**Wine**

The Oakhill Inn

BY THE GLASS

**SPARKLING** 125ML

Prosecco di Conegliano-Valdobbiadene, AA Bellenda, NV [Veneto, Italy] | vegan 6.00

**WHITE**  175ML 250ML

Bergerie de la Bastide Blanc, Vin de Pays d’Oc [Languedoc, France] | vegetarian 4.65 6.50

Pinot Grigio, Trefilli IGP [Veneto, Italy] 5.65 7.85

Gassac Chardonnay, France, vegetarian 5.85 8.00

Sauvignon Blanc, Casa Azul [Central Valley, Chile] 5.25 7.40

Picpoul de Pinet, Château de la Mirande [Languedoc, France] | vegan 5.80 8.25

Makuta, Sauvingnon Blanc, NZ 6.90 9.60

**ROSÉ**

Bergerie de la Bastide Rosé, Vin de Pays d’Oc [Languedoc, France] | vegetarian 4.95 7.00

Reserve de Gassac Rosé, VdP de l’Herault [Herault, France] | vegetarian 5.85 8.00

**RED**

Bergerie de la Bastide Rouge, Vin de Pays d’Oc [Languedoc, France] | vegetarian 4.65 6.50

Cabernet Sauvignon, Casa Azul [Central Valley, Chile] 5.25 7.40

Montepulicano d’Abruzzo, Cantina Frentana [Abruzzo, Italy] | organic / vegetarian 5.40 7.60

Rioja ‘Joven’, Vina Ilusion [Rioja, Spain] | organic / vegan 6.95 9.40

Malbec, Santa Julia [Mendoza, Argentina] | organic 5.85 8.25

Henri Nordoc Merlot 5.15 7.20

HALF BOTLLES

**CHAMPAGNE**

Jean-Paul Deville ‘Carte d’Or’ Brut NV [Verzy] | vegan (375ml) 23.50

**WHITE**

Muscadet de Sevre et Maine sur lie, Domaine Verger [Loire, France] | organic / vegan (375ML) 17.50

**RED**

Brouilly, Domaine Cret des Garranches [Beaujolais, France] | vegan (375ML) 18.00

SPARKLING

Cava ‘Brut Nature’, Dominio Tharsys, NV [Requena, Spain] 25.00

Clean floral notes, banana and citrus fruits develop, the finish is crunchy with balanced acidity.

 Prosecco di Conegliano-Valdobbiadene, AA Bellenda, NV [Veneto, Italy] | vegan 30.00

Subtle and elegant, a delicate mousse - dry with keen citric freshness and notes of apple skin and ripe pear.

CHAMPAGNE

**HALF BOTTLE** – Jean-Paul Deville ‘Carte d’Or’ Brut NV [Verzy] | vegan (375ml) 23.50

The first impression in the mouth is dynamic with vivacity and a tonic effervescence. The finish has good freshness,

and is perfectly balanced.

Jean-Paul Deville ‘Carte Noire’ Brut NV [Verzy] | vegan 42.00

Seamlessly balanced with the golden hues and intense flavours of Pinot Noir, and the more subtle colours and delicate

notes of Chardonnay.

 Ruinart ‘Blanc de Blancs‘ NV [Reims] 80.00

From the oldest established [Champagne house](https://en.wikipedia.org/wiki/List_of_champagne_producers), exclusively producing [champagne](https://en.wikipedia.org/wiki/Champagne_%28wine%29) since 1729. A blend of 100%

Premier Cru Chardonnay, supremely elegant, beautiful luminosity and a striking brilliance.

WHITE

*RELAXED / FRUITY*

Bergerie de la Bastide Blanc, Vin de Pays d’Oc [Languedoc, France] | vegetarian 18.50

Pleasing ripe fruit with contrasting sherbet acidity and herbaceous notes.

Pinot Grigio, Trefilli IGP [Veneto, Italy] 23.50

 Orchard fruits, a touch of marzipan, mouth-filling with pleasant balancing acidity.

Picpoul de Pinet, Château de la Mirande [Languedoc, France] | lutte raisonnée / vegan 24.00

A modern classic from and ancient grape, sea scented, clean, crisp and dry with spicy aniseed bouquet.

*REFINED / ELEGANT*

**HALF** – Muscadet de Sevre et Maine sur lie, Domaine Verger [Loire, France] | organic / vegan 17.50

 Benchmark Muscadet, taught, bone-dry and mineral. Green tints, a fine nose with floral notes, nice weight in the mouth and

a good clean yeasty/smoky finish.

Viognier Chardonnay, Reserve de Gassac, IGP de l'Herault  [Languedoc, France] | vegetarian 24.00

Second wine of legendary Mas de Daumas Gassac, rich silky texture and vibrant, clean freshness.

WHITE

*AROMATIC / FRESH*

**HALF BOTTLE** – Albario San Campio, Bodegas Terras Gauda [Rias-Baixas, Spain] | vegan 19.50

Spanish ‘gold’, characterised her by intense, fresh, fruity aromas, ripe apple, pear and banana, accompanied by delicate

citrus aromas of lime and green lemon - outstanding for its length and balance on the palate.

Sauvignon Blanc, Casa Azul [Central Valley, Chile]  22.00

A fragrance of white flowers and tropical fruits, fresh, light and youthful.

*BOLD / INTENSE*

 SAUVIGNON BLANC, Makuta,29.00

Marlborough, *New Zealand* < Very much more than a ‘Bay’ pretender,flavours of white currant, capsicum & a mineral finish >

RED

*BRIGHT / LIVELY*

**HALF BOTTLE** – Brouilly, Domaine Cret des Garranches [Beaujolais, France] | vegan 18.00

A deep ruby red, dominant nose of strawberries, raspberries and ripe plums, supple on the palate but

with sufficient weight and structure to carry it with food.

Bergerie de la Bastide Rouge, Vin de Pays d’Oc [Languedoc, France] | vegetarian 18.50

Red fruit aromas, light, clean and fresh with lively acidity and recurrent flavours of cassis and vanilla.

*WARM / SPICEY*

Cabernet Sauvignon, Casa Azul [Central Valley, Chile] 22.00

Cherry scents and a hint of chocolate. On the palate it has some richness and soft tannins. A bit bolder than an

easy drinker and with an underlying structure, ideal with a burger, sausages and cheese

Montepulicano d’Abruzzo, Cantina Frentana [Abruzzo, Italy] | organic / vegetarian 22.50

Not afraid to be bold! Plum fruit allied to a leathery warmth with an all over chocolate layer. Dark and full-bodied

with a big gush of prunes, plums, dark cherries and a dry peppery-spice finish to keep it in check

Côtes du Rhône ‘non-filtre’, Terres de Mistral [Rhone, France] | lutte raisonnée 26.50

Ripe dark fruit aromas and those characteristic ‘garrigue’ and pepper notes. Velvety tannins and confit fruits building

across the palate, hints of tobacco and a nice spine of acidity as well as some spicy blackcurrant fruit.

Rioja ‘Joven’, Vina Ilusion [Rioja, Spain] | organic / vegan 28.00

The organic fruit is a testament to the healthy soil and terroir that demonstrate the natural joy and complexity of Tempranillo.

A ‘joven’ (an unoaked wine) with intense dark fruit and a touch of fresh pepper.

RED

*ELOQUENT / EXPRESSIVE*

**HALF BOTTLE** – Saint-Émilion Grand Cru, Château La Croix Chantecaille [Bordeaux, France] 26.50

Sometimes less is more, this ½ bottle is a great example of the art of Bordeaux. Macerated cherries and dark chocolate on

the nose lead to a satisfying weight of red fruit in the mouth; the finish is complex, elegant and mineral.

Merlot, Domaine Nordoc [Languedoc, France] | vegetarian 21.50

Bags of mulberry fruit, sweet cherry and plum, not jammy but with savoury notes and a mellow green tannins

Malbec, Santa Julia [Mendoza, Argentina] | organic 24.00

An iron fist in a velvet glove. Very much the grape the of the moment, this offers a nose of sweet violets and berry fruit,

ripe fruit flavours of cherry and plum with deeper fig, raisin and chocolate.

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“Bacchus we thank who gave us wine, which warms the blood within our veins.

That nectar is itself divine.

The man who drinks not, yet attains by godly grace to human rank would be an angel if he drank”

*French drinking song – Pierre Motin*

SHERRY 100ml

Manzanilla, San Leon - Elegant bone-dry Manzanilla with beady, almond notes and a light salty tang. 3.75

Fino, Marismeño - Fuller , richer and oilier than Manzanilla but still deliciously dry. 3.95

Amontillado, NPU - A great maturity, nutty, complex and élégant. 4.45

Palo Cortado, Regente - Velvety oak with notes of fruitcake and almonds. 4.75

Pedro Ximenez, Cardinel Cisneros - Rich, unctuous, raisined fruit, full bodied with balanced acidity. 4.95

SWEET

Monbazillac, Domaine de l’Ancienne Cure [South West France] | organic / vegan

The original French sweet wine appellation and is situated in the heart of Bergerac. From the same grapes

as Sauterne utilising the ‘noble rot’. Honeyed fruit with a golden lemon seam.

100ml glass 6.45 375ml bottle 16.50