roast lamb.</i>	
Allegrini Valpolicella Classico, Veneto, 2017, Italy.....	£33.00
<i>Fragrant fruit with notes of dark cherries are echoed by fresher hints of pepper & aromatic herbs</i>	
Izadi, Rioja, 2013/14, Spain.....	£35.00
<i>Rich aromatic intensity & a nice balance of red fruit, liquorice & spices, with a hint of background smokiness.</i>	
Lion's Tooth, Shiraz-Riesling, McLaren Vale, 2016, Australia.....	£36.00
<i>Deep red in colour with hints of violet. Aromas of rose petals, lifted red fruits & a little lime marmalade.</i>	
Trinity Hill Hawkes Bay, Pinot Noir, 2016, New Zealand.....	£40.00
<i>Soft, velvety cherry and strawberry; with added spice & chocolate from oak aging. Excellent with duck & lamb.</i>	
Crozes-Hermitage, Maison Nicolas Perrin, 2015/16, France.....	£50.00
<i>Medium-bodied with rich notes of black and red fruit; fresh blackberry flavours give it a peppery edge.</i>	
Chateau Grave a Pomerol, Trigant de Boisset, 2011/13, France.....	£99.00
<i>Medium-bodied, harmonious & very well balanced, a wine of great purity & distinction</i>	



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Rosé Wine

175ml 250ml Bottle

Montevento, Pinot Grigio, 2017, Italy.....£5.65 £7.80 £24.00

A fruit driven wine, with hints of red berries, pear & apricot. This elegant, well balanced & fruity wine obtains it's colour from the dark-skinned Pinot Grigio grapes.

Source Gabriel, Cotes de Provence, 2017, France.....£7.60 £10.80 £32.00

Pale & delicate, yet fruity with floral notes.

Gribble Bridge, Biddenden Vineyards, 2014, England.....£35.00

A full well balanced medium rosé wine produced from a blend of Dornfelder & Acolon. The perfect accompaniment to poultry or salad, this wine will also compliments more spiced dishes.

👑 Williams Chase, En Provence, 2017, England.....£9.40 £13.50 £39.00

.....£7.05 £10.13 £29.95

Flavours of soft red fruit, white peach and melon, sit on a dry backdrop of savoury Provencal herbs. A beautiful pale shade of pink.

Dessert Wine

100ml Bottle

Pedro Ximenez San Emilio, Sherry.....£5.50 £24.00

Nelson Estate Noble Late Harvet, 2014.....£6.50 £25.00

Dulce Monastroll Do Yelcha, 2015.....£7.25 £34.00

Sauternes Chateau Delmond Bordeaux, 2015.....£7.50 £45.00

Corney & Barrow 20yr Tawny Port.....£9.50 £50.00