

These white wines are especially chosen for you to enjoy at The Feathers. We've really put some thought and time into choosing them through various tastings (well someone has to do it!). They compliment the kitchen's food and are equally enjoyable on their own. Treat yourself to a glass or share a bottle with a Feathered Friend!

COLOMBARD – EMBLEME D'ARGENT (FRANCE)

A dry harmonious and easy drinking wine.

PINOT GRIGIO – VENETO CA'LUNGHETTA (ITALY)

A classic wine with soft aromas & pear fruit flavours.

RIOJA BLANCO – VINA TOBIA (SPAIN)

Great depth of citrus and apple fruit balancing the creamy oak.

CHENIN BLANC – BROKEN ROCK WHITE (SOUTH AFRICA)

Clean, refreshing, fruity & excellent.

CHARDONNAY – PETER LEHMANN WEIGHBRIDGE (AUSTRALIA)

Fresh melon, peach & citrus fruit. On the palate, this wine is well balanced.

SAUVIGNON BLANC – SANTA PUERTA (CHILE)

This powerful wine has mouth-watering acidity with plenty of herbaceous character.

PINOT GRIGIO RAMATO – VENETO CA'LUNGETTA ROSÉ (ITALY)

A well balanced Rosé which is dry & soft with a fruity bouquet notes.

**175ML
£4.10**

**250ML
£5.40**

**BOTTLE
£14**

VIOGNIER – 2008 LAGARDE (ARGENTINA) £16

Dry with persistent flavours of apricot, melon and wild flowers.

CHARDONNAY – MONTES RESERVE (CHILE) £16

Reminiscent of tropical fruit with citrus notes.

SEMILLON SAUVIGNON – CAPE MENTELLE (AUSTRALIA) £20

Dry and Fresh, mouth watering flavours & plenty of character.

SAUVIGNON BLANC – SHERWOOD ESTATE (NEW ZEALAND) £20

Dry & fresh with notes of gooseberries, herbs & capsicum flavors.

CHABLIS – EMILE PETIT 2007 (BURGUNDY) £20

A steely earthiness with a fruity elegant richness. Typical of a good Chablis.

SANCERRE – DOMAINE DES MAILLETES (LOIRE) £22

A textbook wine, dry with a grassy nose, good balancing acidity & a discrete finish.

RIESLING – 'UNPLUGGED' 2007 TESCH (GERMANY) £22

A modern Riesling. Dry, light & easy drinking. Balanced with fruit & a refreshing acidity.

POUILLY FUISE – VIEILLES VIGNES 2006 (MACONNAID) £32

Layers & layers of flavour. Dry, creamy, zesty with lifted citrus & quince.

**BOTTLE
ONLY**

Please note: Vintages may change from time to time.

These red wines are especially chosen for you to enjoy at The Feathers. We've really put some thought and time into choosing them through various tastings (well someone has to do it!). They compliment the kitchen's food and are equally enjoyable on their own. Treat yourself to a glass or share a bottle with a Feathered Friend!

SYRAH GRENACHE – EMBLEME D'ARGENT (FRANCE)

Blended richness, spices & elegant notes of black pepper.

MERLOT – SANTA PUERTA (CHILE)

This wine is dry & full bodied with intense ripe cherry fruit.

SHIRAZ – GRANT BURGE 56 (AUSTRALIA)

A rich and spicy full bodied wine with raspberry notes and hints of liquorice.

MERLOT – CA'LUNGHETTA (ITALY)

Fruity & bold with a rich colour & full body.

RIOJA CRIANZA – RIOJA VEGA (SPAIN)

A rich wine, with aromas of vanilla & spices.



CABERNET SAUVIGNON – PRINCIPE DE VIANA 2005 (SPAIN) £16

Medium bodied, stylish wine with loads of fruit.

COTES DU RHONE – 2007 DOMAINAILES (RHONE) £16

Dark ruby red, hints of black & red fruit combined with spice & liquorice.

PINOT NOIR – SHERWOOD ESTATE 2007 (NEW ZEALAND) £20

Intense aroma of cherries & plumbs that are mirrored on the palate.

PINOTAGE – BROKEN ROCK 2008 (SOUTH AFRICA) £20

Dry with intense tropical fruit flavors, balanced with a crisp lemon finish.

SHIRAZ – PETER LEHMANN WEIGHBRIDGE 2006 (AUSTRALIA) £20

Pepper & blackberry flavours combined with the supple tannins.

MALBEC – TERRAZAS (ARGENTINA) £20

Fruity & full bodied with intense flavours.

CABERNET MERLOT – CAPE MENTELLE 2006 (AUSTRALIA) £20

Full bodied with a rich colour.

BROUILLY – BENOIT TRICHARD (BEAUJOLAIS) £22

Light, fruity, fragrant, smooth & refreshing. Can be served slightly chilled.

CHATEAUNEUF DU PAPE – DOMAINE DUCLAUX 2005 (RHONE) £32

Medium to full bodied, powerful yet feminine wine with aromas of fig & blackberry.



**BOTTLE
ONLY**

PROSECCO, ITALIAN SPARKLING WINE : BOTTLE £23

A modern glass of bubbles.

MERCIER BRUT : BOTTLE £30, GLASS £5.40

Frances' most popular Champagne. Well rounded and easy to drink.

MERCIER ROSE. £35

Add a touch of colour to your evening,

MOET & CHANDON BRUT IMPERIAL. £40

This is a Champagne that inspires well-being and an emotion which is appreciated and shared.

Your nose and palate will be in perfect harmony.

VEUVE CLIQUOT YELLOW LABEL. £50

Widowed at the age of 27, Veuve Clicquot (Veuve means widow in French) took over her deceased husband's business. After many years her Champagne manages to reconcile two opposing factors; forcefulness and finesse.

MOET & CHANDON BRUT IMPERIAL ROSE. £60

Brut Rose is a fruity, dazzling wine, full of freshness and spontaneity.

A wonderfully versatile champagne, which is both appropriate as an aperitif and with food.

MOET & CHANDON VINTAGE. £85

A superbly crafted vintage Champagne with luxurious honey and yeast flavours with just a touch of spice.

The palate is inviting and firm with ample and fleshy fruitiness.

DOM PERIGNON. £120

Dom Pierre Pérignon, a 17th Century Benedictine Monk developed the method of extracting a white wine from the black grapes commonly grown in the champagne region.

VEUVE CLIQUOT, LA GRANDE DAME 1998. £125

The Grande Dame is the ultimate expression of the Veuve Clicquot style, combining power and flair!

It is easily recognisable by its classic eighteenth century bottle shape - the heaviest in champagne.

The wine is made in villages where Madame Clicquot astutely purchased vineyards all those years ago.

KRUG GRANDE CUVÉE. £150

Johann-Joseph Krug ages his Champagne for a minimum of 6 years in the cellars in Reims. Krug has over 3 million bottles lying in its cellars; Krug Grande Cuvée marries extremely well with food, as long as it is not too acidic or sweet.