

THE JOLLY FARMER

Tel: 0118 934 1881

Wines

White Wines

Pinot Grigio v (Italy)

Crisp and fruity, with crunchy fruit, citrusy acidity and a long refreshing finish.

A great match to chicken and fish.

Bottle £23.00 Medium £5.80 Large £7.75

Sauvignon Blanc (New Zealand)

Powerful and aromatic, zesty gooseberry and passion fruit flavours with bright acidity, perfect for Asian cuisine and grilled fish.

Bottle £24.00 Medium £6.50 Large £8.50

Soave (Italy)

A delicate and fruity wine, perfect accompaniment to starters and fish.

Bottle £20.00 Medium £5.50 Large £6.70

Macon Villages v (France)

A dry, fruity and floral wine.

The Chardonnay grape variety offers lightness and discretion.

Bottle £29.80

Sancerre v (France)

A dry wine with a beautiful note of juniper, mint and a range of very exotic aromas, best with steamed fish and poultry.

Bottle £38.00

Chablis (France)

Pale yellow wine with steely mineral aromas and a hint of butter.

Crisp and flinty, perfect with prawns, salmon and smoked fish.

Bottle £40.00

Chardonnay (New Zealand)

Elegant with glorious flavours.

Bottle £20.00 Medium £5.50 Large £6.70

Spritzer

Plus extra 90p

A service charge of 10% will be added to your bill.

Please advise our team members of any food allergies before ordering.

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Red Wines

Malbec v (Argentina)

Complex with blackberry and blueberry flavours with hints of peppery spice and distinct cocoa notes.

The ideal accompaniment to beef dishes.

Bottle £24.00 **Medium** £6.50 **Large** £8.50

Merlot v (Chile)

An elegant wine with aromas of chocolate, cherry and mocha.

Soft, generous fruit flavours of ripe cherry and plum with a delicate hint of spice.

Best with meaty curries or vegetable dishes.

Bottle £20.00 **Medium** £5.50 **Large** £6.70

Shiraz v (Australia)

A medium-bodied Shiraz with cherry, plum and damson fruit flavours as well as a hint of soft spice.

Best with steak, lamb and roast vegetable dishes.

Bottle £21.00 **Medium** £5.70 **Large** £7.50

Rioja v (Spain)

Bright red garnet in colour with perfectly integrated aromas of fruit jam and balsamic notes.

The fruit notes combine with coffee and vanilla from the time ageing in oak.

Best with fish dishes.

Bottle £27.00

Amicale v (Italy)

A full-bodied yet soft wine with aromas of fresh raspberry and black cherry.

An ideal accompaniment to grilled or barbecued meats.

Bottle £29.50

Rosé

Blush Pinot Grigio v (Italy)

Fruity and refreshing with flavours of apricot, peach and strawberries.

Excellent with starters, soups, fish or white meat dishes.

Bottle £23.00 **Medium** £5.80 **Large** £7.75

Prosecco

Prosecco v (Italy)

The clean, fruity aromatic bouquet contains hints of flowers, honey and apple, leading to a well balanced, light and fresh palate.

Bottle £25.00 **Glass** £6.90

A service charge of 10% will be added to your bill.

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