

**THE
COACHING
INN GROUP**



Wine Menu

Sparkling

125ml / Bottle

Prosecco Brut DOC, Pontebello, Veneto, Italy (ve) 5.80 / 29.95

fine bubbles and delicate, ripe fruity aromas

Prosecco Brut DOC, Galanti, Veneto, Italy (ve) 8.50 (200ml)

apple and pear with a hint of peach, followed by a fine, persistent, soft fizz

Rosé Prosecco DOC, Baco da Seta, Veneto, Italy (ve) 5.80 / 29.95

soft and flavourful with delicate bubbles, with loads of lush summer strawberry and raspberry flavours

Bottega 0.0%, Italy (ve) 6.80 (200ml)

lively and fruity on the palate, tropical and citrus notes on the nose, with refreshing acidity to finish *Alcohol-free*

Taittinger Brut Réserve NV,

Champagne, France (ve) 12.50 / 72.00

the intensely fragrant character, subtle biscuity complexity and superb elegance

Red

175ml / 250ml / Bottle

125ml measures are also available

Tempranillo, Ayrum, La Mancha, Spain 5.15 / 6.75 / 19.75

deep, dark purple appearance with rich plums and structured tannins

Merlot, Santa Rita 8KM, Central Valley, Chile (ve) 8.00 / 10.70 / 32.00

Fruit-driven, raspberry and blueberry fruit leading to a soft finish

Shiraz, Berri Estates, South Eastern Australia 7.70 / 10.30 / 30.00

warming blackcurrant and bramble fruit

Monte Velho Tinto, Esporão, Alentejo, Portugal (ve) 8.60 / 11.20 / 33.00

black fruit and wild berries with intense rich finish

Malbec, Zarapito, Mendoza, Argentina (v) 8.00 / 10.70 / 32.00

delicious aromas of ripe dark berry fruit, including raspberry and currant flavours, with notes of sweet spice and a touch of leather – the finish is long and persistent with soft, sweet tannins

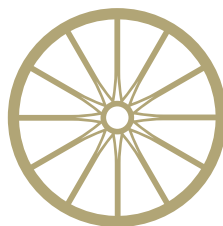
Rioja Crianza, Viña Real, Rioja, Spain (ve) 8.80 / 12.20 / 36.00

rich aromas of fruit cake and spice with a rounded silky texture and smooth tannins



If you are unsure which wine to choose to complement your chosen dish, please ask a member of our team who will be able to assist you.

(v): Vegetarian (ve): Vegan



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White

175ml / 250ml / Bottle

125ml measures are also available

Verdejo, Ayrum, La Mancha, Spain 5.15 / 6.75 / 19.75
refreshing and crisp with lemon and lime flavours and a soft, round finish

**Sauvignon Blanc, Santa Rita 8KM,
Central Valley, Chile (ve)** 8.00 / 10.70 / 32.00
exuberant citrus and tropical aromas with a creamy texture and refreshing finish

**Pinot Grigio IGT (Organic), Vinuva,
Terre Siciliane, Italy (ve)** 7.70 / 10.30 / 30.00
light, delicately-flavoured, refreshingly dry with hints of apple

**Chardonnay, Mount Rozier,
Stellenbosch, South Africa (ve)** 8.00 / 10.70 / 32.00
riper-style chardonnay with apricots, yellow apples and white peach

**Vinho Verde, Esporão, Bico Amarelo,
Minho, Portugal (ve)** 8.00 / 10.70 / 32.00
rich strawberry, apple and white peach with a hint of citrus

**Sauvignon Blanc, Petal & Stem,
Marlborough New Zealand (ve)** 8.60 / 11.70 / 35.00
classic Marlborough Sauvignon Blanc with elderflower and tropical fruit flavours

Rosé

175ml / 250ml / Bottle

125ml measures are also available

**Pinot Grigio Rosato, Antonio Rubini,
Venezie, Italy (ve)** 7.00 / 9.50 / 28.00
a delicate pink wine full of fresh, summer-fruit aromas and flavours

White Zinfandel, Riptide, California, USA 7.50 / 9.90 / 29.00
strawberry and sweet red fruit flavours
balanced by a zesty clean finish



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