



The Grosvenor Arms

WINE LIST

We want to be original in everything we do,
but we also want you to feel comfortable and at home
so here you'll find what that means to us in a wine list.

Small... So that you can enjoy the company of your friends and don't have to spend hours finding the right wine at the right price from the right area and grape for you.

Diverse... Though not a big list we're keen to make sure that whatever your mood or taste you'll find something to enjoy here. And we've deliberately mixed up some classics in terms of region and grapes, with some of the new or more unusual kids on the wine making block.

By the glass... We want to provide you with the opportunity to enjoy variety of price and style.

Value... We're about finding some great mid-price wines you can enjoy with your mates without it costing the earth. So, you won't be able to spend loads on that sought-after Californian Cab, super Tuscan, Burgundy, or First Growth claret with us but you will enjoy great wines at great prices.

Style... What really rocks our boat is character so when we pick we look for things like purity, style, balance, intensity, elegance. What that means to most people is that the taste is great!

People and Provenance... We like to buy from artisan winemakers who are a world away from big brands and industrial scale wineries. Organic is important but most important is that they do everything they can to minimize carbon output and protect their vineyards for the next generation.

And last but by no means least... We don't have a sommelier but we do have a team of great people serving you who are encouraged to try as many of the wines as possible. So if you're not sure what to order, ask them for their favorites...and do tell them what you think of the wines!

APERITIF

Aperol Spritz	Glass 7.75
Aperol, Prosecco, Soda & Orange Slice	
Kir Royale	7.75
Prosecco with Cassis	
White Peach Bellini	7.00
White Peach Nectar, Prosecco	

SHERRY

Tio Pepe	3.00
Goyesco	3.60
Fernando de Castilla Fino	3.80
Fernando de Catilla Cream	3.80
Pedro Ximenez	4.00

COCKTAILS

Blood Orange Margarita	7.25
Jose Cuervo Blanco tequilla, blood orange liqueur, lime, sugar	
Sloe Negroni	8.00
Plymouth gin, Campari, Martini Rosso, sloe gin liqueur	
Honey & Ginger Hot Toddy	8.00
Chivas Regal, house ginger & honey syrup, lemon, spices	
Pink 75	7.75
Edgertons Pink gin, lemon, Prosecco, thyme	
Hazelnut Espresso Martini	7.50
Cariel Vanilla Vodka, Conker coffee liqueur, Frangelico, Sugar, stout, freshly brewed espresso	
Any Port in a Storm	8.00
Ruby port, dark rum, lime & ginger beer	
Amaretto Sour	7.00
Amaretto, Makers Mark, lemon, sugar, egg white	

MOCKTAILS

English Garden	4.00
Cucumber, Elderflower Syrup, Lemon Juice, Apple juice, Ice	
Bloody Shame	4.00
The Grosvenor Mary Mix with Eager Tomato Juice	
Heart of Sunflower	4.00
Orange Juice, Grenadine, Lime Juice, Fresh Mint & Lemonade	
St Kitts	4.00
Pineapple, Lime, Grenadine & Ginger Ale	

FIZZ

Prosecco

Ruggeri NV, Italy.

Chapel Down Brut NV

Kent, England.

Champagne Brut NV

Jacquart, France.

Champagne Brut Rose NV

Jacquart, France

175ml Bottle

6.75 27.00

7.75 39.00

45.00

52.00

ROSE

Pinot Grigio Rosado 2016

Sospiro, Veneto, Italy. Delicate & light.

Grand Mayne 2016

Duras France. Provencal style. Merlot/Cab.

Cotes de Provence 2016

Domaine Terre de Mistral 'Pauline', France. Fine red fruit.

175ml 250ml ½ Litre Bottle

5.00 6.65 13.35 20.00

5.50 7.35 14.65 22.00

29.00

BIN ENDS

WHITE

Bottle

Muscadet Sevre at Maine sur lie 2014 20.00

Dom du Bois Bruley, France

Crozes Hermitage Blanc 'Les Jalets' 2012 30.00

Paul Jaboulet, France

Chablis 1er Cru 2015 40.00

Vacoupin, France

ROSE

Bottle

Sancerre Rosé 2014 30.00

Dom Neveu, France

RED

Bottle

Cru Bourgeois, Haut Medoc 2010 22.00

Chateau D'Agassac, France.

Mas Brunet Cuvee Du Mazet 2014 25.00

Great Languedoc Syrah/Grenache, France.

'Abercrombie' Cabernet Sauvignon 2011 27.50

Howard Park, Australia.

Gigondas 2014 30.00

Domaine Grapillon D'Or, France

MORE UNUSUAL WHITES

	175ml	250ml	½ Litre	Bottle
Verdejo 2016 Cal Y Canto, La Mancha, Spain. Lively, easy drinking.	4.50	6.00	12.00	18.00
Macabeo 2016 Marquesa de Atiza Blanco, Carinena, Spain. Fresh and floral.	5.50	7.35	14.65	22.00
Pedro Ximenez 2016 Elki, Chile. Fragrant and fruity with a creamy finish.				23.00
Chenin Blanc 2016 Ken Forrester, Stellenbosch, SA. Dry, honeyed finish.	6.00	8.00	16.00	24.00
BIO Viognier Traminer 2016 Edwardo Miroglio, Bulgaria. Organic. Delicately aromatic.				27.00
Garnacha Blanc 2015 Herència Altés, Spain. Melon & white fruits.				28.00
Tokaji Dry Furmint, 2016 Patricius, Hungary. Luscious & dry.				28.00
Grillo 2015 'Arridu' Valdibella, Sicily. Organic. Intense textured fruitiness.				29.00
Albarino 2016 Santiago Ruiz, Rias Baixas, Spain. Mouth-watering tropical fruit.				35.00
Terenzuola Vermentino DOC 2014 Colli di Luni, Tuscany, Italy. Rich citrus fruit.				39.00
Domaine Daurion "Le Long Parc" 2013 Languedoc, France. Chateauneuf style white.				40.00
Blank Bottle, Dok 2014 Sauvignon/Semillon, Elgin, SA. Tangerine & warm spice.				42.00

WHITE CLASSICS

	175ml	250ml	½ Litre	Bottle
Soave Classico DOC 2015 Bianco Botter, Veneto Italy. Crisp and fresh.	5.00	6.65	13.35	20.00
Sauvignon Blanc 2016 Grand Mayne, Duras, France. Gooseberry freshness.	5.25	7.00	14.00	21.00
Vinho Verde 2016 Quinta de Lixa, Portugal. Delicate & light. 10.5% ABV.				23.00
Picpoul De Pinet 2016 Domaine Belle Mare, France. Crisp & refreshing.	6.25	8.35	16.65	25.00
Lost Weekend Chardonnay 2016 Hesketh family, South Australia. Soft melon flavours.	6.50	8.65	17.35	26.00
Pinot Grigio 2016 La Jara, Italy. Flavoursome organic Pino Grigio.	7.00	9.35	18.65	28.00
Sauvignon Blanc 2017 Allan Scott, Marlborough NZ. Typically aromatic.	7.25	9.65	19.35	29.00
Gewurztraminer 2014 Trimbach, Alsace, France. A classic with exotic & spicy character.				32.00
Hautes-Cotes De Beaune 2014 Henry Delagrangé, France. Buttery elegance.				35.00
Sancerre 2016 Domaine Serge Laporte, Loire, France. Fine intensity.				36.00
Viognier 2016 Janasse, Rhone, France. Apricot richness.				38.00
Chablis La Pauliere 2016 Jean Durup, France. Classic mineral style.				38.00
Pouilly Loche En Chantone 2013 Domaine Thibert et Fils, France. Rich, smooth & elegant.				45.00

MORE UNUSUAL REDS

	175ml	250ml	½ Litre	Bottle
Tempranillo 2016 Cal Y Canto, La Mancha, Spain. Juicy fresh and spicy.	4.50	6.00	12.00	18.00
Sangiovese 2013 Elki, Chile. Vibrant & velvety.	5.50	7.35	14.00	22.00
Montepulciano 2016 Linea Miru Rosso Piceno, Italy. Warmly spiced and luscious.	6.50	8.65	17.35	26.00
Pinot Noir 2014 Thracian Valley, Bulgaria. Red fruit freshness.	7.25	9.65	19.35	29.00
Alphabetical Cabernet Franc 2016 Stellenbosch, South Africa. Cape take on a Bordeaux blend.	7.25	9.65	19.35	29.00
Finca La Valona, 4 Meses 2009 Terra de Castilla, Spain. Succulent Rioja style.	7.50	10.00	20.00	30.00
Autocarro No27, Tinto 2014 Cabernet Sauvignon, Aragón, Setúbal's Peninsula, Portugal. Soft rich berry fruit.				31.00
Dolcetto Lagrein 2013 Langhorne Creek. South Australia. Soft rich berry fruit.				32.00
Cerasuolo di Vittoria 2015 Planeta, Sicily. Wild fruit character.				33.00
Carmenere Reserva 2014 Vina Palernia, Elqui Valley, Chile. Chocolatey richness.				34.00
Tannat de Reserva 2015 Juan Carrau, Uruguay. Deep & dark.				35.00
Blank Bottle, Sigh of Relief 2014 Cabernet/Malbec, Stellenbosch, SA. Sweet ripe character.				43.00

RED CLASSICS

	175ml	250ml	½ Litre	Bottle
Merlot/Cabernet 2015 Grand Mayne, Duras, France. Soft black fruit.	5.25	7.00	14.00	21.00
Shiraz 2015 Man Vintners, Skaapveld, SA. Ripe sweetness.	6.00	8.00	16.00	24.00
Malbec 2017 P15, Patagonia, Argentina. Dark & concentrated.	7.00	9.35	18.65	28.00
Chianti Rufina 2014 Tuscany, Italy. Organic. Black cherries with fresh herbs.				36.00
Fleurie Poncié, 2016 Domaine du Vissoux, France. Silky soft.				38.00
Blood & Courage Shiraz 2013 Barossa Valley Australia. Rich and succulent.				39.00
Rioja Reserva 2011 Tempranillo, Bodega Lan, Spain. Vanilla & spice.				40.00
Chorey Les Beaune 2015 Les Bons Ores, Domaine Maratray Dubreuil, France. Floral yet richly powerful.				42.00
Crozes Hermitage Papillon 2015 Giles Robin, France. Pure redcurrant fruit. Syrah grape.				43.00
Valpolicella Ripasso Monte Santoccio 2014 Nicola Ferrari, Veneto, Italy. Intense fruit with sweet hints.				45.00
St Emilion Grand Cru 2011 Chateau Orisse du Casse, France. Deep Merlot fruit.				49.00
Margaux 2013 Chateau Mille Roses, France. Silky textured elegance.				55.00

DESSERT WINES

Muscat, 2015	75ml
Domaine de Barroubio, France	6.75
Reciotto di Valpolicella, 2012	6.75
Bertani, Recioto Italy	
The Noble Wrinkled, 2015	6.75
McLaren Vale, South Australia	
	25cl Bottle
Royal Tokai, 2009	26.00
Hungary	

COGNAC

Courvoisier VS	25ml
Janneau VSOP	3.20
Calvados pays d'Auge	3.20
Somerset Cider Brandy 3 Yrs	4.20

LIQUEURS

Frangelico	(50ml)
Archers	2.50
Tia Maria	2.60
Pernod	2.80
Aperol	2.80
Bénédictine	2.90
Ricard	2.80
Southern Comfort	2.80
St. Germain	2.90
Cointreau	2.90
Grand Marnier	3.00
Saliza Ammareto	3.00
Drambuie	3.00
Baileys	3.10
	4.00

PORT

Cockburns Fine Ruby	50ml
Sandeman Porto 2003	3.30
	8.00
	100ml
Graham's Late Bottled Vintage	5.75
Graham's 10 Tawny	6.50

WHISKY

Jameson	25ml
Famose Grouse	2.90
Chivas Regal 12 Year	2.90
Johnnie Walker Black Label 12 Yrs	3.30
Bowmore 12 Yrs	3.80
Highland Park 12	4.20
Glenfarclas	4.20
Macallan Gold	4.20
Singleton 12	4.20
Glenkinchie 12 Yrs	4.20
Glengrant 16 Yrs	4.50
Dewars 18 Yrs	4.70
Bowmore 15 Yrs	5.00
Johnnie Walker Platinum 8 Yrs	6.00
Bowmore 18 Yrs	7.00
Glenmorangie 18 Yrs	7.80
	9.00

BOURBON

Jim Beam White	3.00
Jack Daniel's	3.00