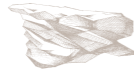


DINNERSTONE
RESTAURANT & BAR

WINE MENU

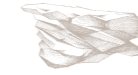


WHITE

PINOT GRIGIO, ANCORA (Italy) <i>Everybody's favourite lunchtime tipple - gentle with a touch of melon.</i> 125ml £3.70 175ml £5.55 250ml £7.40	£21.50
CHARDONNAY, CAPE HEIGHTS (South Africa) <i>Fresh, tangy stone fruit and pear on the nose.</i> 125ml £3.70 175ml £5.55 250ml £7.40	£21.50
RIOJA BLANCO, NAVAJAS (Spain) <i>Dry with great body - ideal with white meats.</i> 125ml £3.90 175ml £5.80 250ml £7.70	£22.50
SAUVIGNON BLANC, THE WHALE WATCHER, MARLBOROUGH (New Zealand) <i>Perfumed with ripe tropical fruits which are also evident on the palate along with limey flavours and a rich minerality.</i> 125ml £4.40 175ml £6.50 250ml £8.70	£25.50
FALERIO, ORGANIC (Italy) <i>Notes of pear and golden delicious apples and a touch of hay.</i>	£26.00
GAVI, LA LUCINA (Italy) <i>Medium bodied white with hints of greengage and lime.</i>	£26.00
CHARDONNAY, SANTA DIGNA (Chile) <i>Gorgeous peachy Chardy with nice weight - always on form.</i>	£26.00
PICPOUL DE PINET (France) <i>Notes of Granny Smith apple, ideal with anything from the ocean.</i>	£26.50
VOUVRAY, DEMI SEC (France) <i>Ideally suited to dishes with some spices and chilli... I'm thinking the Prawn Linguine for this one.</i>	£26.50
SAUVIGNON BLANC, RAPAURA (New Zealand) <i>This beauty will shine with anything acidic... so, let's pair it with the Soy Beef Linguine.</i>	£28.00
RIOJA, MUGA BLANCO (Spain) <i>Big, round and perfectly formed.. Cod Fillet please.</i>	£31.50
ALBARINO, MARTIN CODAX (Spain) <i>This Galician stunner needs fish... go with the Seafood Risotto.</i>	£34.50
PETIT CHABLIS, LA COLOMBE (France) <i>French Classic with lime and citrus notes alongside a hint of pale stone fruit... think Chicken Wrapped in Parma Ham.</i>	£36.00

ROSÉ

PINOT GRIGIO ROSÉ, ANCORA (Italy) <i>Luscious soft rosé to be enjoyed whenever you need rejuvenating.</i> 125ml £3.90 175ml £5.80 250ml £7.70	£22.50
WHITE ZINFANDEL, BURLESQUE (California, USA) <i>The choice of the 'lady (or man) doing lunch' - hints of strawberry and cream.</i> 125ml £4.10 175ml £6.10 250ml £8.10	£23.50
GRIS DE GRIS, PETIT CHAUMONT (France) <i>Light colour, very elegant... pairs well with fish.</i>	£25.00



RED

CABERNET SAUVIGNON, CAPE HEIGHTS (South Africa) <i>Blackcurrant hit to the chops.</i> 125ml £3.70 175ml £5.55 250ml £7.40	£21.50
MERLOT, PECULIAR MR PAT (Australia) <i>Bright, plush, deeply tasty Merlot from Riverland vineyards.</i> 125ml £3.90 175ml £5.80 250ml £7.70	£22.50
RIOJA TINTO, NAVAJAS (Spain) <i>Gorgeous young Rioja with ripe berry fruit and a hint of custard.</i> 125ml £4.10 175ml £6.10 250ml £8.10	£24.00
SHIRAZ/MATARO, SIXTY CLICKS (Australia) <i>Big and bumptious Aussie... with stacks of purple fruit and sunshine.</i> 125ml £4.10 175ml £6.10 250ml £8.10	£24.00
RED ZINFANDEL, BURLESQUE (USA) <i>Aromas of vanilla, cracked black pepper and dark damson fruit.</i>	£25.50
GARNACHA DE FUEGO (Spain) <i>Sumptuous, silky red with a touch of Morello cherry... well matched to the Beef Fillet Stroganoff.</i>	£27.00
GRAN MAESTRO, PUGLIA (Italy) <i>Silky smooth beauty from the heel of Italy.</i>	£27.50
EL PICARO, MATSU (Spain) <i>Perfectly balanced mid bodied red, ideal with the Beef Bolognaise.</i>	£27.50
MALBEC, PALBO Y WALTER (Argentina) <i>Big chunks of damson fruit... think like an Argentinian and order a steak...</i>	£27.50
VALPOLICELLA, ALLEGRINI (Italy) <i>A more gentle and sophisticated beast... light cherry notes... pair it with the Duck Leg.</i>	£32.50
RIPASSO, ALPHA ZETA (Italy) <i>Extremely well balanced mid bodied red... ideal with the Chorizo Risotto.</i>	£38.50
RIOJA TINTO, MUGA RESERVA (Spain) <i>Seamless classic... stupendous with any red meat - try the Lamb Rump! Simply divine.</i>	£39.50
AMARONE, LA COLOMBAIA (Italy) <i>One word... Massive. Think steak, obviously, or the Braised Beef Cheek.</i>	£62.50
CHATEAU MUSAR, GASTON HOCHAR (Lebanon) <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 (Italy)	£26.50
ROSÉ PROSECCO, DOLCE COLLINE (Italy)	£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.