

AFTER DINNER DRINKS

HOT BEVERAGES

Americano Coffee	1.95
Tea	1.85
Cappuccino	2.60
Latte	2.60
Espresso	1.80
Double Espresso	2.50
Liqueur Coffee	4.95

BRANDY

Rémy Martin Coeur de Cognac	4.50
Rémy Martin VSOP	3.75
Martell VS	3.00
Hennessy XO	10.00

WHISKY

Dalwhinnie 15 Year Single Malt	3.75
Chivas Regal 12 Year	3.10
Glenmorangie 10 Year	3.25
Ballentines Blended	2.60
Bushmills	2.75
Jamesons Irish Whiskey	2.60
Haig Clubman	2.75
Bunnabhain 15 year	7.50
Balcones Brimstone USA	7.50
Hibiki Suntory Japan	7.25

PORT

Sandeman Ruby Port	<i>50ml</i>	2.60
Sandeman Late Bottled Vintage Port	<i>50ml</i>	4.15
Sandeman 10 Year Old Tawny Port	<i>50ml</i>	5.50

LIQUEURS

Drambuie	3.00
Tia Maria	3.00
Cointreau	3.00
Amaretto	3.00
Baileys	3.50
Gran Marnier	3.00
Sambuca	3.00

WINE LIST



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VERY DRY, LIGHT, DELICATE WHITE

Ideally suited to partner light, delicately flavoured fish, shellfish and light salads, they are particularly good with Mediterranean dishes.

1. Belvino Pinot Grigio delle Venezie, Italy 17.95
Definitely well established as one of Italy's most refreshing exports. 250ml 6.25
175ml 4.60
2. Picpoul de Pinet, Domaine Sainte-Anne, France 120.95
Fantastic wine and one of the great pleasures of a Mediterranean lifestyle.
3. Gavi, Enrico Serafino, Italy 126.95
Awesome graduation from Pinot Grigio. Served by Silvio Berlusconi at themed parties.
4. Chablis, Domaine Marguerite Carillon, France 133.50
Fresh with mineral notes and an elegant finish.

DRY, HERBACEOUS OR AROMATIC WHITE

Great with white fish, chicken and other white meat dishes, particularly when cooked with green herbs or in creamy sauces. The most aromatic and less dry wines work well with lightly spiced dishes.

5. Tierra Sauvignon Blanc, Central Valley, Chile 17.50
Wonderfully zesty Sauvignon from one of Chile's top producers. 250ml 5.85
175ml 4.35
6. Torres Viña Esmeralda Catalunya, Spain 120.50
Brilliant, off dry wine from Spain's most respected wine maker, Miguel Torres. 250ml 6.95
175ml 5.25
Our white wine recommendation
7. Vidal Sauvignon Blanc, Marlborough New Zealand 122.95
Punchy, ripe Sauvignon so typical of Marlborough 250ml 7.75
175ml 5.50
8. Vavasour Sauvignon Blanc, Awatere Valley, New Zealand 127.95
Owned by an American billionaire, sparing no expense to achieve perfection. Knockout stuff One of the most highly awarded of all Marlborough Sauvignon Blancs.
9. Sancerre, La Fuzelle, Adrien Maréchal, France 134.50
Amazing, subtle Sauvignon from a family owned winery in the heart of this world renowned region.

JUICY, FRUIT-DRIVEN RIPE WHITE

These wines have the weight of flavour to cope with strongly flavoured seafood, chicken and pork dishes which may be lightly spiced or have light creamy sauces.

10. Cullinan View Chenin Blanc, Western Cape, South Africa 15.95
Deliciously fresh and creamy with peachy fruit character. A classic South African style. 250ml 5.50
175ml 3.95
11. Short Mile Bay Chardonnay, SE Australia 15.95
Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey. 250ml 5.50
175ml 3.95
12. Rare Vineyards Marsanne-Viognier, Pays d'Oc, France 19.50
A brilliant discovery on our recent trip to France and really versatile with food.

FULL-FLAVOURED, NUTTY, OAKED WHITE

This wine works well with rich seafood, creamy sauces, pork and poultry.

13. Blackstone Chardonnay, Monterey County, USA 19.50
Unmistakably Californian. Big bold and brash with layers of oaky flavours. Serious stuff.

Wine By The Glass Is Also Available In 125ml Measures

ROSÉ WINE

These wines can be quite flexible with food as long as the sweetness level of the dish is matched. Chicken, fish and summer-cuisine can all be enhanced with a chilled glass.

14. Mirabeau Pure Rosé, Côtes de Provence, France 124.95
Hints of grapefruit, cherry and orange blossom.
Our rosé recommendation
15. Whispering Hills White Zinfandel, California, USA 16.95
Californian version of strawberries and cream. 250ml 5.75
175ml 4.25
16. Parini Pinot Grigio delle Venezie, Italy 17.95
Soft, fresh and lively with notes of ripe pear. 250ml 6.25
175ml 4.60

CHAMPAGNE & SPARKLING WINE

With a mouth-watering quality they make ideal partners for fish and other seafood, as well as light chicken dishes, salads and many lightly flavoured starters.

28. Galanti Prosecco Extra Dry, Italy 25.95
125ml 4.95
29. Gancia Prosecco Dry, Italy 25.95
Delicious, quality, easy drinking Prosecco. A celebration of life and slighter sweeter than our other Galanti prosecco. 125ml 4.95
30. Piper-Heidsieck Brut, Champagne 42.50
Young, lively fruit flavours, a fresh, vivid aroma and assertive crispness characterise this vivacious Champagne.
31. Laurent-Perrier Cuvée Rosé Brut, Champagne 75.00

PUDDING WINE

Racy and refreshingly sweet wines tend to be best with lighter fruit dominated desserts such as a fruit salad, whilst the luscious, stickier wines are best served with something much sweeter and richer.

32. Willi Opitz Pinot Noir Beerenauselese 126.00
Burgenland, Austria 50ml 4.95
We met the eccentric Willi at a tasting in London and after sampling this great wine we had to list it! World renowned pudding wine that is exceptional with desserts or blue cheese.

Wine By The Glass Is Also Available In 125ml Measures

LIGHT, SIMPLE, DELICATE RED

These are the most flexible reds to match with food. Great with tomato-based sauces and many southern European dishes based around vegetables, chicken, pork or salmon.

17. Beaujolais-Villages, Pascal Clément, France 123.95
Soft, strawberry fruit on the nose with a silky palate and finish.

JUICY, MEDIUM-BODIED, FRUIT-LED RED

These wines make great partners for fuller-flavoured pork and chicken dishes, particularly those with dark, rich sauces. Delicious with grilled lamb, roast beef, game, char-grilled vegetables or baked pasta.

18. Élevé Pinot Noir - Vin de France, France 19.50
A simply brilliant introduction to a complex grape. 250ml 6.75
175ml 4.95
19. Tierra Merlot, Central Valley, Chile 17.50
Easy going, affable and quaffable. 250ml 5.85
175ml 4.35
20. Pablo Old Vine Garnacha, Calatayud, Spain 19.95
Now this really is a wine we'd recommend everyone tries. Blew us away when we first tasted it. Spanish wine making at its very best.

SPICY, PEPPERY, WARMING RED

A good selection with strongly flavoured beef and lamb dishes. The richest, ripest wines when paired with spicy foods, act as if to turn the heat up.

21. Berri Estates Shiraz, South Eastern Australia 16.95
Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices. 250ml 5.75
175ml 4.25
22. Puro Organic Malbec, Mendoza, Argentina 29.95
Unbelievable wine. Deep, rich concentrated and well worth the extra few quid.
23. Rare Vineyards Malbec, Pays d'Oc, France 19.50
A superb French Malbec that we had on a recent holiday and just had to list it. 250ml 6.75
175ml 4.95
24. Côtes du Rhône, M. Chapoutier, France 125.95
Classic, expressive wine from, undoubtedly, the Rhone's most respected producer.
25. Errázuriz 1870 Carmenère, Rapel Valley, Chile 123.95
Pretty much unique to Chile and a spectacular find. A wine our customers here are really in to.

OAKED, INTENSE, CONCENTRATED RED

A match for full-flavoured lamb, beef and strongly flavoured game dishes. The elegant style of the wines from the top European regions can partner quite simply prepared dishes.

26. Passori Rosso, Veneto, Italy 124.95
Another amazing discovery. Amarone style at half the price. What a wine. 250ml 8.50
175ml 6.25
Our red wine recommendation
27. Ceres Composition Pinot Noir, Central Otago, New Zealand 135.00
Voted the best Pinot Noir in the world for the 2010 vintage, this is simply an brilliant wine with rich provenance.

Wine By The Glass Is Also Available In 125ml Measures