



## THE THREE HORSESHOES WINE PRICE LIST (TAKEAWAY)

Bottle Size 75cl

WHITE WINE	COUNTRY OF ORIGIN	TAKEAWAY PRICE
<b>Crescendo Pinot Grigio</b> <i>A clean, fresh and fruity wine with lots of citrus and ripe pear flavours. Dry and crisp with refreshing finish.</i>	Italy	£10
<b>Viña Carrasco Sauvignon Blanc</b> <i>Bursting full with grass, elderflower and gooseberry flavours, this is a youthful and invigorating white.</i>	Chile	£10
<b>Domínio de la Fuente Verdejo, Organic</b> <i>A crisp, aromatic white wine, showing great purity of aromas. Bright, pale straw yellow, with intense, fresh notes of grass, fennel and white pepper</i>	Spain	£10
<b>Stonebuck Sauvignon Blanc</b> <i>Green and herbaceous with guava notes providing a captivating bouquet. The palate is intense and vivid.</i>	South Africa	£10
<b>Oltre Passo Falanghina</b> <i>Displaying a touch of peach and apricot. Bright and refreshing, with a rounded lemon zest character on the palate.</i>	Italy	£11
<b>Baron de Baussac Viognier (SWA Commended)</b> <i>A fleshy white, with bright aromas of ripe apricot and peach, hints of grapefruit and fresh pineapple</i>	South of France	£11
<b>Picpoul Plo d'Isabelle, Picpoul de Pinet (SWA Commended)</b> <i>A snappy nose of lemon and lime fruit, with vibrant green apple. A racy wine with a lip tingling finish.</i>	South of France	£12
<b>Kokako Sauvignon Blanc</b>	New Zealand	£12
<b>Jaboulet Viognier</b> <i>Brimming with perfumed aromas of peach, pear and citrus all balanced by a salty minerality.</i>	Rhone	£12
<b>Gavi, La Toledana</b> <i>Ripe peach and pears with hints of citrus and a slight honeyed edge held together by steely minerality and a fresh acidity.</i>	Italy	£14
<b>Mâcon-Lugny, Louis Latour</b> <i>Aromas of fresh apples, lemon curd and toasted citrus fruits atop a palate of fresh acidity, buttery and peachy fruit and a long, warming finish.</i>	Burgundy	£15

<b>Sancerre Blanc, Duc Armand</b> <i>Elegant dry white wine, pale yellow colour, aromas of white flowers and green apple and refreshing citrus flavours.</i>	Loire	£18
<b>RED WINE</b>		
<b>Ribellata Sangiovese</b> <i>Crunchy cherry and cranberry fruit are supported by a firm raspberry backbone and taut tannins.</i>	Italy	£10
<b>Bresco Merlot</b> <i>Super smooth with a soft and plummy texture, and hints of vanilla.</i>	Italy	£10
<b>Five Foot Track, Shiraz</b> <i>A pleasing balance between ripe fruit and savoury, earthy notes. This wine is succulent with lashings of bramble fruit</i>	Australia	£10
<b>Three Realms Pinot Noir (SWA Gold)</b> <i>Delicate aromas of violets and cherries. The palate is brimming with red berries and has a soft velvety finish.</i>	Romania	£10
<b>Merlot Reserva, Terra Vega</b> <i>The wine delivers a solid core of concentrated fruit, hinting at blackberry preserves and damson plums.</i>	Chile	£10
<b>L'Instant Truffier Malbec</b> <i>Dense, blackish purple. Aromas of black cherry and bramble fruit, along with hints of anise and prune.</i>	France	£10
<b>Baron de Baussac Carignan</b> <i>This wine is crammed with concentrated and voluptuous black cherry fruit, with subtle vanilla providing a polished finish.</i>	South of France	£10
<b>Capilla de Barro Malbec (SWA Commended)</b> <i>An intense nose of plum and bramble. Fulsome on the palate, delivering a wave of ripe, fresh black fruit and mocha.</i>	Argentina	£12
<b>Nero Oro Appassimento</b> <i>Full-bodied and brimming with jammy fruit. It's rich, sweet-spice-packed and luxuriously indulgent!</i>	Italy	£12
<b>Wirra Wirra 'The Good Catch' Shiraz</b> <i>Expressive raspberry, cherry and blackberry fruit, lifted by hints of violet and spicy oak notes. A chunky and deep red.</i>	Australia	£12
<b>Rioja Reserva, Barón de Ebro</b> <i>Exhibiting luscious bramble fruit, partnered with a spicy complexity, herbaceous notes and flavours of liquorice.</i>	Spain	£13
<b>Esprit de Lussac, Lussac St-Emilion</b> <i>Juicy black fruit on the nose and cranberry nuances on the palate, tied together with a smoky sandalwood character.</i>	Bordeaux	£13
<b>Barbera d'Alba Villa de Forville, De Forville</b> <i>Very concentrated dark fruits on the nose, with well-integrated spices. This exhibits confected dark cherry fruits with hints of chocolate, cloves and vanilla. Well integrated and silky-smooth finish.</i>	Italy	£15
<b>Valpolicella Superiore Ripasso /10, La Casetta</b> <i>Confectioned cherry, plum and berry fruits complemented by vanilla hints. Fine and rounded, a velvety smooth palate bursting with intense and complex flavours.</i>	Italy	£18
<b>ROSE WINE</b>		
<b>Le Bois des Violettes Rosé</b> <i>Fresh and crisp, with very subtle strawberry fruit and a dash of sweet spice. This is a structured and vibrant wine.</i>	South of France	£11

<b>Pinot Grigio Rosé Le Colline di San Giorgio</b> <i>Fresh apricot and peach on the nose; soft floral flavours on the palate and a refreshing, pleasantly smooth finish.</i>	<b>Italy</b>	<b>£11</b>
<b>M de Minuty Rosé, Côtes de Provence</b> <i>Pale honeysuckle pink, and offering a clean nose of citrus fruit, offset by subtle floral and candied notes. Fresh acidity makes for an incisive and lively palate, with a rounded feel.</i>	<b>South of France</b>	<b>£15</b>
<b>SPARKLING CHAMPAGNE</b>		
<b>Prosecco Bel Canto</b> <i>Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.</i>	<b>Italy</b>	<b>£12</b>
<b>Cava Calamino</b> <i>An elegant and refined Cava which displays bright green apple, lemon citrus, toasty almond and brioche characters.</i>	<b>Spain</b>	<b>£12</b>
<b>Bouvet Ladubay Saumur</b> <i>Fruity aromas and florals on the nose. Fine and persistent bubbles. Honeysuckle, acacia and bruised apples on the palate. Very elegant.</i>	<b>France</b>	<b>£14</b>
<b>J de Telmont NV</b> <i>One of the few remaining, family owned Champagne houses, De Telmont produces this excellent non- vintage in a medium bodied, soft and fruity, classically yeasty style.</i>	<b>Champagne</b>	<b>£21</b>
<b>Ayala</b> <i>Non-vintage Brut champagne from a historic House, Ayala has abundant and fine bubbles and a delicate nose with notes of citrus, flowers and white fruit</i>	<b>Champagne</b>	<b>£30</b>