



**THE CROWN INN**  
PISHILL

**ROSÉ**

**Merlot Rosé; Finca Venta de Don Quijote (12%) – Spain £16.50**

*Vibrant pink, soft 'plummy' fruit, fresh finish. From the 'Golden Triangle' of viticulture in the Castellano-Manchega area of Spain.*

**Le Petit Paul Rosé, Grenache (12%) – Languedoc, France £18.00**

*Delicate salmon pink with light, bright gently spiced fruit. Some delicate earth spice flavours with top notes of red soft fruits.*

**SPARKLING WINES & CHAMPAGNE**

**Sparkling Pink Pinot NV Brut Reserve - Italy £24.00**

*Elegant & fresh, fruitful & floral with intense berry aromas and flavours. A harmonious blend of Pinot Grigio and Pinot Noir.*

**Prosecco; Porte Leone Le Contesse - Treviso, Italy £26.00**

*Ripe apple and pears on the nose, beautiful, steady, pinhead bubble finishing lifted and zesty*

**Canard-Duchêne; NV Brut Champagne £36.00**

*Clean & fruity in style with baked bread & bruised apple notes, fresh & easy drinking.*

**DESSERT WINE**

**Monbazillac, L'ancienne Cure – France £16.50**

*Rich honeyed fruit, acacia, peach and the welcome lift of citrus to balance the finish.*



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### WHITE

**Chenin Blanc; George Kinross (12.5%) - South Africa £16.50**

*Fresh and vibrant with hints of almonds, white flower flavours with a light citrus finish.*

**Sauvignon Blanc; Isabella da Silva (12.5%) - Chile £18.00**

*Fruity, fresh nose with pleasant citrus and green apple, gooseberry and grapefruit flavour.*

**Pinot Grigio; Principato (12%) – Italy £19.50**

*Delicate, floral & fruity aromas. Crisp palate with citrus characters and a slightly spicy finish.*

**Chardonnay; Stone's Throw (13.5%) - Victoria, Australia £21.00**

*Exhibits lifted fruit character with bright tangerine fleshiness. Textural mouth-feel, a bright palate and a long & foodie finish. (Vegan)*

**Viognier; Domaine de Vedilhan (13%) - Languedoc, France £22.50**

*Full-throttle, expressive Viognier! Peach juice on the nose with a lush viscous texture in the mouth. The palate is equally rich and perfumed with flavours of roses, pineapples and mangoes.*

**Sauvignon Blanc; The Cloud Factory (13%) - Marlborough, N.Z. £24.00**

*Bright & vibrant, perfumed with nettle ripe tropical fruits, which are also evident on the palate. Fresh flavours and a rich minerality produce a clean, fresh and delicious wine!*

**Picpoul de Pinet; Duc de Morny (12.5%) - Languedoc, France £25.50**

*Slight perfumed melon on the nose, palate is weighty & ripe but remains vibrant & fresh. (Vegan)*

**Riesling; Novas Gran Reserva (12%) - Chile £27.50**

*Fresh lime notes combining with a steely minerality & gentle honeysuckle flora on the nose. Palate is mid-weight & off-dry. It finishes clean with a lingering flinty character.*

**Albarino; Esencia Divina (12.5%) - Spain £28.50**

*Spain's greatest white grape variety. Floral and ripe peach aromas. These vineyards are within sight of the Atlantic Ocean and take on some of its salinity making it a perfect match for seafood.*

**Mâcon-Charnay; Réserve Personelle (13.5%) - Burgundy, France £29.50**

*Classic unoaked white Burgundy with great depth and weight. Lemon aroma on the nose, bright palate: white stone fruits with a squeeze of lime. (Vegan)*

**Côtes du Rhône; Domaine Galavan (14.5%) Rhône Valley, France £31.50**

*Fresh & full, shimmering pale yellow colour; dazzling nose of white fruit, slightly mineral; its generously lively & strong mouth.*

**Chablis; Domaine St. Marc (12.5%) - Burgundy, France £34.50**

*Delicate, floral and mineral. The most gunflint, mineral style of unoaked Chardonnay. Floral tones with citrus weight. A piercing edginess and clean finish.*



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### RED

**Cabernet Shiraz; George Kinross (14%) - South Africa £16.50**

*Dark fruits with underlying roasted earthiness and black pepper.*

**Merlot; Santa Rosato Vina La Rosa (13.5%) - Chile £18.00**

*Rich plum notes with a long, warming finish.*

**Côtes de Gascogne Rouge; Pellehaut Harmonie (12.5%) - France £19.50**

*A brilliant cherry hue, this wine is redolent of blackcurrant and blackberry, pepped up with peppery notes. Ample and supple as well as fruity, from start to finish.*

**Montepulciano; Ilauri Bajo (13%) - Abruzzo, Italy £20.50**

*Slightly smoky, with dark brooding woodland fruits and a lovely vanilla and sweet spice component. Supple structure, great character and offering great value.*

**Malbec, Casa Juanita (13.5%) - Mendoza, Argentina £22.00**

*Hefty & deep fruited red wine style. Red berry nose, backed up with chocolate & soft vanilla notes. Fleshy fruit with ripe tannins on the palate, the finish is long, warm and beguiling.*

**Shiraz; Kirrihill: 'The Dapper' (14%) - South Australia £23.50**

*Exudes bright berry characteristics with notes of cloves & spice. The palate is soft & generous with an abundance of fruit & velvety tannins to finish.*

**La Balade Minervois; Aurelie Vic (14%) - Languedoc, France £24.50**

*A stunning blend of Mourvèdre, Syrah, Grenache and Carignan that expresses the 'garrigue' (herbaceous notes) of the Languedoc along with bags of black fruit. It's rich, full and generous.*

**Rioja Reserve; Finca Besaya (13.5%) - Spain £26.50**

*An elegant, velvety wine, which retains its freshness. Blackberries on the nose, spiced notes & great structure, elegant finish of toasted wood & toffee.*

**Pinot Noir Gran Reserve; Novas (14.5%) – Casablanca, Chile £28.00**

*Bright cherry fruit Pinot Noir from the cool climate Casablanca Valley. Soft tannins and good acidity combine to form a fine finish. (Vegan)*

**Chateau des Gravieres, Cuvée Rubis (13%) - Bordeaux, France £30.50**

*Full of finesse & freshness with emerging red fruits. The barrel ageing gives rise to great complexity with cedar undertones on the nose. Feel of soft tannins with a long & luscious length.*

**Amancaya; Lafite & Catena (14.5%) - Mendoza, Argentina £34.50**

*Complex, nose combines redcurrant, nutty oak, leather, tobacco leaf & fresh herbs. Supple and suave, with restrained sweetness and a fine-grained texture.*

**Chateauneuf du Pape; Cigalons (13.5%) – Rhone Valley, France £39.00**

*Grenache fruit, ably supported by Syrah and Morvedre. A silky, savoury and triumphant wine.*



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### WINES BY THE GLASS

#### SPARKLING

**Prosecco; Le Contesse, Porte Leone DOC - Italy**

*Fresh apple, pear and peach flavours.*

£5.50 (125ml)

#### WHITE

**Chenin Blanc; George Kinross (12.5%) - South Africa**

*Fresh and vibrant with hints of almonds, white flower flavours with a light citrus finish.*

£3.20 (125ml) ~ £4.30 (175ml) ~ £5.80 (250ml)

**Sauvignon Blanc; Isabella da Silva (12.5%) - Chile**

*Fruity, fresh nose with pleasant citrus and green apple, gooseberry and grapefruit flavour.*

£3.50 (125ml) ~ £4.70 (175ml) ~ £6.20 (250ml)

**Pinot Grigio; Principato (12%) - Italy**

*Delicate, floral & fruity aromas. Crisp palate with citrus characters and a slightly spicy finish.*

£3.80 (125ml) ~ £5.20 (175ml) ~ £6.60 (250ml)

#### ROSÉ

**Le Petit Paul Rosé, Grenache (12%) – Languedoc, France**

*Delicate salmon pink with light, bright gently spiced fruit.*

£3.40 (125ml) ~ £4.60 (175ml) ~ £6.20 (250ml)

#### RED

**Cabernet Shiraz; George Kinross (14%) - South Africa**

*Dark fruits with underlying roasted earthiness and black pepper.*

£3.20 (125ml) ~ £4.30 (175ml) ~ £5.80 (250ml)

**Merlot; Santa Rosato Vina La Rosa (13.5%) - Chile**

*Rich plum notes with a long, warming finish.*

£3.50 (125ml) ~ £4.70 (175ml) ~ £6.20 (250ml)

**Côtes de Gascogne Rouge; Pellehaut Harmonie (12.5%) - France**

*Ample and supple as well as fruity, from start to finish.*

£3.80 (125ml) ~ £5.20 (175ml) ~ £6.60 (250ml)

#### DESSERT

**Monbazillac, L'ancienne Cure - S.W. France**

*Rich honeyed fruit, acacia, peach and the welcome lift of citrus to balance the finish.*

£5.50 (125ml)