


**REIGATE
MANOR**

SURREY



Wine List

Taste  Guide

Champagne, White and Rosé wines are designated numbers from 1 to 9, with 1 being the driest and 9 being the sweetest. Red wines are designated letters from A to E, with A being the lightest and softest and E being the deepest and fullest.



Where wines are available by the glass, a 125ml glass can be offered.

Wines supplied by LWC Drinks



www.lwc-drinks.co.uk





Sparkling & Champagne

125ml | Btl

Prosecco DOC | Veneto, Italy | **2** **£8.50** | **£37**
Vivacious sparkling wine with refreshing notes of green apple, citrus, and pear.

Prosecco Rosé DOC | Veneto, Italy | **2** **£8.75** | **£38**
Soft notes of strawberry and raspberry lifted by a lively mousse.

Chapel Down A Touch of Sparkle | Kent, England | **2** **£45**
Elegant and easy-drinking English Sparkling with very moreish flavours of elderflower, peach and tropical fruit.

Champagne De Saint Gall
Le Tradition Premier Cru | V | Champagne, France | **1** **£65**
Champagne, France
Made by a renowned cooperative and from the highest quality grapes, this Champagne is a true delight displaying complex notes of citrus, and toasted brioche. SWA 2024 Silver Award

Laurent Perrier La Cuvée | V | Champagne, France | **1** **£96**
Laurent-Perrier's signature champagne, La Cuvee is delicate yet complex with crisp notes of citrus fruit and white flowers, and great length on the finish.

Laurent Perrier Rosé Champagne | V | France | **1** **£135**
Iconic rosé Champagne with great depth and freshness, and hints of fresh strawberries, raspberries and wild cherries.

Dom Pérignon Vintage Champagne | France | **1** **£315**
Open, harmonious, and expressive with delicate ripe stone fruit, floral touches and minerality. Hints of honey leading to a polished finish and a touch of crisp grapefruit.

Rosé Wine

175ml | 250ml | Btl

Art Series Rosé | Hungary | **1** **£8.95** | **£11.95** | **£28**
Bright and fresh with ripe, fruity flavours of red berries and citrus.
Pair with: veg, poultry

Charlie Zin White Zinfandel Rosé | California, USA | **5** **£9.25** | **£12.25** | **£29**
Fruity and fresh with rich flavours of red fruit and hints of spices.
SWA 2024 Silver Award. Food Pairing : Veg, lamb

Bello Tramonto Pinot Grigio Rosé | Abruzzo, Italy | **2** **£9.50** | **£13.75** | **£32**
A beautifully refreshing wine with light red fruit and citrus flavours.
Food Pairing : veg, seafood, poultry

Marius Peyol Provence Rosé | Provence, France **£41**
Delicately pale pink rosé with flavours of red fruit, blossom and gentle spice notes.
Food Pairing : veg, seafood, poultry



White Wine

175ml | 250ml | Btl

Art Series Sauvignon Blanc | Hungary | **1** **£8.95** | **£11.95** | **£28**
Crisp flavours of citrus and gooseberry, with some grassy notes.
Food: veg, poultry, seafood

Writer's Block Chenin Blanc | **1** **£9.75** | **£12.75** | **£30**
Western Cape, South Africa
Medley of ripe pear, peach and honeydew melon with a zesty citrus finish.
Great with spicy food!
SWA 2024 Bronze Award. Food Pairing : poultry, veg, seafood, pork

Pinot Grigio | **1** | Italy **£9.75** | **£13.25** | **£31**
Dry and soft with refreshing lime zest flavour, and a medium body with a long finish.
Food Pairing : poultry, veg, seafood

Jarrah Wood Black Label Chardonnay | **2** **£9.95** | **£13.50** | **£33**
Southeast Australia
Fresh and well balanced, with tropical fruit flavours of melons and peach.
Food Pairing : poultry, veg, seafood, pork

Domaine du Pellehaut Blanc | V | **2** **£10.25** | **£13.75** | **£34**
Côtes de Gascogne, France
Blend of local grape varieties creating a fresh wine with notes of citrus, green herbs and tropical fruit.
Food Pairing : poultry, veg, seafood, pork

Denbies Surrey Gold | North Downs, England | V | **2** **£11.75** | **£14.95** | **£37**
North Downs, England
From well-established local winery Denbies, a fragrant medium-dry white wine, rich in fruit and floral aromas.
Food Pairing : poultry, veg, seafood, pork

New Zealand Sauvignon Blanc | **1** **£11.95** | **£15.50** | **£40**
Fresh and vivacious with passion fruit, gooseberry and grapefruit characters.
Intense depth of flavour and a crisp finish.
Food Pairing : poultry, veg, seafood, pork

Guy Saget Muscadet de Sèvre et Maine | **1** | Loire, France **£40**
Delightfully fresh wine with crisp notes of citrus and green apples, rounded by a hint of honey. Food Pairing : poultry, veg, seafood

Il Portino Gavi di Gavi Piemonte, Italy | **2** **£43**
Elegant notes of white blossoms, stone fruit and fresh herbs, lifted by citrus freshness and a hint of minerality.
Food Pairing : poultry, veg, seafood, pork

Pierre André Chablis | Burgundy, France | **1** **£55**
Classic French wine with a complex palate of citrus and white fruits, balanced with the style's signature refreshing minerality.
Food Pairing : poultry, veg, seafood

Raffaitin-Planton Sancerre | Loire, France | V | **1** **£62**
From a small property of only 15 acres in the heart of Sancerre. Typical flavours of citrus and gooseberry with a fabulous mineral crispness.
Food: Pairing , veg, poultry, pork



Red Wine

175ml | 250ml | Btl

Art Series Merlot | Hungary | **B** **£8.95** | **£11.95** | **£28**
Juicy red wine with flavours of dark berries and a hint of spice.
Food Pairing : poultry, lamb, pork

Viña Palomeras Tempranillo | Navarra, Spain | V | **C** **£9.75** | **£12.75** | **£31**
From Rioja's neighbouring region. Velvety notes of dark berries, cherry and plum, and a hint of spice.
SWA 2024 Bronze. Food Pairing : Lamb, Pork

Central Monte Cabernet Sauvignon | Central Valley, Chile | **C** **£9.95** | **£13.25** | **£32**
Full-bodied and velvety, bursting with rich red fruit flavours and a hint of vanilla.
SWA 2024 Silver. Food Pairing : Beef, Pork, Lamb

Trivento Tribu Malbec | Mendoza, Argentina | **D** **£9.95** | **£13.25** | **£32**
Crowd-pleasing wine with a soft and vibrant notes of red fruit and spice.
Food Pairing : Beef, Pork, Lamb

Tempus Two Silver Series Shiraz | South Australia | **B** **£10.25** | **£13.75** | **£34**
Pronounced nose of jammy fruits and cedar spice lead into medium bodied palate of ripe red fruit with undertones of white pepper.
Food Pairing : Beef, Pork, Lamb

Carlos Serres Rioja Crianza | Rioja, Spain | V | **C** **£10.25** | **£13.75** | **£35**
14 months of ageing in both American and French oak barrels give complex flavours of red fruit and liquorice to this classic Crianza wine.
Food Pairing : Lamb, Pork

Conti Buneis Barbera d'Asti | Piemonte, Italy | V | **D** **£39**
Rich and intense wine with flavours of red fruit, sweet spice, and hints of balsamic.
Food Pairing : beef, pork, lamb

Victor Bérard Côtes du Rhône | Rhône, France | **C** **£41**
Velvety wine with soft flavours of black and red fruits complemented by peppery notes.
Food Pairing : pork, lamb, poultry, beef

La Foglia Chianti Classico | Tuscany, Italy | **D** **£41**
A robust, rustic yet smooth wine with elegant notes of violet, bramble fruit and oak spice. Great with tomato-based dishes.
Food Pairing : pork, lamb, poultry

Château Vieille Tour La Rose St Emilion Grand Cru | V | **D** **£50**
Bordeaux, France
A fine ruby colour with pleasant red fruit and spice aromas give way to a palate of evocative blackberry and black cherry flavour.
Food Pairing : Beef, Lamb, Pork

V = Vegan



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