



KILCHRENAN INN

Fizz	125ml	175ml	Bottle
Sylvoz Prosecco DOC, Treviso, Veneto	5.90		24.00
C&B Blanc de Blancs Methode Traditionelle			27.00
Perle d'Aurore, Bouillot, Crémant de Bourgogne Brut Rosé			29.00
Ambriel Classic Cuvée Brut Traditional Method, West Sussex			49.00
Guy de Chasse Grand Cru Brut NV, Champagne			55.00
Pol Roger Brut Reserve NV, Champagne			69.00
Whites			
Pinot Grigio Sanziana, Cramele Recas	3.50	4.70	18.70
Viognier, Puertas Antiguas,	3.50	4.70	18.70
Colombard Sauvignon, Dom. des Escasses	3.90	5.10	20.50
Fiano Masseria Bianco			24.90
Picpoul de Pinet, Dom. De Morin Langaran	4.50	6.70	26.50
Pacherenc du Vic-Bilh Sec Folie de Roi			28.80
Pecorino Roccastella			28.00
Albarino Pazo la Maza, Adegas Galegas			30.00
Sauvignon Blanc, Eradus, Marlborough			29.90
Bourgogne Aligoté, 'Recolte du Domaine' Olivier leflaive			33.00
Chablis Domaine Millet			39.00
Rosé			
P.G.Rosé Sanziana, Cramele Recas	3.50	4.70	18.70
Provence Rosé Chateau la Tour de l'Eveque			30.00
Reds			
Nero d'Avola, Il Barroccio	3.50	4.70	18.70
Cabernet/Carmenere, El Campesino	3.50	4.70	18.70
Merlot, St Esteve			24.00
Carinena Particular, Bodegas San Valero	4.30	6.50	25.50
Pinot Noir Reserva Agua Santa			29.00
Valpolicella Classico Superiore Terre di Cariano, Cecilia Bertta			32.00
Malbec Ruca Malen			31.00
Insoglio del Cinghiale, Campo di Sasso			45.00
Psi Bodegas y Vinedos Alnardo			49.00

Wine at The Kilchrenan Inn – (slightly) extended notes

Fizz

	Bottle
Sylvoz Prosecco DOC, Le Colture, Treviso, Veneto	24.00
<i>Light, delicate fizz from the middle of the Valdobbiadene area known for better quality prosecco. Off-dry</i>	
C&B Blanc de Blancs Methode Traditionelle,	27.00
<i>Super-classy, creamy and delicious. Off-dry (France)</i>	
Perle d'Aurore, Bouillot, Crémant de Bourgogne Brut Rosé	29.00
<i>Méthode traditionnelle. Soft and creamy. (France)</i>	
Guy de Chassey Grand Cru Brut NV, Champagne	55.00
<i>Zesty and citrusy, crisp and clean. Made by a small, family firm. (France)</i>	
Ambriel Classic Cuvée Brut Traditional Method, West Sussex	49.00
<i>What's all the fuss about English sparkling wine? Try this and see. Glorious apples, pears and brioche aromas. (England)</i>	
Pol Roger Brut Reserve NV, Champagne	69.00
<i>A firm favourite for its sheer elegance and staying power. (France)</i>	

Whites

If you like easy drinking grapes like Pinot Grigio try these...

Pinot Grigio Sanziana, Cramele Recas, Banat	18.70
<i>Pinot Grigio as you know it with a little more oomph. (Romania)</i>	
Fiano Masseria Bianca, Puglia	24.90
<i>More full-bodied than PG but just as food friendly (Italy)</i>	
Picpoul de Pinet, Domaine De Morin Langaran, Languedoc-Roussillon	26.50
<i>All round appeal, not too acidic, not too dry and very versatile. (France)</i>	

If you like more zesty, zingy grapes like Sauvignon Blanc try these...

Colombard Sauvignon, Dom. des Escasses IGP, Cotes de Gascogne	20.50
<i>Zesty and fresh with green apple and lemon flavours. (France)</i>	
Pecorino Roccastella, Le Marche	28.00
<i>Remarkably powerful with luscious orchard fruit, sweet spice and fresh saline minerality. (Italy)</i>	
Albarino Pazo La Maza, Rias Baixas	30.00
<i>A punchy, refreshing wine. Bursting with orchard & citrus fruit. (Spain)</i>	
Sauvignon Blanc, Eradus, Marlborough	29.90
<i>Not your average New Zealand Sauvignon. Intense with a long finish on the palate, balanced fruit and no harsh edges. (New Zealand)</i>	

Bourgogne Aligoté, 'Recolte du Domaine' Olivier leflaive 33.00
Impressive food wine with some weight, mouthwatering acidity, good complexity and vibrant fruit. Brilliant with shellfish. (France)

If you like more complex rounder grapes like Chardonnay, try these...

Viognier, Puertas Antiguas, Valle Central 18.70
Bursting with vibrant peach and jasmine. Rounded on the palate. Off-dry (Chile)

Pacherenc du Vic-Bilh Sec Folie de Roi, Languedoc 28.80
Blend of Petit Corbou & Gros Manseng. Richly textured and a real 'go-to' wine with our style of food. (France)

Chablis, Domaine Millet, Burgundy 39.00
Classic, clean Chablis. A hint of salty freshness, no wonder it goes so well with oysters! (France)

Rosé

P.G.Rosé Sanziana, Cramele Recas, Bannat 18.70
Fruity, easy drinking with a touch of spice. (Romania)

Provence Rosé Chateau la Tour de l'Eveque, Provence 30.00
Dry, elegant and food friendly wine. Perfect with oily fish or grilled Mediterranean veg (France)

Reds

If you like juicy reds such as merlot and tempranillo, try these...

Nero d'Avola, Il Barroccio, Sicily 18.70
Easy drinking, spicy, juicy and fruity (Italy)

Cabernet/Carmenere, El Campesino, Valle Central 18.70
Dark smoky fruit and ripe tannins with some body. (Chile)

Merlot St Esteve IGP Languedoc Roussillon 24.00
Supple and juicy and full of ripe plums. Silky soft. (France)

Pinot Noir Reserva Agua Santa, Colchagua 29.00
Succulent, subtle spice and a nod to its Burgundian heritage. Could be slightly chilled and can be served with more robust fish dishes. (Chile)

If you like reds with more structure such as syrah and cabernet try these...

Carinena, Bodegas San Valero, DO Carinena 25.50

Bold and rich on the palate with savoury notes of leather and liquorice, a proper food wine and a change from Rioja. (Spain)

Valpolicella Classico Superiore Terre di Cariano, Veneto 32.00

Juicy and intense with warm spice and cherry notes, this wine well deserves its 'superiore' status (Italy)

Malbec Ruca Malen, Lucan de Cuyo 31.00

Proper Malbec! Big deep flavours, refined tannins and plenty of blackberry fruit. (Argentina)

Insoglio del Cinghiale, Campo di Sasso, Tuscany 45.00

Brain child of Marchese Ludovico Antinori of Ornellaia fame. Dark cherries, silky texture, slightly spicy and crying out for venison. Blooming delicious! Allow it to breath in the glass. (Italy)

Psi Bodegas y Vinedos Alnardo, Ribera Del Duero 49.00

From one of Spain's most iconic winemakers this is top-drawer. Full bodied, brooding and warming. Made from gnarly old Tempranillo vines. Allow it to breath in the glass. (Spain)

Dessert & Fortified

Sticky Micky Late Harvest Sauvignon Blanc, Eradus 75ml 6.00

Apricots, dried fruit and honey beautifully off-set by racy, limey acidity. Try with fruity puddings. (New Zealand)

San Emilio Pedro Ximenez, Emilio Lustau 75ml 4.50

Dark, raisined fruit and figgy pudding with an unctuous mouth-coating richness. Best with dark fruit or sticky puddings and chocolate. Or simply poured over vanilla ice cream! (Spain)

Corney & Barrow 20 yo Tawny Port 75ml 6.50

Ultimate indulgence with a mixed cheeseboard. Flavours of orange, nuts & spice. Fresh tasting, especially good chilled. (Portugal)