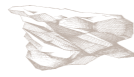


DINNERSTONE

RESTAURANT & BAR

WINE MENU

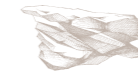


WHITE

PINOT GRIGIO, ANCORA <i>(Italy)</i> <i>Everybody's favourite lunchtime tipple - gentle with a touch of melon.</i> 125ml £3.70 175ml £5.55 250ml £7.40	£22.50
VERDEJO, INCONFESABLE <i>(Spain)</i> <i>Extremely well balanced little white... silky with great mouthfeel... dry with decent body.</i> 125ml £3.70 175ml £5.55 250ml £7.40	£22.50
SAUVIGNON BLANC, BERTICOT <i>(France)</i> <i>Gooseberry aromas with superb balance of fruit and acidity.</i> 125ml £3.80 175ml £5.70 250ml £7.60	£24.50
RIOJA BLANCO, NAVAJAS <i>(Spain)</i> <i>Dry with great body - ideal with white meats.</i> 125ml £3.80 175ml £5.70 250ml £7.60	£24.50
SOAVE, ALPHA ZETA <i>(Italy)</i> <i>Clean, bright aromas of almond blossom, full of apple and pear flavours</i>	£25.00
GAVI, LA LUCINA <i>(Italy)</i> <i>Medium bodied white with hints of greengage and lime.</i>	£25.00
CHARDONNAY, SANTA DIGNA <i>(Chile)</i> <i>Gorgeous peachy Chardy with nice weight - always on form.</i>	£25.00
PICPOUL DE PINET <i>(France)</i> <i>Notes of Granny Smith apple, ideal with anything from the ocean.</i>	£26.50
VOUVRAY, DEMI SEC <i>(France)</i> <i>Ideally suited to dishes with some spices and chilli... I'm thinking the Prawn Linguine for this one.</i>	£26.50
SAUVIGNON BLANC, RAPAURO <i>(New Zealand)</i> <i>This beauty will shine with anything acidic... so, let's pair it with the Soy Beef Linguine.</i>	£28.00
RIOJA, MUGA BLANCO <i>(Spain)</i> <i>Big, round and perfectly formed.. Cod Fillet please.</i>	£31.50
ALBARINO, MARTIN CODAX <i>(Spain)</i> <i>This Galician stunner needs fish... go with the Seafood Risotto.</i>	£34.50
PETIT CHABLIS, LA COLOMBE <i>(France)</i> <i>French Classic with lime and citrus notes alongside a hint of pale stone fruit... think Pan Seared Salmon.</i>	£36.00

ROSÉ

PINOT GRIGIO ROSÉ, ANCORA <i>(Italy)</i> <i>Luscious soft rosé to be enjoyed whenever you need rejuvenating.</i> 125ml £3.70 175ml £5.55 250ml £7.40	£22.50
WHITE ZINFANDEL, BURLESQUE <i>(California, USA)</i> <i>The choice of the 'lady (or man) doing lunch' - hints of strawberry and cream.</i> 125ml £3.80 175ml £5.70 250ml £7.60	£24.00
GRIS DE GRIS, PETIT CHAUMONT <i>(France)</i> <i>Light colour, very elegant... pairs well with fish.</i>	£25.00



RED

CABERNET SAUVIGNON, CAPE HEIGHTS <i>(South Africa)</i> <i>Blackcurrant hit to the chops.</i> 125ml £3.70 175ml £5.55 250ml £7.40	£22.50
TEMPRANILLO, INCONFESABLE <i>(Spain)</i> <i>Great little mid bodied Spaniard... fits the bill for generous lunchtime quaffing.</i> 125ml £3.70 175ml £5.55 250ml £7.40	£22.50
RIOJA TINTO, NAVAJAS <i>(Spain)</i> <i>Gorgeous young Rioja with ripe berry fruit and a hint of custard.</i> 125ml £3.80 175ml £5.70 250ml £7.60	£24.50
SHIRAZ/MATARO, SIXTY CLICKS <i>(Australia)</i> <i>Big and bumptious Aussie... with stacks of purple fruit and sunshine.</i> 125ml £3.80 175ml £5.70 250ml £7.60	£24.50
MERLOT, SANTA DIGNA <i>(Chile)</i> <i>Plums and jam - just as it should be.</i>	£25.50
GARNACHA DE FUEGO <i>(Spain)</i> <i>Sumptuous, silky red with a touch of Morello cherry... well matched to the Beef Fillet Stroganoff.</i>	£27.00
GRAN MAESTRO, PUGLIA <i>(Italy)</i> <i>Silky smooth beauty from the heel of Italy.</i>	£27.50
EL PICARO, MATSU <i>(Spain)</i> <i>Perfectly balanced mid bodied red, ideal with the Beef Bolognaise.</i>	£27.50
MALBEC, PALBO Y WALTER <i>(Argentina)</i> <i>Big chunks of damson fruit... think like an Argentinian and order a steak...</i>	£27.50
VALPOLICELLA, ALLEGRINI <i>(Italy)</i> <i>A more gentle and sophisticated beast... light cherry notes... pair it with the Soy Beef Linguini.</i>	£32.50
RIPASSO, ALPHA ZETA <i>(Italy)</i> <i>Extremely well balanced mid bodied red... ideal with the Chorizo Risotto.</i>	£38.50
RIOJA TINTO, MUGA RESERVA <i>(Spain)</i> <i>Seamless classic... stupendous with any red meat - try the Lamb Rump! Simply divine.</i>	£39.50
AMARONE, LA COLOMBAIA <i>(Italy)</i> <i>One word... Massive. Think steak, obviously, or the Braised Beef Cheek.</i>	£62.50
CHATEAU MUSAR, GASTON HOCHAR <i>(Lebanon)</i> <i>Layer upon layer of ripe forest fruits and a body like Sofia Loren (years ago)... try me with... well, anything off the menu!</i>	£65.00

BUBBLES

PROSECCO, DOLCE COLLINE <i>(Italy)</i>	£26.50
ROSÉ PROSECCO, DOLCE COLLINE <i>(Italy)</i>	£26.50
PROSECCO, LUNETTA	200ml £8.00
PROSECCO ROSÉ, LUNETTA	200ml £8.00
CHAMPAGNE, FOURNIER BRUT	£47.50
CHAMPAGNE, TAITTINGER BRUT RESERVE	£67.50
CHAMPAGNE, TAITTINGER BRUT ROSÉ	£82.50

SADDLEWORTH LEGEND HAS IT THAT DRUIDS GATHERED AT THE DINNERSTONE TO CELEBRATE THE SUMMER SOLSTICE WITH THEIR ANNUAL FEAST. OVERLOOKING CASTLESHAW, THE DINNERSTONE IS THE FAVOURITE RESTING PLACE OF A TRUE SADDLEWORTH LEGEND. POET, AMMON WRIGLEY, WHOSE STATUE PROUDLY STANDS IN UPPERMILL, HAD HIS ASHES SCATTERED AROUND THE DINNERSTONE'S BASE.