

# Stoke Place Menus

## Stoke Place Drinks Menus

### *Champagne and Prosecco*

#### **105. DUVAL-LEROY BRUT NV, CHAMPAGNE, FRANCE ~ £50.00**

*A fresh, modern, stylish Champagne made using mainly Pinot Noir and Pinot Meunier plus 10% Chardonnay. The grapes are drawn from 15 crus, and there is a generous addition of reserve wines. Shows a youthful, minerally palate with a fresh-fruit character which is beautifully woven into the finish.*

#### **107. MOËT AND CHANDON BRUT NV, CHAMPAGNE, FRANCE £75.00**

*Years ageing result in Champagne of body, flavour and harmony. Delicately vinous with a lime and vine blossom attack. Medium bodied palate with Pinot characteristics and an elegant finish.*

#### **108. MOËT AND CHANDON BRUT ROSÉ NV, CHAMPAGNE, FRANCE £90.00**

*Rosé in colour with shades of copper. Lively and expressive nose dominated by the scent of wild strawberries. Full-bodied, zestful, assertive fruitiness on the palate.*

#### **100. GALANTI PROSECCO EXTRA DRY, VENETO, ITALY £30.00**

*Years ageing result in Champagne of body, flavour and harmony. Delicately vinous with a lime and vine blossom attack. Medium bodied palate with Pinot characteristics and an elegant finish.*

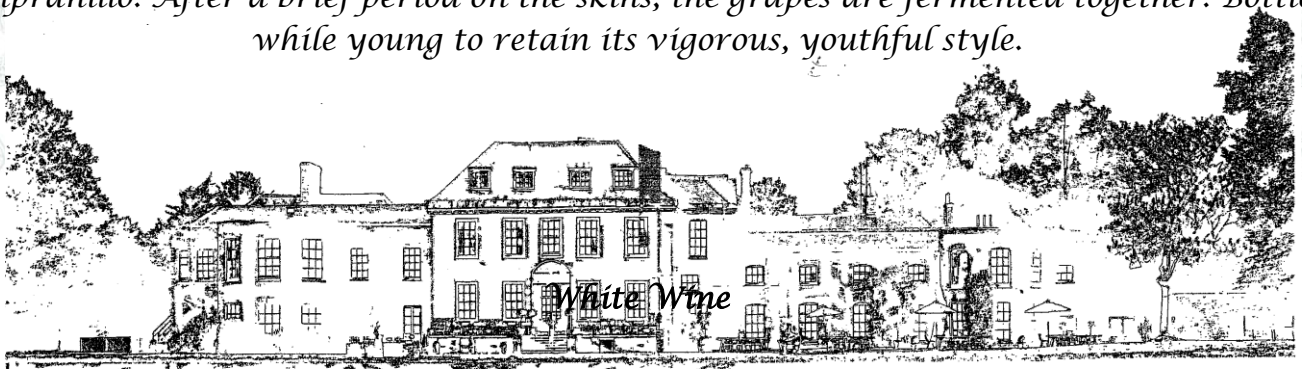
### *Rose Wine*

#### **352. RARE VINEYARDS CINSULT VIEILLES VIGNES ROSE 2014, PAYS D'OC, FRANCE £22.00**

*On the aroma red berries, raspberry, strawberry, aromatic and well balanced with floral and soft notes. On the palate soft raspberry, well assembled with floral hints. Fresh, silky and round. Long after taste.*

#### **354. DON JACOBO RIOJA ROSADO, BODEGAS CORRAL 2015, RIOJA, SPAIN £25.00**

*A beautifully deep-coloured rosé made using a blend of the red grapes Garnacha and Tempranillo. After a brief period on the skins, the grapes are fermented together. Bottled while young to retain its vigorous, youthful style.*



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**202. LUIS FELIPE EDWARDS LOT 66 SAUVIGNON BLANC 2015, RAPEL VALLEY, CHILE (House)**

*Lifted, fragrant nose, a tropical fruit salad with underlying Sauvignon Blanc aromas of fresh cut grass. Crisp and clean on the palate with excellent fruit weight.*

**220. KLEINE ZALZE CHENIN BLANC 2015, STELLENBOSCH, SOUTH AFRICA £22.00** *Hand-harvested premium quality grapes from some of the oldest vines on the estate are used to produce this elegant, full-bodied wine. The initial fermentation is in stainless steel before being transferred to French oak barrels, a third new, the rest second or third fill.*

**222. LA CAMPAGNE CHARDONNAY 2014, LANGUEDOC-ROUSSILLON, FRANCE £23.00**

*A soft, green apple scented Chardonnay which demonstrates its unoaked nature with plenty of fruit on the palate. Whilst the grapes are grown in the relatively hot climate of southern France, modern production techniques have ensured this wine has a lively refreshing finish.*

**204. SON EXCELLENCE SAUVIGNON BLANC 2015, CÔTES DE GASCogne, FRANCE £24.00**

*Sauvignon Blanc grapes grown in vineyards influenced by the cooling effects of the Atlantic are used to make this fresh and zesty white, with citrus, blackcurrant leaf and tropical fruit notes.*

**205. PINOT GRIGIO DELLE VENEZIA BOLLA, RUFFINO 2014, VENETO, ITALY £26.00** *Grapes from the Veneto region are cool-fermented in stainless steel and bottled young. Pale straw colour, dry, with a warm perfume of ripe peach and pear, hints of elderflower and a good mouth-feel; soft acidity with a bright and fresh finish.*

**290. DON JACOBO RIOJA BLANCO, BODEGAS CORRAL 2015, RIOJA, SPAIN £27.00** *Made entirely from Viura grapes, cool-fermented in stainless steel tanks and bottled young to preserve maximum aromas and crispness.*

**260. WAI PARA HILLS SAUVIGNON BLANC 2015, MARLBOROUGH, NEW ZEALAND £28.00**

*A generous and lifted style, showing powerful aromas of melon, nettle and snow pea; the palate bursts with fresh citrus, grapefruit and melon notes, the fruit carrying through to the aromatic finish.*

**206. VIDAL RIESLING, 2014, MARLBOROUGH, NEW ZEALAND £29.00**

*Lifted lemons and limes with delicate floral aromas. On the palate it displays intense citrus fruits, and the persistent flavour is balanced by a refreshing mineral acidity. Classic Riesling from Clare.*

**221. FLAGSTONE WORD OF MOUTH VIOGNIER 2014, WESTERN CAPE, SOUTH AFRICA £29.50**

*Aromas of fresh, ripe watermelon and juicy peach are encased in a delicate hint of spice. Medium-bodied but with a richness to the palate, common to Viognier, the wine finishes fresh, again with hints of Oriental spice.*

**203. PICPOUL DE PINET, JEAN-LUC COLOMBO 2015, LANGUEDOC, FRANCE £30.00** *The Picpoul grapes are grown around the village and surrounded by pine forests. A rich, mouth-filling wine with notes of fresh flowers and ripe summer stone fruits.*



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## **411. LOS ROMEROS MERLOT 2015, CENTRAL VALLEY, CHILE (House)**

*This wine is soft, juicy and shows spiced plum and dark berry fruit; it has a velvety outlook and is quite light-bodied.*

## **401. MONTEPULCIANO D'ABRUZZO, PARINI 2014, ABRUZZO, ITALY £22.00**

*Ruby-red, the nose shows plum and cherry with notes of violet; dry, soft but well-structured with a pleasant long lasting finish of dried fruits and toasted hazelnut.*

## **421. LA CAMPAGNE SYRAH 2014, LANGUEDOC-ROUSSILLON, FRANCE £23.00**

*The Syrah grape thrives in the sunny Languedoc region. This New World style wine is made using a long maceration to extract the colour and fruit without too much tannin, resulting in a rich, juicy wine with a soft, spicy palate.*

## **413. ELEVE PINOT NOIR 2014, LANGUEDOC-ROUSSILLON, FRANCE £24.00**

*Pinot Noir grapes from vineyards in the south-west of the Languedoc Roussillon region, near the Pyrénées; about a third of the blend is aged in French oak. Shows cherry and blueberry flavours on the soft palate, finishes with a hint of spice.*

## **402. BARBERA D'ASTI SUPERIORE CASA SANT ORSOLA, 2014, ITALY £25.50**

*Indigenous Barbera ensures this delightful spicy mellowness and black cherry richness.*

## **404. KLEINE ZALZE FAIRTRADE PINOTAGE 2014, STELLENBOSCH, SOUTH AFRICA £26.50**

*Made from Pinotage harvested from two blocks in the Stellenbosch and False Bay regions. Shows mulberry and black plum fruit flavours on a soft and spicy palate.*

## **403. ERRAZURIZ CABERNET SAUVIGNON 2015, ACONCAGUA VALLEY, CHILE £27.50**

*A fine example of Chilean Cabernet Sauvignon. Rich and flavoursome. Bright red in colour with intense strawberry, blackcurrant and cherry aromas. Rich in the mouth, with fleshy fruit and a spicy character.*

## **438. ANIMA DE RAIMAT TINTO 2012, COSTERS DEL SEGRE, SPAIN £29.50**

*A blend of Cabernet Sauvignon, Tempranillo and Syrah. Shows developed aromas of black fruits mingled with cocoa and mocha, underlain with spices; the finish shows both richness and freshness.*

## **494. RIOJA CRIANZA, VINA REAL 2011, RIOJA, SPAIN £30.00**

*Deep morello-cherry red with violet hues; black fruit, liquorice and subtle mineral notes, cocoa and toasty notes from barrel ageing; supple and balanced with a refreshing finish*

## **478. ATAMISQUE SERBAL MALBEC, TUPUNGATO, MENDOZA, ARGENTINA 2015 £35.00**

*Unoaked, the wine is afforded an extended ageing period prior to release. Intense ruby-red, the nose shows aromas of red fruit and violet; the palate shows plenty of that same red fruit, namely wild raspberry and strawberry with splashes of plum and damson flavours, finishing fresh and juicy.*

# *Stoke Place Menus*

## *Wedding Cocktails*

*Kir Royal ~ £10.50*

*Crème de Cassis topped with Champagne*

*Bellini ~£6.50*

*Prosecco combined with your choice of: peach, raspberry, strawberry, cherry or elderflower*

*Cosmopolitan ~ £9.50*

*Vodka, Cointreau, cranberry juice & freshly squeezed lime juice*

*Mojito ~ £9.50*

*White rum served with fresh mint, lime & soda 1½ limes, cut into wedges*

*Cuba Libre ~ £10.50*

*White rum, cola & freshly squeezed lime*

*Grapefruit Shoot ~ £7.00*

*Gin, elderflower, grapefruit juice, lemon juice & Rosemary syrup*

*Sun Touch ~ £6.00*

*Gin, Midori & Orange juice*

*Raspberry Kiss ~ £6.00*

*Vodka & raspberry syrup topped up with Orange Juice*

*Sunrise ~ £6.00*

*Vodka, cranberry juice, grapefruit juice, orange juice & Grenadine*

*Lemon Drop ~ £6.00*

*Vodka & Lemon juice topped up with lemonade*

## *Non Alcoholic Cocktails - £6.95*

*Virgin Mojito*

*Passionata*

*Kiwi Rainbow*

*Pineapple Blush*