

# KING SITRIC

## BAR & GRILL

### CHAMPAGNE & WHITE WINES

#### CHAMPAGNE

**Saint—Evremond Brut | £36.50** **Glass £7**

The house Champagne belongs to the Taittinger family and is a blend of several crus from vineyards in the Champagne region.

**Taittinger Brut Reserve | £42.50**

Brilliant, golden straw yellow with fine bubbles. The nose is both fruity and bready.

**Perrier Jouet Brut | £45.50**

Lovely aromas and flavors of tropical fruit, citrus, spice and yeast.

**Veuve Cliquot Ponsardin Brut | £49.50**

Initially reminiscent of white fruits and raisins, then of vanilla and later of brioche.

#### VINTAGE CHAMPAGNE

**Dom Perignon, 1999 | £125**

Exquisitely rich, sumptuous, yeast-complex fruit, dusted with vanilla aromas.

**Louis Roederer Cristal Brut, 2000 | £200**

Round with an excellent freshness that displays notes of butter, brioche and toasted bread.

#### FINE WINES

**Ainsworth and Snelson Clare Valley Watervale Riesling, 2005, Australia | £38.50**

The palate has an explosion of intense lime and fennel flavour yet with a fine and soft almost fleshy feel in the mouth. The finish has tremendous grip with the natural soft acidity carrying the perfumed spice and underlying minerality along the entire length.

**Heimbourg Riesling 2001, Alsace, France | £55.50**

Riesling at its best! Made by Olivier Humbrecht, voted the white winemaker of the year for seven years. running.

**Antonin Rodet Meursault, 2005, Bourgogne, France | £55.50**

Gorgeous, slightly vanilla and toasty with aromas of white fruits. Soft, velvety and warm. Perfect with shellfish, roasted poultry and seafood.

**GLASS 250ML | £6**

Pinot Grigio Ca'Lunghetta, Italy

Chardonnay Embleme d' Argent, France

Sauvignon Blanc Santa Puerta, Chile

**GLASS 250ML | £7**

Peter Lehman Weighbridge Chardonnay, Australia

#### WHITES

**£16.50**

Pinot Grigio Ca'Lunghetta, Italy

Chardonnay Embleme d' Argent, France

Sauvignon Blanc Santa Puerta, Chile

**£17.50**

Muscadet sur Lie L'Oiseliere, France

Caves de la Tourangelle, Touraine Sauvignon, France

**£18.50**

Chateau Gales Graves, Bordeaux, France

Peter Lehman Weighbridge Chardonnay, Australia

Atlas Cumbres Viognier, Argentina

**£20.50**

Oyster Bay Sauvignon Blanc, New Zealand

**£23.50**

Sancerre Blanc Leredde, France

Wakefield Promised Land Chardonnay, Australia

Lourensford River Garden Sauvignon Blanc, South Africa

**£24.50**

Gavi Vignavecchia, Italy

**£27.50**

Chablis Domaine Molusson Moreau, France

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### ROSE & RED WINES

#### ROSÉ

**£17.50**

Rosado de Lagrima Vina Tobia Rioja, Spain

Chateau Amphoux, France

**GLASS 250ML | £6**

Sangiovese Boira, Italy

Nero D'Avola, Italy

Caliterra Cabernet Sauvignon/Merlot

#### REDS

**£16.50**

Sangiovese Boira, Italy

Nero D'Avola, Italy

Caliterra Cabernet Sauvignon/Merlot

**GLASS 250ML | £7**

Rosado de Lagrima—Vina Tobia Rioja, Spain (Rosé)

Atlas Cumbres Malbec, Argentina

Peter Lehmann Weighbridge Shiraz, Australia

Santa Puerta Cabernet Sauvignon, Chile

**£17.50**

Tor Del Colle Riserva, Italy

Cabernet Sauvignon Santa Puerta, Chile

Atlas Cumbres Malbec, Argentina

**£18.50**

Claret Chateau Plantier, France

Peter Lehmann Weighbridge Shiraz, Australia

Chianti Querceto, Italy

**£20.50**

Domaine Chatelus Beaujolais, France

Sherwood Pinot Noir, New Zealand

Chateau Le Bourdieu Medoc, France

**£22.50**

Crianza Tobia Rioja, Spain

Les Genets, Cotes Du Rhone Village, France

**£27.50**

Saint Emilion Chateau La Claymore, France

#### FINE WINES

**Grant Burge, Cameron Vale Cabernet Sauvignon, Australia | £32.50**

Rich ruby colour, this superb wine has a complex nose of earthy eucalyptus and mint dark chocolate. The elegant palate has generous dark berry fruits and savoury leather flavours which are supported by well structured tannins and integrated fine grained French oak.

**Barolo Rocche Dell' Annunziata, Italy | £55.50**

A classic wine from a serious producer. A firmly structured wine with an assertive tannin structure, crisp acidity and restrained notes of tar and roses. The firm structure of this wine lends itself very well to accompany rich food.