

**Rosé Wine** 175ml 750ml

<b>11 Minutes Rosé, Pasqua, Veneto, Italy</b>	<b>34.00</b>	
Dry, grippy with opulent summer fruits (Light bodied, 12.5% ABV) <i>BLEND: Corvina, Trebbiano, Syrah, Carmenere</i>		
<b>Côtes de Provence, Henri Gaillard, France</b>	<b>9.10</b>	<b>32.50</b>
Dried strawberry, red apples, inviting (Light bodied, 13% ABV) <i>BLEND: Grenache, Rolle, Syrah</i>		
<b>Pinot Noir Rosé Reserva, Viña Echeverría, Valle de Curicó, Chile (V)</b>	<b>8.20</b>	<b>29.00</b>
Bruised strawberries, rose water, silky (Light bodied, 12.5% ABV)		
<b>Rioja Rosé, Real Rubio, Planas del Monte Yerga, Spain (O)</b>		<b>31.50</b>
Strawberries, tangerine, rose (Light to medium bodies, 12.5% ABV) <i>100% Garnacha</i>		

**Champagne (FRANCE)** 125ml 750ml

<b>Moutard Brut Grande Cuvée</b>	<b>49.00</b>	
Grannie Smith apples, fresh pastry, fine mousse, chalky finish (12% ABV) <i>100% Pinot Noir</i>		
<b>Collet Brut NV Champagne (V)</b>	<b>15.40</b>	<b>55.00</b>
Peach melba, Pink Lady apples, rich mousse (12.5% ABV) <i>BLEND: Pinot Noir, Pinot Meunier, Chardonnay</i>		
<b>Collet Brut Rosé NV (V)</b>	<b>16.60</b>	<b>59.00</b>
Wild raspberries, soft rose petal, plum sherbert, gentle texture (12.5% ABV) <i>BLEND: Pinot Noir, Pinot Meunier, Chardonnay</i>		

**Sparkling** 175ml 750ml

<b>Prosecco Superiore, Bolla, Conegliano Valdobbiadene, Italy</b>	<b>9.40</b>	<b>33.50</b>
Lemon sherbet, apple and orange zest (11% ABV)		
<b>Cava, Anna de Codorniu, Spain</b>	<b>9.80</b>	<b>35.00</b>
Lemon sherbet, grapefruit (11.5% ABV) <i>Blend: Chardonnay, Pinot Noir</i>		
<b>Nina Brut Rosé, Viña Echeverría, Chile</b>	<b>9.10</b>	<b>32.50</b>
Strawberry, shortbread and rose petals (12.5% ABV)		
<b>Bucks Fizz</b>	<b>8.50</b>	
<b>Mimosa</b>	<b>8.20</b>	
Cava & freshly squeezed orange juice		
<b>Kir Royale</b>	<b>9.80</b>	

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

<b>Fragments, Castell d'age, Penedès, Spain</b>	<b>34.50</b>	
Concentrated berry fruits, moreish, delicious! (Full bodied, 13% ABV)		
<b>Airén, Arbeor Ecológico, Bodegas Manvi, La Mancha, Spain (V,O)</b>	<b>29.50</b>	
Hints of tropical citrus, tasty, effervescent (Full bodied, 12.5%) <i>Blend: Airen, Chardonnay</i>		

**Natural Wines**

<b>Cabernet Franc, No es Pituko, Viña Echeverría, Valle de Curicó, Chile (V)</b>	<b>28.50</b>	
Dark berries, rustic and a lot of funk (Medium bodied, 14% ABV)		
<b>Viognier No es Pituko, Viña Echeverría, Valle de Curicó, Chile (V)</b>	<b>28.50</b>	
Asian pear, nettle leaves, textured (Medium bodied, 14% ABV)		

**Low Sulphur Wines**

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

**No Alcohol Wine**

<b>Macabeo, Vallaformosa Cava, Spain (V)</b>	<b>4.20</b>	<b>15.00</b>
Sparkling, tropical fruits, aromatic		

**Soft Drinks**

<b>Freshly Squeezed Orange Juice (250ml)</b>	<b>3.00</b>	
<b>Still/Sparkling Water (250/750ml)</b>	<b>1.00</b>	<b>3.20</b>

(O) Organic (V) Vegan (B) Biodynamic  
Please note percentage ABV is correct at the time of printing, it may change with new vintages.  
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.

A discretionary service charge of 10% will be added to the bill  
All prices include VAT at 20%

www.gordonswinebar.com

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

<u>FROM THE BARREL</u>			
<b>Rich Cream</b>	<b>5.50</b>	<b>6.50</b>	
Sweet (17.5% ABV)			
<b>Amontillado</b>	<b>5.50</b>	<b>6.50</b>	
Medium (17.5% ABV)			
<b>Manzanilla La Goya</b>	<b>5.70</b>	<b>6.80</b>	
Chilled (15% ABV)			
<u>BOTTLES</u>			
<b>Fino Delgado Zuleta</b>	<b>5.25</b>	<b>6.30</b>	<b>29.50</b>
Chilled (15% ABV)			
<b>Zuleta Pedro Ximenex</b>	<b>5.60</b>	<b>6.75</b>	<b>31.50</b>
Sweet (15% ABV)			

**Madeiras (Madeira. Local grapes)**

<b>Henriques &amp; Henriques</b>	<b>6.10</b>	<b>7.35</b>	<b>35.00</b>
Sweet, medium, medium dry, special dry (19% ABV)			

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

<u>FROM THE WOOD</u>			
<b>Gordon's Old Wood Tawny</b>	<b>5.60</b>	<b>6.70</b>	
(19.5% ABV)			
<u>BOTTLES</u>			
<b>Messias Pink Port - Chilled</b>	<b>5.35</b>	<b>6.40</b>	<b>30.00</b>
(19.5% ABV)			
<b>Dry White Port</b>	<b>6.15</b>	<b>7.30</b>	<b>34.50</b>
(19.5% ABV)			
<b>Gordon's Ruby</b>	<b>6.20</b>	<b>7.50</b>	<b>35.00</b>
(19.5% ABV)			
<b>Sweet White Port</b>	<b>6.35</b>	<b>7.60</b>	<b>36.00</b>
(20% ABV)			
<b>Messias 10 Years Old Port</b>	<b>9.50</b>	<b>11.40</b>	<b>54.00</b>
(20% ABV)			
<b>Messias LBV 2013</b>	<b>9.50</b>	<b>11.45</b>	<b>54.00</b>
(20% ABV)			
<b>Messias LBV 2003</b>	<b>14.50</b>	<b>17.50</b>	<b>85.00</b>
(20% ABV)			
<b>Messias Colheita 1995</b>	<b>15.50</b>	<b>18.50</b>	<b>90.00</b>
(20% ABV)			

See board for details of vintage Ports available

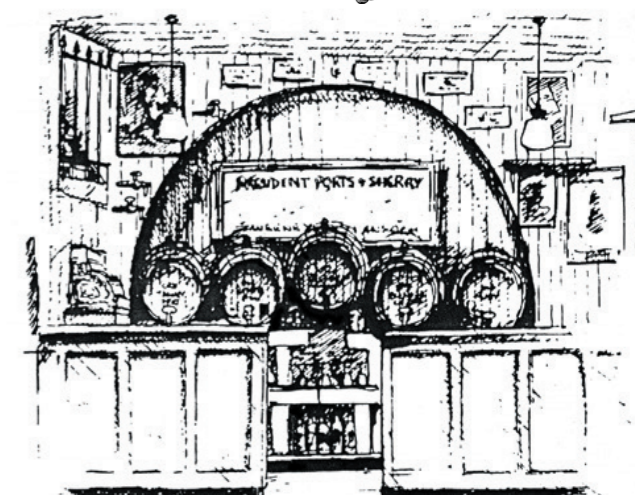
**Dessert Wine** 100ml 500ml

<b>Royal Tokaji Late Harvest, Hungary</b>	<b>10.50</b>	<b>49.00</b>
Delicate orange zest, white peach, fresh (11% ABV) <i>BLEND: Furmint, Hárslevelű and Muscat de Lunel</i>		

# GORDON'S WINE BAR

EST. 1890

## WINE LIST



PLEASE ASK OUR BAR STAFF FOR RECOMMENDATIONS

SEE OUR BLACKBOARDS FOR SPECIALS

White Wines	175ml	750ml
<b>Bordeaux Blanc, Château La Maroutine Blanc Gordon's Own Label, France</b> Green apple, lemon, kiwi, fresh (Light bodied, 12.5% ABV) <i>BLEND: Sauvignon Blanc, Sémillon</i>	<b>7.30</b>	<b>25.80</b>
<b>Godello, Mandamientos, Monterrei, Spain</b> White peach, mineral, salty, energetic (Light bodied, 13.5% ABV)	<b>8.30</b>	<b>29.50</b>
<b>Grecanico, Tenuta di Pianogrillo, Sicily</b> Fresh lime, racy acidity, restrained minerality (Light bodied, 12.5% ABV)	<b>11.20</b>	<b>40.00</b>
<b>Picpoul de Pinet, Selection, Cave de L'Ormarine, Languedoc, France</b> Lime, Provence herbs, seaside (Light bodied, 12.5% ABV)	<b>8.40</b>	<b>29.90</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>8.60</b>	<b>30.50</b>
<b>Pinot Grigio delle Venezie, La Pianure, Italy</b> Fresh, zesty, light (Light bodied, 12% ABV)	<b>8.00</b>	<b>28.50</b>
<b>Friulano, Collio DOC, Tenuta Stella, Italy</b> <i>Textured, herbal, fresh, citrus (Light bodied, 12.5% ABV)</i>	<b>12.60</b>	<b>45.00</b>
<b>Vinho Verde, Vila Nova, Portugal</b> Lemon sherbet, grapefruit, racy (Light to Medium bodied, 11.5% ABV)	<b>7.80</b>	<b>27.00</b>
<b>Viognier, Domain de Cabriac, Languedoc-Roussillon, France</b> Apricot, nutty, white flowers (Light to medium bodied, 13.5% ABV)	<b>9.40</b>	<b>33.50</b>
<b>Riesling, Aiméstentz, Alsace, France</b> Dry, elegant, mineral, apple and lime (Light to Medium bodied, 12% ABV)		<b>39.50</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>8.60</b>	<b>30.50</b>
<b>Albariño, Valtea, Rías Baixas, Spain</b> Apricot, apple, hay, white flowers, smooth (Light to Medium bodied, 13% ABV)		<b>34.00</b>

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White Wines (cont)	175ml	750ml
<b>Chablis, Domaine William Fevre, France</b> White peach, seashells, preserved lemon (Light to medium bodied, 13% ABV)		<b>55.00</b>
<b>Sauvignon Blanc Touraine, Les Eglantines, Loire, France</b> Fresh lime, grassy, mineral, elegant (Medium bodied, 12.5% ABV)	<b>8.30</b>	<b>29.50</b>
<b>Chardonnay Ardèche, Louis Latour, Burgundy, France</b> Dry, apple, peach buttery vanilla (Medium bodied, 13.5% ABV)	<b>8.10</b>	<b>28.80</b>
<b>Vouvray Demi-Sec, Les Coteaux Tufiers, Loire, France</b> Off dry, Bramley apples, honey (Medium bodied, 12% ABV)	<b>8.70</b>	<b>31.00</b>
<b>Sauvignon Blanc, Sileni Cellar, Marlborough, New Zealand</b> Gooseberries, grassy, fresh... Dry (Medium to full bodied, 13% ABV)	<b>8.50</b>	<b>30.00</b>
<b>Puligny-Montrachet, Domaine Berthelemot, France (V)</b> Fresh and rich, citrus, floral, nutty (Medium bodied & complex, 13.5%)		<b>115.00</b>
<b>Sancerre, Michel Girard, Loire, France (V)</b> Concentrated Italian white peach, Sorrento lemon (Medium to full bodied, 13% ABV)	<b>12.00</b>	<b>43.00</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>34.00</b>
<b>Pouilly-Fumé, Gitton Père et Fils Les Foltières, Loire Valley, France</b> Fresh cut grass, floral, citrus, mineral (Medium bodied, complex, 13% ABV)		<b>53.00</b>
<b>Sauvignon Blanc, Circumstance, Stellenbosch, South Africa (V,O,B)</b> Peach, tropical fruits, salty breeze (Full bodied, 14% ABV)	<b>9.70</b>	<b>34.50</b>
<b>Magnums</b>		<b>1500ml</b>
<b>Brunello di Montalcino DOCG, 2015, Tenuta Campogiovanni, Tuscany, Italy</b> Blackberry, vanilla, leather (Medium bodied, 15% ABV)		<b>175.00</b>
<b>Rosé, Côtes de Provence, France</b> Strawberry, citrus, apple (Light to medium bodied, 13% ABV)		<b>65.00</b>

Red Wines	175ml	750ml
<b>Bordeaux Supérieur, Château Canevelle 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>7.30</b>	<b>25.80</b>
<b>Beaujolaais-Villages, Château de l'Hestrange, Beaujolais, France</b> Red cherries, cranberries and rose petals (Light bodied, 13% ABV)	<b>7.70</b>	<b>27.50</b>
<b>Pinot Noir, Domaine de Valmoissine, Louis Latour, France</b> Blueberry cheesecake and vanilla (Light bodied, 13.5% ABV)	<b>8.60</b>	<b>30.50</b>
<b>Malbec, Los Haroldos, Mendoza, Argentina</b> Red plums, raspberry, peony flowers, vanilla (Light to medium bodied, 13.5% ABV)	<b>8.70</b>	<b>31.00</b>
<b>Barbera, '1212', Oltrepò Pavese DOC, Castello di Cigognola, Lombardy, Italy</b> Red cherry, rose petal, bruised plum (Light to medium bodied, 15.5% ABV)	<b>13.90</b>	<b>49.50</b>
<b>Rioja Gran Reserva, Real Rubio, Spain</b> Floral, black plum vanilla, gentle (Medium bodied, 14% ABV) <i>BLEND: Tempranillo, Graciano</i>		<b>43.00</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>7.70</b>	<b>27.00</b>
<b>Chianti, Conti Serristori, Tuscany, Italy</b> Red cherries, grainy tannins (Medium bodied, 13% ABV)	<b>7.30</b>	<b>26.00</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>8.40</b>	<b>29.90</b>
<b>Vijay Amritraj Reserve Collection, Grover Vineyard, Nandi Hills, India</b> Sweet black fruits, leather, dusty tannin (Medium bodied, 14% ABV) <i>BLEND: Cabernet Sauvignon, Shiraz, Viognier</i>	<b>9.80</b>	<b>35.00</b>
<b>Cabernet Franc, Undurraga, Valle de Maipo, Chile</b> Cassis, capsicum, leafy (Medium bodied, 14% ABV)	<b>13.80</b>	<b>48.00</b>
<b>Pinot Noir, Vallet Frères Gevrey-Chambertin 2015, Burgundy, France (V)</b> Dried cherries then morello cherry, forest floor, violet, long finish (Medium bodied, 13% ABV)		<b>105.00</b>
<b>Primitivo, I Muri, Manduria, Puglia, Italy (V)</b> Elegant, jammy fruit, vanilla, long finish (Medium bodied 14% ABV)	<b>9.00</b>	<b>34.00</b>

Red Wines (cont)	175ml	750ml
<b>Tempranillo, Bodegas Volver, La Mancha, Spain</b> Dark chocolate, blueberry, dusty tannin (Medium bodied, 15% ABV)	<b>10.40</b>	<b>37.00</b>
<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>8.60</b>	<b>30.50</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>62.00</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>10.70</b>	<b>38.00</b>
<b>Montepulciano d'Abruzzo Passofino, Abruzzo, Italy</b> Black cherries, robust tannin (Medium to full bodied, 14% ABV)	<b>8.40</b>	<b>30.00</b>
<b>Syrah, Bush Vines, Swartland, South Africa</b> Forest floor, spices, violets, red fruits (Full bodied, 14% ABV)		<b>38.50</b>
<b>Nero D'Avola Appassimento, Miopasso, Sicilia, Italy (V)</b> Christmas cake spice and black cherry jam (Full bodied, 14% ABV)	<b>8.70</b>	<b>31.00</b>
<b>Syrah, Château Oumsiyat, Mount Lebanon, Lebanon (V)</b> Black pepper, stewed dark fruits, black olive (Full bodied, 14% ABV)	<b>8.60</b>	<b>30.50</b>
<b>Corbières Boutenac, Château Fabre Gasparets, Languedoc-Roussillon, France</b> Bramble fruits, black pepper, chewy tannins (Full bodied, 14% ABV) <i>BLEND: Carignan, Mourvedre, Syrah</i>	<b>14.00</b>	<b>49.70</b>
<b>Amarone, Torre del Falasco, Veneto, Italy (V)</b> Jamaican cake, spiced raisins, sweet cherries, intense (Full bodied, 15.5%ABV) <i>BLEND: Corvina, Rondinella</i>		<b>85.00</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>57.00</b>
<b>Cartuxa, Alentejo-Évora DOC, Portugal</b> Intense, dark fruits, sturdy but subtle, complex graphite minerality (Full bodied, 14.5%) <i>BLEND: Trincadeira, Alicante Bouschet, Aragonez</i>		<b>66.00</b>
<b>Barolo, Eraldo Viberti 2015, Piedmont, Italy</b> Morello cherries, leather, rose petal, grainy tannins (Full bodied, 15%ABV)		<b>82.50</b>
<b>Zinfandel, Clos du Val, California, USA (V)</b> Blackcurrent & blueberry jam, velvet tannins (Full bodied, 15% ABV)		<b>73.00</b>