

LAURA ASHLEY HOTEL

THE MANOR

ELSTREE

White Wine

	175ml	250ml	Bottle
Blanco, Jolaseta, Navarra, <i>Spain</i> Dry, light and fresh. Smoky, mineral notes. Smooth apple flavour.	£6.50	£8.50	£23.00
Sauvignon Blanc, De Gras, Vina Montgras, Colchagua Valley, Chile Dry, herbaceous characters and gooseberry, lychee and lemons.	£7.15	£9.50	£26.00
Pinot Grigio delle Venezie IGT, Veritiere, Veneto, <i>Italy</i> Light and slightly spicy. Flavours of fresh peaches and lemons.	£7.50	£10.15	£28.00
Viognier Reserve, Bodegas Santa Ana, 2017, Mendoza, <i>Argentina</i> Medium bodied, rounded and fruity with a succulent mouthfeel.			£25.00
Picpoul de Pinet, Domaine Roquemolieres, 2017, Languedoc, <i>France</i> Ripe lemon character with sea-breeze hints, mineral notes.	£7.75	£10.35	£29.00
Unwooded Chardonnay, Madfish, Burch Family, 2017, Western Australia, Australia Rich melon and citrus flavours leading to a clean and long finish.	£8.50	£11.15	£32.00
Sauvignon Blanc, Yealands Estate, 2017, Marlborough, <i>New Zealand</i> Passionfruit and blackcurrant. Notes of wet stone and thyme.			£33.00
Grüner Veltliner Federspiel Kollmutz, Erich Machherndl, 2017, Wachau, <i>Austria</i> Fruity, well balanced with a slightly minty finish.			£36.00
Chardonnay, FRAM, 2016, Western Cape, <i>South Africa</i> A zesty and fresh wine. Sunny citrus flavours.			£36.00
The Money Spider Roussanne, D'Arenberg, 2017, South Australia, <i>Australia</i> Honey blossom nuances and savoury pistachio notes. Very long finish.			£46.00
Gewurztraminer, Trimbach, 2014, Alsace, <i>France</i> Dry and exotic and spicy feature.			£42.00
Chablis, Domaine Bernard Defaix, 2017, Burgundy, <i>France</i> Dry, steely and rich, with a complex finish.			£52.00
Chablis 1er Cru Montmain, Domaine Louis Michel, 2015, Burgundy, <i>France</i>			£58.00
Condrieu, La Petit Côte, Domaine Cuilleron, 2013, Rhône, <i>France</i>			£75.00
Meursault, Domaine Jean Michel Gaunoux, 2014, Burgundy, <i>France</i>			£75.00
Puligny Montrachet 1er Cru, Les Folatieres, Alain Chavy, 2012, Burgundy, <i>France</i>			£88.00

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Rosé Wine

	175ml	250ml	Bottle
West Coast Swing White Zinfandel, 2017, California, <i>USA</i> Strawberry and tropical fruit flavours. Fresh and balanced.	£6.50	£8.50	£23.00
Rosé, IGP Pays d'Oc, Pretty Gorgeous, 2017, Languedoc, <i>France</i> Intense lychee, strawberry notes and hints of violet.	£6.70	£8.90	£24.00

Red Wine

	175ml	250ml	Bottle
Tempranillo, Jolaseta, Navarra, <i>Spain</i> Red fruits and raspberries. Full bodied palate and a long finish.	£6.50	£8.50	£23.00
Merlot, De Gras, Vina MontGras, Colchagua Valley, Chile Fleshy fruit and oak on the palate. Notes of mint. Dry finish.	£7.15	£9.50	£26.00
Domaine de Monastir IGP Côtes Catalanes, Vigerons Terre Romanes, 2016 Languedoc, <i>France</i>			£27.00
Shiraz, Madfish, Burch Family, 2015, Western Australia, Australia Flavours of chocolate and black cherry turning savoury.	£8.80	£10.95	£32.00
Rioja Crianza, Ramon Bilbao, 2015, Rioja, <i>Spain</i>			£36.00
Cabernet Sauvignon, Heartland, 2013, South Australia, <i>Australia</i>			£36.00
Crasto Douro Superior, Quinta Do Crasto 2015, Douro, <i>Portugal</i> Fresh Douro red forests fruits with elegant bush and spice characters.			£45.00
Chianti Classico, Storie di Famiglia, Cecchi, 2015, Tuscany, <i>Italy</i>			£46.00
'The Love Grass' Shiraz, D'Arenberg, 2013, McLaren Vale, <i>Australia</i>			£55.00
Merlot, Cannonball, 2014, California, <i>USA</i>			£55.00
Haut Médoc Château Mille Roses, 2014, Bordeaux, <i>France</i> Raspberries and marzipan on a classic body with depth and elegance.			£72.00
Pommard Les Perrières, Domain Jean-Michel Gaunoux, 2008, Burgundy, <i>France</i>			£76.00
Chateau Talbot, 4ème Cru Classé, 2011, Bordeaux, <i>France</i>			£125.00

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Sparkling Wine & Champagne

	125ml	Bottle
Prosecco Brut, Stella d'Italia, NV, Veneto, <i>Italy</i>	£7.75	£30.00
Fresh, lively & appealing with slightly sweeter notes on the palate.		
Brut Mosaïque, Champagne Jacquart, NV, Champagne, <i>France</i>	£9.50	£43.00
Fresh and powerful on the palate. Spice bread and fruit flavours.		
Brut Mosaïque Rosé, Champagne Jacquart, NV, Champagne, <i>France</i>	£12.50	£58.00
Fresh and vibrant in style.		
Cuvée Rosé, Laurent Perrier, NV, Champagne, <i>France</i>		£88.00
Grande Siècle, Laurent Perrier, NV, Champagne, <i>France</i>		£138.00
Blanc De Blanc, Ruinart NV, Champagne, <i>France</i>		£114.00
Bubbles and floral aromas. White peaches and pineapple notes.		
Cuvée Dom Pérignon, Moët & Chandon, 2006, Champagne, <i>France</i>		£217.00
Acacia honey and fresh almonds, dried apricots and toasted brioche.		
Cuvée Dom Pérignon, Moët & Chandon, 2000, Champagne, <i>France</i>		£250.00

Dessert

	100ml	Bottle
Terre Arse, Marsala Vergine DOC, Cantine Florio, 2014, Sicily, <i>Italy</i> 50cl	£6.80	£32.00
The Noble Wrinkled Riesling, D'arenberg, 2016, McLaren Vale, <i>Australia</i> 37.5cl	£10.20	£38.00
Pedro Ximinez, Bella Luna, NV, Jerez, <i>Spain</i> 37.5cl	£8.90	£32.00
Muscat De Saint Jean de Minervois, Dom De Barroubio, 2015, Languedoc, <i>France</i> 37.5cl	£9.80	£35.00

Port

	100ml	Bottle
Finest Reserve Ruby Port, Quinta Do Crasto, Duoro, <i>Portugal</i>	£8.50	£41.00
Portugal. Ripe red wild berries, figs and a slight touch of wild herbs.		
LBV Port, Quinta Do Crasto, 2004, Duoro, <i>Portugal</i>	£10.00	£52.00