

Champagne and Sparkling

- 1 - Prosecco Spumanté** 20cl Bottle **£6.15**
Lunetta NV, Italy
Delicious Prosecco which is light and moreish with green fruit and pear flavours
- 2 - Prosecco Spumanté** Bottle **£23.50**
Cavit NV, Italy
Award-winning Prosecco with, melon and pear flavours
- 3 - Champagne Laherte Freres** Bottle **£49.95**
Brut Tradition NV, France
Top quality grower Champagne which has a cult following on London sparkling wine lists. Rich in baked apple and brioche flavours
- 4 - Nyetimber** Bottle **£59.95**
Classic Cuveé MV, England
England's finest sparkling wine from Sussex's finest vineyards! Delicious citrus and stone fruit flavours



The Griffin Inn
— Irnham —

Rosé

- 5 - Grenache/Cinsault** 175ml **£4.95**
Pasquiers 2020, France 250ml **£5.95**
Clean and refreshing, laced with delicious summer fruits. Delicious with fish dishes
- 6 - White Zinfandel** 175ml **£4.95**
Burlesque 2020, USA 250ml **£5.95**
Luscious strawberry ice cream flavours
- 7 - Chateau St Pierre** Bottle **£27.95**
'Cuvee Traition' 2020, Provence, France
Really top grade rosé with layers of delicious strawberry, raspberry and red cherry flavours. A lovely wine to enjoy with seafood or white meats

(IRNHAM HALL WEDDINGS HOUSE ROSE)

- Jean des Vignes Rosé** 175ml **£4.30**
Cotes du Gascogne, France 250ml **£5.30**
Bottle **£15.50**
Fresh and delicious 'House Rosé' For weddings, produced in southern France.

*125ml glass available upon request
Vintages are subject to change*

*Wines selected and supplied by
Amps Wine Merchants, Oundle*

Wine List

Whites

8 - Le Sentier Blanc 175ml £4.30
Cotes de Gascogne 2020, France 250ml £5.30
Top notch 'House White' – zesty citrus aromas with fresh nectarine and grapefruit flavours. Drink with salads or fish Bottle £15.50

9 - Pinot Grigio 175ml £4.95
Calusari 2020, Italy 250ml £5.95
Crisp and fresh on the palate with a bright lemony character, stone fruits, good texture and clean finish. A lovely pairing with seafood dishes Bottle £17.50

10 - Chardonnay 175ml £5.50
Stone's Throw 2020, Australia 250ml £6.50
Superb unoaked Aussie Chardonnay which is textured with rich and concentrated stone fruit and a mineral character. Delicious with chicken or fish dishes Bottle £18.95

11 - Sauvignon Blanc 175ml £6.00
Myth of Motu Nui 2021, Chile 250ml £7.00
Premium quality Chilean Sauvignon that is bursting with green fruits, elderflower and gooseberries. A lovely wine when drunk with seafood Bottle £20.75

12 - Rioja Blanco Bottle £23.95
Lopez de Haro 2020, Spain
Winner of 'Best Value White' at recent Wines Of Spain Awards, this has lovely stone fruit and pear flavours with good balance and a long finish. Try this with chicken or pork

14 – Gavi del Comune di Gavi Bottle £28.50
'Nouvo Quadro' La Battistina 2021, Italy
This is turbo-charged Gavi. An enticing nose of white peach and blossom with just a hint of crystallised ginger. Fresh and light zesty citrus notes on the palate, with a textured and rounded mouthfeel. Ideal as an aperitif or with fish and seafood.

15 - Sauvignon Blanc Bottle £29.95
Lawson's Dry Hills 2021, New Zealand
An elegant style of Marlborough Sauvignon Blanc with passion fruit and lime aromas, whilst the palate is crisp with zesty tropical fruit and wonderful balance.

16 - Chablis Bottle £32.00
Domaine Fournillon 2018, France
Top quality Chablis from 1er Cru vineyards. The wine is powerful, elegant, supple and well-rounded with smooth and rich apple fruit and citrus notes. This is a real star wine and a great match to white meat dishes

17 – Meursault Bottle £65.00
Domaine Cornu 2019, Burgundy, France
Domaine Cornu only have a few rows of vines in Meursault, so there isn't much available! The fruit produced is always very concentrated as half of the wine is aged for 12 months in new oak. Rich opulent nose, wonderful texture in the mouth and an elegant finish. Very delicious!

(IRNHAM HALL WEDDINGS HOUSE WHITE)

Jean des Vignes Blanc 175ml £4.30
Cotes de Gascogne, France 250ml £5.30
Fresh and fruity 'House White' for weddings produced in the south of France. Bottle £15.50

Reds

18 - Le Sentier Rouge 175ml £4.30
Vaclusse 2020, France 250ml £5.30
Multi-award winning 'House Red' that's soft and smooth with ripe and smooth red and black fruit flavours. Delicious with burgers or sausages Bottle £15.50

19 - Merlot 175ml £4.80
Camino de la Cabana 2020, Chile 250ml £5.80
Soft, medium-bodied, easy drinking merlot that's very versatile – good with most red meat dishes Bottle £16.95

20 - Shiraz/Mourvedre 175ml £5.30
Percheron 2020, South Africa 250ml £6.30
Nose of summer pudding and raspberries with vibrant red and dark fruit flavours. Drink with red meats. Bottle £18.50

21 - Tempranillo 175ml £6.25
Rioja Palacio del Camino Real 2020, Spain 250ml £7.25
A mix of red and black berry fruits and notes of spice. Really well balanced with a long finish. Classic match for lamb especially Bottle £21.50

22 - Malbec 175ml £6.95
Sottano 2020, Argentina 250ml £7.95
This is a really good Malbec with brooding plummy damson fruit, real depth of flavour and chocolatey notes. Drink with red meats especially beef Bottle £23.75

23 - Cotes du Rhone Villages Bottle £24.95
'Les Coteaux' Domaine Boutinot 2020, France
Brambly fruit underpinned by subtle oak aromas, lovely sweet spice and red and black fruit flavours. Lovely with game

24 – Fleurie Bottle £29.95
'La Reine de l'Arenite' 2020, Beaujolais, France
Pretty, floral, elegant and aromatic. Like a black forest gateaux with morello cherry and dark chocolate flavours. Enjoy with a roast leg of lamb, or lightly chilled on a warmer day with roast pork or chicken.

25 - Barolo Bottle £35.00
Alasia 2016, Italy
Dark plum, leather and delicate violet aromas with notes of woodsmoke and spice. A full, firm and ripe red with rich, powerful flavours, complex savoury notes and a long finish. Drink with red meat or game

26 – La Reserve de Chateau d'Angludet Bottle £49.95
Margaux 2016, France
La Réserve d'Angludet is the second wine from Château Angludet in Margaux. Deeply coloured with a richly layered bouquet that combines jammy blackcurrant and blackberry fruit with the toasty, vanilla notes of the barrel. Dense and warming on the palate with elegant structure, the result of a skilled winemaking process. A great match for a fine cut of grilled meat or a cheese board.

(IRNHAM HALL WEDDINGS HOUSE RED)

Jean des Vignes Rouge 175ml £4.30
Cotes du Gascogne, France 250ml £5.30
Soft and fruity 'House Red' for weddings produced in the south of France. Bottle £15.50