



**THE FENWICK**  
**STEAK AND SEAFOOD PUB**

[www.fenwickarms.co.uk](http://www.fenwickarms.co.uk)

Wines by the glass available in 125ml.

Our aim is to source the vintages listed within the wine list, but where this is not possible a suitable alternative may be offered. Please ask staff for vintage details if not stated.

# Champagne and sparkling

	Bottle	Glass
<b>Prosecco Stelle d'Italia, Italy</b>	£26.50	£6.75
<p>A lively, crisp, sparkling wine with a delicate lemony character and an aromatic, dry, refreshing finish.</p>		
<b>Champagne Jacquart NV</b>	£45.00	£7.75
<p>Light, golden yellow colour with fine, long-lasting bubbles. The bouquet is lovely and fresh with fruity grape and pear hints mingling with intense notes of bread crust.</p>		
<b>Champagne Jacquart Rosé NV</b>	£58.95	-
<p>Delicate bubbles wrapped in intense salmon pink. Red berry-fruit aromas of ripe redcurrants, cherries and wild strawberries give way to notes of plum.</p>		
<b>Jacquart Blanc de Blancs 2009</b>	£63.95	-
<p>A single grape, an outstanding vintage. Sparkling, brilliant straw gold. Cherry blossom, vanilla and white pepper mingle with the irresistible notes of still-warm brioche. Fresh and light at first, then an explosion of mouthwatering flavours, with white peaches and citrus notes in abundance.</p>		
<b>Jacquart Alpha 2006</b>	£125.00	-
<p>A bright, gleaming wine with a fine yellow gold colour. Aromas of fresh pastry, dried fruits and rose combine and intermingle on the nose. Elegant and expressive on the nose, this champagne combines great power with precision and finesse.</p>		

# Wines by the glass

## White

	Bottle	250ml	175ml
Green Fish Verdejo, Spain	£15.90	£5.50	£4.20
Pinot Grigio, Via Nova, Italy	£17.70	£5.95	£4.95
Cave de Vicomté Black Cherry Sauvignon Blanc, France	£17.90	£6.20	£4.95
Just Nuisance Chenin Blanc Semillon, South Africa	£19.95	£6.90	£5.30
Reserve Chardonnay, Tooma River, Warburn Estate, Australia	£21.50	£7.30	£5.60
Viognier, Mandra Rossa, Sicily	£24.95	£8.60	£6.50
Yealands Estate Black Label Sauvignon Blanc, Marlborough, New Zealand	£26.50	£8.95	£6.95
Chablis, Domaine Vauroux, France	£31.50	£10.80	£8.20

## Rosé

Pink Crayfish Garnacha Rose, Spain	£15.95	£5.50	£4.20
Pinot Grigio Blush, Via Nova, Italy	£18.50	£6.30	£5.30

# Red

	Bottle	250ml	175ml
Red Boar, Bobal, Spain	£15.70	£5.50	£4.20
Cave de Vicomté Black Cherry Merlot, France	£17.90	£6.20	£4.95
Montepulciano D'abruzzo, Italy	£21.50	£7.40	£5.50
Reserve Shiraz, Tooma River, Warburn Estate, Australia	£21.50	£7.30	£5.60
Viña Leyda, Cabernet Sauvignon Reserva, Chile	£22.50	£7.75	£5.85
2015 Amaru Malbec, El Esteco Mendoza, Argentina	£25.50	£8.75	£6.50
2013 Rioja Crianza, Ramon Bilbao, Rioja, Spain	£25.50	£8.75	£6.50
Pinot Noir d'Alsace, Edouard Leiber, France	£29.50	£10.30	£7.50

# White

## *Crisp, light and dry*

	Bottle	250ml	175ml
<b>Pinot Grigio, Via Nova, Italy</b>	£17.70	£5.95	£4.95
<p>A northern Italian classic. Lemony on the nose, with a delicious peachy balance on the palate. Dry with a lingering finish.</p>			
<b>Just Nuisance Chenin Blanc Semillon, South Africa</b>	£19.95	£6.90	£5.30
<p>Just Nuisance was the only dog ever to be officially enlisted in the Royal Navy. He was a Great Dane who between 1939 and 1944 served at HMS Afrikander, in Simon's Town, South Africa. An equal blend of Chenin Blanc and Semillon with grassy overtones with peach, apricot and juicy citrus fruit.</p>			
<b>2015 Muscadet de Sevre et Maine sur lie Vieilles Vignes, Château du Poyet</b>	£23.95	-	-
<p>This fresh and dry wine is the aperitif wine 'par excellence'. It is ideal with fish and seafood.</p>			
<b>2015 Castelo do Mar Albariño</b>	£26.50	-	-
<p>Fresh, aromatic, light. Notes of peach, pear, and apricot countered by a crystalline minerality. The classic pairing is with 'pulpo', or octopus.</p>			
<b>Picpoul de Pinet, Domaine Roquemolière, France</b>	£24.50	-	-
<p>A rising star from southern France; crisp, light and aromatic, with remarkable freshness. The perfect partner to shellfish.</p>			
<b>Chablis, Domaine Vauroux, France</b>	£31.50	£10.80	£8.20
<p>Aromatic with Clean mineral notes and hints of citrus. Medium bodied with crisp, apple acidity, pure fruit flavours of white peach and pears, finished with a classic, steely, dry finish. Aged for two years before release - the perfect wine for lobster and shellfish.</p>			
<b>Sancerre, Domaine des Vieux Pruniers, 2013, France</b>	£36.50	-	-
<p>The nose is clean and fresh with enticing lemon and leafy green aromas. The palate is full of citrus and mineral fruits leading into the dry, crisp, lengthy finish.</p>			

## *Fuller bodied and dry*

Bottle	250ml	175ml
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### **Yealands Gruner Veltliner, New Zealand**

£28.95	-	-
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If you are partial to a wander off the beaten track, give this a go. You will be rewarded with a full and fleshy white, with layers of spice and honeysuckle.

### **2015 Rioja Organza Blanco Reserva, Vinedos de Sierra Cantabria**

£48.95	-	-
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Bright gold. It offers a nose of tropical fruit, minerality and sweet spices. Wild herbs, beeswax, grapefruit and nutmeg spice combine appealingly on the palate here. It would match perfectly dishes of pork with mushrooms, creamy pasta sauces and roasted chicken with herbs and spices.

## *Aromatic, fruit driven and dry*

### **Green Fish Verdejo, Spain**

A fresh and zesty mix of white peach aroma and attractive fruit to create a clean, dry finish.

Bottle 250ml 175ml

£15.90 £5.50 £4.20

### **Vignerons de la Vicomté Black Cherry Sauvignon Blanc, IGP Pays d'Oc, France**

A beautifully vibrant Sauvignon of attractive green fruit aromas and a delicacy usually associated with more expensive wines.

£17.90 £6.20 £4.95

### **Reserve Chardonnay, Tooma River, Warburn Estate, Australia**

Packed with grapefruit, lime and melon flavours to create a zesty, crisp, citrus balance. No overpowering oak here, this is all about vibrant fruit.

£21.50 £7.30 £5.60

### **Viognier, Mandra Rossa, Sicily**

Viognier seems to have found a second home on the island of Sicily (its first being the Rhône Valley in France). This fresh round white has cut flowers and papaya with hints of spice. Pairs excellently with full flavoured fish and anything with a spicy Asian twist. This wine was made for our food!

£24.95 £8.60 £6.50

### **Yealands Estate Black Label Sauvignon Blanc, Marlborough, New Zealand**

Yealands Estate is a showcase of innovative environmental sustainability. The wines are carefully nurtured from the vine to the bottle with low impact methods giving them carbon 0 certification. Flavours of passionfruit and blackcurrant leaf with underlying notes of wet stone and thyme, with a focused mineral acidity which delivers fantastic length to the wine.

£26.50 £8.95 £6.95

### **Madfish, Riesling, Australia**

Off the southern coast of Western Australia two oceans meet and fish can be seen leaping into the air as if in a state of madness. This cool-climate region is perfect for producing dry, bright and lemony Riesling, with a delicate texture and mineral edge.

£26.95 - -

### **Gewurztraminer d'Alsace 2016, Edouard Leiber, France**

A wine oozing with exotic fruits and rose petals, this will enhance any wine list and is from one of the world's finest producers of Gewurztraminer.

£28.50 - -

# Rosé

Bottle 250ml 175ml

## **Pink Crayfish Garnacha Rosé, Spain**

£15.95 £5.50 £4.20

A delicate salmon pink colored rose, with elegant, red berry and melon fruit, making it perfect as an aperitif. or with seafood.

## **Pinot Grigio Blush, Via Nova, Italy**

£18.50 £6.30 £5.30

Light and crisp, with a delicious partnership of zingy citrus and red berry flavours. The finish is clean and refreshing.

## **Le Pas Du Moine Rosé Organic, Gassier, Provence, France**

£34.50 - -

At the foot of the Mount Sainte-Victoire and just a few kilometres from Aix en Provence, Gassier occupies a privileged position at the crossing of the three Provence appellations. In reference to the footpath furrowing the south facing slope of the Mount, the cuvée Le Pas du Moine invites you to explore the richness of this magnificent Sainte-Victoire terroir.

# Red

## *Easy drinking and rounded*

	Bottle	250ml	175ml
<b>Red Boar, Bobal, Spain</b>	£15.70	£5.50	£4.20
A sappy red of lovely bramble fruit aromas, replicated on the palate and a vibrancy of flavour:			
<b>Vignerons de la Vicomté Black Cherry Merlot, IGP Pays d'Oc, France</b>	£17.90	£6.20	£4.95
Dark red fruit flavours (black cherry, blackcurrant) well balanced with fresh tannins for a lovely juicy mouthful.			
<b>2013 Rioja Crianza, Ramon Bilbao, Spain</b>	£25.50	£8.75	£6.50
A modern style of Rioja with fresh dark fruit, such as blackberries and blackcurrants balanced with its time in oak. Ruby red and youthful with some sweet spice and vanilla.			
<b>2015 Côtes du Rhône Rouge Quatre Cepages, Laudun Chusclan, France</b>	£21.95	-	-
A wine created with grapes from two villages. Chusclan tends to produce denser, juicier red wines, with freshness from hillside plantings. Meanwhile, Laudun wines veer towards a lighter, more mineral style. Together they balance to produce a this great example of a Côtes du Rhône.			

## *Light, elegant and medium bodied*

	Bottle	250ml	175ml
<b>Pinot Noir d'Alsace 2016 , Edouard Leiber France</b>	£29.50	£10.30	£7.50
<p>The estate in the heart of the Alsace vineyards at Voegtlinshoffen (better to attempt pronunciation before finishing the bottle). A silky "feminine" red of delicacy rather than power.</p>			
<b>2015 Garnacha Tinta, Cop de Ma, Catalunya, Spain</b>	£23.50	-	-
<p>"Cop de Ma" translates to "lend a hand" in Catalan, underlying the proud sense of community, so true of their culture. This has smack-in-the-face fresh juicy red fruit singing from the glass. The palate is lively with red cherry and raspberry notes and hints of balsamic.</p>			
<b>2015 Château La Croix de Queynac, Cordier, Bordeaux, France</b>	£22.50	-	-
<p>La Croix de Queynac is situated in the commune of Galgon on the Right Bank, North West of Lalande de Pomerol. The estate vineyards have the ideal terroir for Merlot producing great value classic wines from one of the world's most recognised wine regions. A match for red meats, pasta dishes, or grilled pork ribs.</p>			
<b>Domaine Michel Juillot, Mercurey 1er Cru Clos des Barraults Rouge, 2011, Burgundy, France</b>	£54.50	-	-
<p>There's evidence that the Juillot family were tilling the vineyards of Mercurey as long ago as 1404. Heritage and experience shows in this beautiful 1er Pinot Noir; back cherry, earthy minerality and a hint of tobacco.</p>			

## *Full bodied and robust*

	Bottle	250ml	175ml
<b>Reserve Shiraz, Tooma River, Warburn Estate, Australia</b>	£21.50	£7.30	£5.60
<p>A rich nose with red and blackberry aromas and a smooth, textured palate, dripping with juicy dark fruits and hints of black pepper. A good partner to grilled meats.</p>			
<b>Montepulciano D'abruzzo, Italy</b>	£21.50	£7.40	£5.50
<p>A classic Italian red which pairs with classic Italian flair! Deep ruby red in the glass with a bouquet of cherries and a soft, smooth and mouth filling body.</p>			
<b>Viña Leyda, Cabernet Sauvignon Reserva, Chile</b>	£22.50	£7.75	£5.85
<p>The Leyda Valley now produces some of Chile's most sought after wines. This Reserve Cabernet Sauvignon is full and structured yet soft and fruit-forward.</p>			
<b>2015 Amaru Malbec, El Esteco, Salta, Argentina</b>	£25.50	£8.75	£6.50
<p>A juicy Malbec with notes of baked plums, raisins &amp; hints of chocolate and vanilla. Enjoy with steaks, red meats, and barbecued dishes.</p>			
<b>2014 Chianti Classico Storie di Famiglia, Cecchi, Italy</b>	£31.50	-	-
<p>This Chianti Classico is full and rich, characterised by hints of violets and cherries. On the palate it is balanced with great structure allied to fine fruit. A food wine through and through give it anything tomato based or red meat.</p>			
<b>Château Bertinat Lartigue, 2010, Richard Dubois, St Emilion, France</b>	£39.50	-	-
<p>St Emilion produces some of the most enjoyable wines in the whole Bordeaux region. Deliciously soft and elegant with plum fruits and firm structure. This 2009 vintage wine is coming to its peak and will pair wonderfully with red meat, especially beef.</p>			
<b>Rioja Reserva Unica, Vinedos Sierra Cantabria</b>	£54.50	-	-
<p>The result of a strict barrel selection from the Sierra Cantabria Reserva production given 24 months in predominantly French oak. A lovely vibrant deep colour; the nose is coiled, cool and mineral with dark berry fruit, wonderful purity, blueberry. A touch of clove and cinnamon add complexity. This really is very sleek and brilliantly composed.</p>			







**Remember** - we select these wines ourselves, so if you're not sure what to order, or fancy trying something new, please just ask.

We're as passionate about good wine as we are about excellent food and would be delighted to help you.



SEAFOOD PUB COMPANY

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