

**Rosé Wine** 175ml 750ml

<b>11 Minutes Rosé, Pasqua, Veneto, Italy</b> Dry, grippy with opulent summer fruits (Light bodied, 12.5% ABV) <i>BLEND: Corvina, Trebbiano, Syrah, Carmenere</i>	<b>33.00</b>	
<b>Côtes de Provence, Henri Gaillard, France</b> Dried strawberry, red apples, inviting (Light bodied, 13% ABV) <i>BLEND: Grenache, Rolle, Syrah</i>	<b>8.90</b>	<b>31.50</b>
<b>Pinot Noir Rosé Reserva, Viña Echeverría, Valle de Curicó, Chile (V)</b> Bruised strawberries, rose water, silky (Light bodied, 12.5% ABV)	<b>7.90</b>	<b>28.00</b>
<b>Côtes de Thau, Languedoc, France</b> Wild raspberry, unripe red plum, fragrant (Light to Medium bodied, 12% ABV) <i>BLEND: Grenache, Cinsault</i>		<b>29.00</b>
<b>Monastrell, Tarima Rosado, Alicante, Spain</b> Red plums in syrup, dry and elegant (Light to Medium bodied, 12.5% ABV)	<b>7.70</b>	<b>27.50</b>

**Champagne (FRANCE)** FLUTE BOTTLE

<b>Collet Brut NV Champagne (V)</b> Peach melba, Pink Lady apples, rich mousse (12.5% ABV) <i>BLEND: Pinot Noir, Pinot Meunier, Chardonnay</i>	<b>14.90</b>	<b>53.00</b>
<b>Collet Brut Rosé NV (V)</b> Wild raspberries, soft rose petal, plum sherbert, gentle texture (12.5% ABV) <i>BLEND: Pinot Noir, Pinot Meunier, Chardonnay</i>	<b>16.10</b>	<b>57.50</b>
<b>Moutard Cuvée 6 Cepage Champagne</b> Buttered brioche, white peaches, honey, long and elegant. Simply Stunning (12% ABV) <i>BLEND: Pinot Noir, Pinot Blanc, Pinot Meunier, Chardonnay, Petit Meslier, Arbane</i>		<b>69.00</b>

**Sparkling** 175ml 750ml

<b>Prosecco Superiore, Bolla, Conegliano Valdobbiadene, Italy</b> Lemon sherbet, apple and orange zest (11% ABV)	<b>9.10</b>	<b>32.50</b>
<b>Cava, Anna de Codorniu, Spain</b> Lemon sherbet, grapefruit (11.5% ABV) <i>Blend: Chardonnay, Pinot Noir</i>	<b>9.60</b>	<b>34.00</b>
<b>Nina Brut Rosé, Viña Echeverría, Chile</b> Strawberry, shortbread and rose petals (12.5% ABV)	<b>8.90</b>	<b>31.50</b>
<b>Bucks Fizz</b>	<b>8.25</b>	
<b>Mimosa</b>	<b>8.00</b>	
<b>Kir Royale</b>	<b>9.50</b>	

**Vegan / Organic Wines** 175ml 750ml

<b>Fragments, Castell d'age, Penedès, Spain</b> Concentrated berry fruits, moreish, delicious! (Full bodied, 13% ABV)	<b>9.10</b>	<b>32.50</b>
<b>Airén, Arbelor Ecológico, Bodegas Manvi, La Mancha, Spain (V,O)</b> Hints of tropical citrus, tasty, effervescent (Full bodied, 12.5%) <i>Blend: Airen, Chardonnay</i>	<b>8.30</b>	<b>29.50</b>
<b>Cabernet Franc, No es Pituko, Viña Echeverría, Valle de Curicó, Chile (V)</b> Dark berries, rustic and a lot of funk (Medium bodied, 14% ABV) <i>BLEND: Savignon Blanc, Verdejo, Airen</i>	<b>7.90</b>	<b>28.00</b>
<b>Viognier No es Pituko, Viña Echeverría, Valle de Curicó, Chile (V)</b> Asian pear, nettle leaves, textured (Medium bodied, 14% ABV)	<b>7.90</b>	<b>28.00</b>

**Low Sulphur Wines**

<b>Tempranillo, Bohem, La Mancha, Spain (V,O)</b> Ripe black fruits, soft tannins, clean finish (Medium bodied, 13.5% ABV)	<b>7.70</b>	<b>27.50</b>
<b>Muscadet Katharos, Chéreau Carré, Loire, France (V)</b> fresh apple pastry, spritzzy (Dry, 12.5% ABV)	<b>9.00</b>	<b>32.00</b>

**Low Alcohol Wines**

<b>Sauvignon Blanc, Eisberg, Germany</b> Gooseberry, tropical fruits, aromatic (0.05% ABV)	<b>3.50</b>	<b>12.00</b>
<b>Cabernet Sauvignon, Eisberg, Germany</b> Aromas of cherries, plums (0.05% ABV)	<b>3.50</b>	<b>12.00</b>

Please ask our bar staff for recommendations.

We hope you have a great time at Gordon's, if you need any help do let us know.

Refer to our specials boards to see our limited edition wines. Many of these are from private domains & all are of exceptional quality & value.

Please note percentage ABV is correct at the time of printing, it may change with new vintages.

This wine list can be seen on our website [www.gordonswinebar.com](http://www.gordonswinebar.com)

Please note: Our standard wine glass size is 175ml but if you would prefer a 125ml glass these are available on request from the bar staff.

[www.gordonswinebar.com](http://www.gordonswinebar.com)

**Sherries (SPAIN. Palomino)** 100ml 150ml 750ml

<u>FROM THE BARREL</u>			
<b>Rich Cream</b> Sweet (17.5% ABV)	<b>5.50</b>	<b>6.50</b>	
<b>Amontillado</b> Medium (17.5% ABV)	<b>5.50</b>	<b>6.50</b>	
<b>Manzanilla La Goya</b> Chilled (15% ABV)	<b>5.70</b>	<b>6.80</b>	
<u>BOTTLES</u>			
<b>Fino Delgado Zuleta</b> Chilled (15% ABV)	<b>5.25</b>	<b>6.30</b>	<b>29.50</b>
<b>Zuleta Pedro Ximenex</b> Sweet (15% ABV)	<b>5.60</b>	<b>6.75</b>	<b>31.50</b>
<u>Madeiras (Madeira. Local grapes)</u>			
<b>Henriques &amp; Henriques</b> Sweet, medium, medium dry, special dry (19% ABV)	<b>6.10</b>	<b>7.35</b>	<b>35.00</b>

**Ports - Messias Family (PORTUGAL. Local grapes)**

<u>FROM THE WOOD</u>			
<b>Gordon's Old Wood Tawny</b> (19.5% ABV)	<b>5.60</b>	<b>6.70</b>	
<u>BOTTLES</u>			
<b>Messias Pink Port - Chilled</b> (19.5% ABV)	<b>5.35</b>	<b>6.40</b>	<b>30.00</b>
<b>Dry White Port</b> (19.5% ABV)	<b>6.15</b>	<b>7.30</b>	<b>34.50</b>
<b>Gordon's Ruby</b> (19.5% ABV)	<b>6.20</b>	<b>7.50</b>	<b>35.00</b>
<b>Sweet White Port</b> (20% ABV)	<b>6.35</b>	<b>7.60</b>	<b>36.00</b>
<b>Messias 10 Years Old Port</b> (20% ABV)	<b>9.50</b>	<b>11.40</b>	<b>54.00</b>
<b>Messias LBV 2013</b> (20% ABV)	<b>9.50</b>	<b>11.45</b>	<b>54.00</b>
<b>Messias Colheita 1995</b> (20% ABV)	<b>15.50</b>	<b>18.50</b>	<b>90.00</b>

See board for details of vintage Ports available

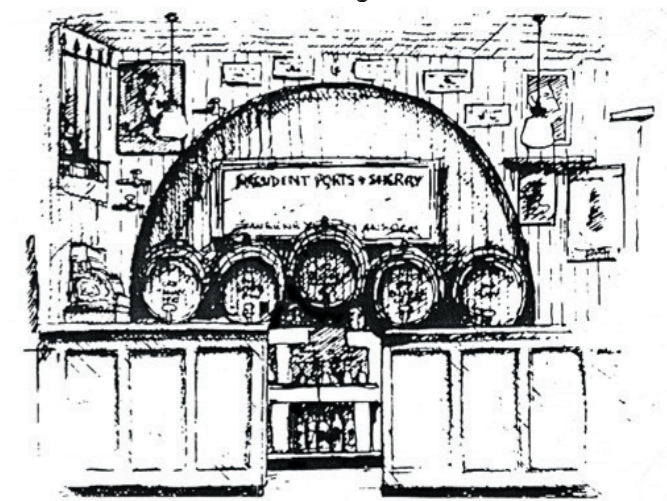
**Dessert Wines**

<b>Coteaux du Layon, Domaine Du Petit Métris, France</b> Orange zest, acacia, pine, beeswax, aromatic voyage (Honeyed rich, 19% ABV)	<b>11.20</b>	<b>40.00</b>
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(O) Organic (V) Vegan (B) Biodynamic  
A discretionary service charge of 10% will be added to the bill  
All prices include VAT at 20%

# GORDON'S WINE BAR

EST. 1890



PLEASE ALSO SEE OUR BLACKBOARDS FOR SPECIALS

White Wines	175ml	750ml
<b>Gordon's Own Label, Garganega, Veneto, Italy</b> Citrus, herb, pineapple (Light bodied, 12% ABV)	<b>6.60</b>	<b>23.50</b>
<b>Assyrtico, Cuvée Membliarus, Château Oumsiyat, Bekaa Valley, Lebanon (V)</b> Fresh lime, garden herbs, bright, long (Light bodied, 13% ABV)	<b>8.00</b>	<b>28.50</b>
<b>Picpoul de Pinet, Selection, Cave de L'Ormarine, Languedoc, France</b> Lime, Provence herbs, seaside (Light bodied, 12.5% ABV)	<b>8.20</b>	<b>29.00</b>
<b>Muscadet Sèvre et Maine Sur Lie, La Griffe Bernard Chéreau, Loire, France (V)</b> Racy, salty, granny smith apples (Light bodied, 12% ABV)	<b>8.20</b>	<b>29.00</b>
<b>Gavi, Tenimenti Ca'Bianca, Piemonte, Italy</b> Apricot, mango, fresh (Light bodied, 12% ABV)	<b>8.30</b>	<b>29.50</b>
<b>Château La Maroutine Blanc - Gordon's Own Label, Bordeaux, France</b> Green apple, lemon, kiwi ,Fresh (Light bodied, 12.5% ABV) <i>BLEND: Sauvignon Blanc, Sémillon</i>	<b>7.00</b>	<b>25.00</b>
<b>Pinot Grigio, Antica Corte delle Venezie, Italy</b> Pink Lady apples, clean, subtle (Light bodied, 12% ABV) <i>BLEND: Sauvignon Blanc, Sémillon</i>	<b>7.30</b>	<b>26.30</b>
<b>Vinho Verde, Vila Nova, Portugal</b> Lemon sherbet, grapefruit, racy (Light to Medium bodied, 11.5% ABV)	<b>7.70</b>	<b>27.00</b>
<b>Riesling, Aiméstentz, Alsace, France</b> Dry, elegant, mineral, apple and lime (Light to Medium bodied, 12% ABV)	<b>39.50</b>	
<b>Chardonnay Reserva, Pacifico Sur, Casablanca Valley, Chile</b> Grassy, passionfruit, fresh (Light to Medium bodied, 13.5% ABV)	<b>7.90</b>	<b>28.00</b>
<b>Albariño, Valtea, Rías Baixas, Spain</b> Apricot, apple, hay, white flowers, smooth (Light to Medium bodied, 13% ABV)	<b>33.00</b>	
<b>Riesling Trocken Kreuznacher, Anton Finkenauer, Nahe, Germany</b> Spritzzy style, fresh attack, lime and apples (Light to Medium bodied, 12.5% ABV)	<b>8.30</b>	<b>29.50</b>
<b>Chablis, Domaine de la Motte, Burgundy, France</b> Classic, salted lemons, peach (Medium bodied, 13.5% ABV)	<b>41.50</b>	
<b>Riesling Classic, Framingham, Marlborough, New Zealand</b> Key lime, petroleum, bright (Medium bodied, 12% ABV)	<b>9.80</b>	<b>35.00</b>

White Wines (cont)	175ml	750ml
<b>Pinot Blanc, Aiméstentz, Alsace, France</b> Dried honey, baked apples, floral (Medium bodied, 13.5% ABV)	<b>39.50</b>	
<b>Viognier. Domaine Preignes Le Neuf, Coteaux de Béziers IGP, Languedoc, France (O)</b> Apricot, tropical, mineral with silky texture (Medium bodied, 12.5% ABV)	<b>8.70</b>	<b>31.00</b>
<b>Sauvignon Blanc Touraine, Les Eglantines, Loire France</b> Fresh lime, grassy, mineral, elegant (Medium bodied, 12.5% ABV)	<b>8.00</b>	<b>28.50</b>
<b>Chardonnay Grand Ardèche, Louis Latour, Burgundy, France</b> Dry, apple, peach buttery vanilla (Medium bodied, 13.5% ABV)	<b>7.90</b>	<b>28.00</b>
<b>Vouvray Demi-Sec, Les Coteaux Tufiers, Loire, France</b> Off dry, Bramley apples, honey (Medium bodied, 12% ABV)	<b>8.40</b>	<b>30.00</b>
<b>Sauvignon Blanc, Sileni Cellar, Marlborough, New Zealand</b> Gooseberries, grassy, fresh... Dry (Medium to full bodied, 13% ABV)	<b>8.30</b>	<b>29.50</b>
<b>Chenin Blanc Wild Ferment, Peacock, Stellenbosch, South Africa</b> Butterscotch, baked apples, vanilla (Medium to full bodied, 11.5% ABV)	<b>8.10</b>	<b>28.70</b>
<b>Sancerre, Michel Girard, Loire, France (V)</b> Concentrated Italian white peach, Sorento lemon (Medium to full bodied, 13% ABV)	<b>11.90</b>	<b>42.50</b>
<b>Rioja Blanco, López de Haro, Spain</b> Creamy, buttered toast, structured (Full bodied, 12.5% ABV)	<b>7.70</b>	<b>27.50</b>
<b>Mâcon Fleur Blanche, Cave de Viré, Mâconnais, France</b> Buttered peaches and cream, long finish (Full bodied, 13% ABV)	<b>37.50</b>	
<b>Sauvignon Blanc, Circumstance, Stellenbosch, South Africa (V,O,B)</b> Peach, tropical fruits, salty breeze (Full bodied, 14% ABV)	<b>9.80</b>	<b>35.00</b>
Red Wines	175ml	750ml
<b>Gordon's Own Label, Merlot/Corvina, Veneto, Italy</b> Fresh, red plums, easy drinking (Light bodied, 12% ABV)	<b>6.60</b>	<b>23.50</b>
<b>Beaujolais-Villages, Château de l'Hestrange, Beaujolais, France</b> Red cherries, cranberries and rose petals (Light bodied, 13% ABV)	<b>7.50</b>	<b>26.50</b>
<b>Pinot Noir, Château de l'Hestrange, Burgundy, France</b> Red cherries, bruised strawberries, rustic (Light bodied, 13.5% ABV) <i>BLEND: Gamay, Pinot Noir</i>	<b>36.50</b>	

Red Wines (cont)	175ml	750ml
<b>Bourgogne Pinot Noir, Louis Latour, Burgundy, France</b> Blueberry cheesecake and vanilla (Light bodied, 13.5% ABV)	<b>8.30</b>	<b>29.40</b>
<b>Valpolicella, Sancassiano, Veneto, Italy</b> Maraschino cherries, floral, easy tannins (Medium bodied, 13.5% ABV)		<b>38.00</b>
<b>Merlot Reserva, Viña Echeverría, Colchagua, Chile (V)</b> Red plums and cherry blossoms (Medium bodied, 14% ABV)	<b>9.00</b>	<b>32.00</b>
<b>Dom Martinho, Quinta do Carmo, Alentejo, Portugal (V)</b> Grippy tannins, forest fruits, savoury (Medium bodied, 14.5% ABV) <i>BLEND: Aragonés, Trincadeira, Alicante Bouschet, Cabernet Sauvignon</i>	<b>8.30</b>	<b>29.50</b>
<b>Chianti, Conti Serristori, Tuscany, Italy</b> Red cherries, grainy tannins (Medium bodied, 13% ABV)	<b>7.20</b>	<b>25.50</b>
<b>Malbec, Nieto Senetiner, Lujan de Cuyo, Mendoza, Argentina (V)</b> Plum jam, floral, juicy (Medium bodied, 14.5% ABV)	<b>7.80</b>	<b>27.70</b>
<b>Rioja Gran Reserva, Real Rubio, Spain</b> Floral, black plum vanilla, gentle (Medium bodied, 14% ABV) <i>BLEND: Tempranillo, Graciano</i>		<b>42.00</b>
<b>Rioja Crianza, Real Rubio, Spain</b> Plum jam, dusty tannin, easy drinking (Medium bodied, 14.5% ABV) <i>BLEND: Tempranillo, Graciano</i>	<b>8.20</b>	<b>29.00</b>
<b>Côtes du Rhône Tradition, Cave Les Coteaux du Rhône, France</b> Classical pepper, plum jam, stony (Medium bodied, 13.5% ABV) <i>BLEND: Grenache, Syrah, Mourvedre, Carignan</i>	<b>7.50</b>	<b>26.50</b>
<b>Rioja Reserva, Viña Pomal, Spain</b> Leather, vanilla, dried plums, long finish (Medium to full bodied, 14% ABV)		<b>36.00</b>
<b>Barbera d'Asti Superiore Crocera, Tenuta Il Cascinone, Piedmonte, Italy (V)</b> Black cherries, structured (Medium to full bodied, 13% ABV)	<b>8.40</b>	<b>30.00</b>
<b>Shiraz Reserve, Berton Vineyard, Barossa Valley, Australia</b> Blueberry vanilla cupcake with a punch! (Medium to full bodied, 13.5% ABV)	<b>8.40</b>	<b>30.00</b>
<b>Primitivo Acanto, Cantine Ionis, Salento, Puglia, Italy</b> Blackberry jam, floral, juicy (Medium to full bodied, 14% ABV)	<b>8.30</b>	<b>29.50</b>

Red Wines (cont)	175ml	750ml
<b>Smiling Donkey, Douro, Portugal (V)</b> White chocolate, gentle, fragrant plums (Medium to full bodied, 14.5% ABV) <i>BLEND: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinta Cao</i>	<b>8.30</b>	<b>29.50</b>
<b>Cabernet Franc, Cabaret Frank No.2 The Aviary Old Vine, California, USA</b> Leafy, floral, savoury (Medium to full bodied, 13.5% ABV)	<b>7.80</b>	<b>27.70</b>
<b>Châteauneuf-du-Pape, Closerie de Vaudieu, Château de Vaudieu, Southern Rhône, France</b> Fresh cracked pepper, forest fruit jam, mineral, long finish (Medium to full bodied, 14% ABV) <i>BLEND: Grenache, Syrah, Mourvedre, Carignan</i>		<b>61.00</b>
<b>Bordeaux Supérieur, Château Caneville Gordon's Own Label, France</b> Tobacco, leather, dried black fruits (Medium to full bodied, 14% ABV) <i>BLEND: Cabernet Franc, Cabernet Sauvignon</i>	<b>7.00</b>	<b>25.00</b>
<b>Saint-Émilion, Château Moulin des Graves, Bordeaux, France</b> Cassis, meaty, leather, elegant tannins (Medium to full bodied, 14% ABV) <i>BLEND: Cabernet Franc, Cabernet Sauvignon</i>	<b>10.40</b>	<b>37.00</b>
<b>Montepulciano d'Abruzzo Passolino, Abruzzo, Italy</b> Black cherries, robust tannin (Medium to full bodied, 14% ABV)	<b>8.20</b>	<b>29.00</b>
<b>Syrah, Bush Vines, Swartland, South Africa</b> Forest floor, spices, violets, red fruits (Full bodied, 14% ABV)		<b>37.50</b>
<b>La Réserve, Grover Vineyard, Nandi Hills, India</b> Green capsicum, forest floor and cassis (Full bodied, 14% ABV)	<b>7.60</b>	<b>26.80</b>
<b>Nero D'Avola Appassimento, Miopasso, Sicilia, Italy (V)</b> Christmas cake spice and black cherry jam (Full bodied, 14% ABV)	<b>8.40</b>	<b>30.00</b>
<b>Syrah, Château Oumsiyat, Mount Lebanon, Lebanon (V)</b> Black pepper, stewed dark fruits, black olive (Full bodied, 14% ABV)	<b>8.40</b>	<b>29.70</b>
<b>Saint-Émilion Grand Cru, 100 Ans d'Arthus, Château Hautes Graves d'Arthus, Bordeaux, France</b> Black fruits, leather, silky tannin, baked spice (Full bodied, 14% ABV ) <i>BLEND: Cabernet Sauvignon/Merlot</i>		<b>55.00</b>
<b>Malbec Cahors, K-or, Clos Troteligotte, South West France (V)</b> Black plums, olives, peony (Full bodied, 13% ABV) <i>BLEND: Malbec - Cahors</i>	<b>10.70</b>	<b>38.00</b>
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