



HATTON COURT  
THE COTSWOLDS

*White Wine*

	175ml	250ml	Bottle
<b>Vivoli Pinot Grigio, Italy</b>	£6.00	£8.00	£24.00
<i>Crisp and refreshing with delicate aromas of pear and citrus notes</i>			
<b>Fertuna Vermentino , Tuscany, Italy</b>			£36.00
<i>A fruity bouquet and flavours of pear, grapefruit and spices</i>			
<b>La Battistina Gavi, Italy</b>			£36.00
<i>Mouth-watering juicy wine. Fruity, minerals, balancing zesty acidity</i>			
<b>Blass Chardonnay, Australia</b>	£6.50	£8.50	£24.00
<i>Medium bodied, stone and tropical fruits, creamy smooth finish</i>			
<b>Oyster Catcher Sauvignon Blanc, Chile</b>	£9.00	£11.00	£30.00
<i>Gooseberry rich, dry crisp white with a good length of flavour</i>			
<b>Rongopai Sauvignon Blanc, New Zealand</b>	£9.00	£11.00	£32.00
<i>Aromatic embrace with soft smoky notes and tropical fruits</i>			
<b>Cloudy Bay Sauvignon Blanc, New Zealand</b>			£45.00
<i>Tropical aromas with hints of bright citrus and apple blossom</i>			
<b>Boschendal Pavillion Chenin Blanc, South Africa</b>			£24.00
<i>Dry fruity entry with well balance crisp acidity</i>			
<b>Clein Constantia Estate Chardonnay, South Africa</b>			£56.00
<i>Bright and rich gold in colour, aromas of butterscotch, marzipan and dried apples</i>			
<b>7 Pulgadas Albarino, Spain</b>			£36.00
<i>Tropical hints of pineapple &amp; passionfruit with citrus &amp; floral</i>			
<b>Ropiteau Sauvignon Blanc, France</b>	£7.50	£9.50	£28.00
<i>Dry with a hint of citrus, mango and pineapple</i>			
<b>Barton &amp; Guestier Viognier, France</b>	£8.00	£9.50	£28.00
<i>Honeysuckle, peach, pear &amp; tropical fruits. A long fruity &amp; floral finish</i>			
<b>Cave de L'Ormarine Carte Noire Picpoul de Pinet, France</b>	£9.50	£11.50	£32.00
<i>Pear drops &amp; salty minerality. Fine &amp; elegant with a long crisp finish</i>			
<b>Ropiteau Chablis, Burgundy, France</b>			£39.00
<i>An elegant dry wine with fruit flavours and fine acidity</i>			
<b>Domaine Bachey – Legros Chassagne – Montrachet, France</b>			£80.00
<i>Full-bodied, creamy, well-balanced stone fruits with good acidity &amp; long mineral finish</i>			
<b>Jaffelin Montagny 1er Cru, Grand Vin de Bourgogne, Burgundy, France</b>			£50.00
<i>Rich, full bodied &amp; expressive. Stone fruits, vanilla and spice with taut structure</i>			
<b>Domain Chanson Chablis, France</b>			£54.00
<i>Delicate floral fragrances mingle with abundance of citrus fruit</i>			

Sparkling

	125ml	Bottle
<b>Chio Prosecco, Italy</b>	£6.00	£27.00
<i>Smooth and elegant with crisp, fruity flavours and a long finish</i>		
<b>De Chanceny Cremant de Loire Brut, France</b>	£7.00	£40.00
<i>Hints of pears &amp; peaches. A rounded structure &amp; elegant finish</i>		
<b>Ayala Champagne NV, France</b>		£50.00
<i>Herby flavours with a citrus kick, crystalized honey &amp; biscuit</i>		
<b>Joseph Perrier Royale Champagne, France</b>	£10.00	£50.00
<i>Dry, elegant, generous. Zesty citrus, subtle honeycomb &amp; biscuit</i>		
<b>Joseph Perrier Rose Champagne, France</b>		£60.00
<i>Lively &amp; vibrant. Summer berries, violets &amp; orange peel</i>		
<b>Moet &amp; Chandon Brut, France</b>		£65.00

Please note that a 10% discretionary gratuity is added to all tables



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### Rose

	175ml	250ml	Bottle
<b>Pinot Grigio Principato Blush, Italy</b> <i>Crisp and incisive with strawberry and white</i>	£6.50	£8.50	£24.00
<b>Canyon Road White Zinfandel, USA</b> <i>Light bodied with hints of strawberry, cherry and watermelon</i>	£7.50	£9.50	£26.00
<b>Diamarine Coteaux Varois en Provence Rose, France</b> <i>Deliciously tangy with fresh fruit &amp; citrus peel leading to a very elegant finish</i>	£9.50	£11.50	£32.00

### Red Wine

<b>Blass Shiraz, Australia</b> <i>Medium bodied with touch of red fruit and vanilla</i>	£6.50	£8.50	£24.00
<b>Finca Flichman Malbec Roble, Argentina</b> <i>A fruity palate filled with plums and raspberries with a touch of oak</i>	£6.80	£8.80	£26.00
<b>Il Caggio Montepulciano d'Abruzzo</b> <i>Black &amp; red fruits, full-bodied &amp; juicy with a hint of spice</i>	£7.50	£9.50	£28.00
<b>Angelo Veglio Barolo, Italy</b> <i>Medium bodied wine with ripe red fruit flavours, cherry rose and orange</i>			£42.00
<b>Doppio Passo Primitivo di Salento, Italy</b> <i>Juicy plum, blackberry &amp; cherry with chocolate hints. Medium bodied, dry &amp; fruity</i>			£34.00
<b>Gabbiano Chianti Classico, Italy</b> <i>Red fruity notes with hints of cherries and strawberries</i>			£29.00
<b>Solar Viejo Rioja Crianza, Spain</b> <i>Red fruits with notes of caramel and vanilla, an easy drinking wine</i>	£7.50	£9.50	£28.00
<b>Covila Reserva Rioja, Spain</b> <i>Strawberry liquor, toast, leather and balsamic notes</i>			£40.00
<b>Oyster Catcher Merlot, Chile</b> <i>Spicy ripe berry fruits with a twist of pepper. Easy drinking</i>	£9.00	£11.00	£30.00
<b>Klein Zalze Cellar Selection Pinotage, South Africa</b> <i>Plum &amp; mulberry, a lovely Mediterranean spice feel. Rounded &amp; smooth</i>			£30.00
<b>Chateau Belvue Bordeaux, France</b> <i>Dry &amp; light with gentle spice and fresh fruits</i>			£34.00
<b>Ropiteau Merlot, France</b> <i>Elegant and rounded with silky tannins, plum and spicy finish</i>	£7.50	£9.50	£28.00
<b>Domaine de la Berthete Cotes du Rhone, France</b> <i>Sweet black fruits, spices &amp; herbs. Smooth &amp; juicy with texture &amp; body</i>			£36.00
<b>Domaine Chanson Gevrey Chambertin, France</b> <i>Intense aromas of blackberries mixed with spices and hint of vanilla</i>			£78.00
<b>Jean Loran Morgan Les Charmes Chateau du Belvue, Burgundy, France</b> <i>Beautifully elegant, with a seductive wide range of flavours. Fine elegant tannins</i>			£42.00
<b>Chateau Patris St Emilion Grand Cru Bordeaux, France</b> <i>Bramble fruit, mocha &amp; vanilla. Silky &amp; full-bodied</i>			£50.00
<b>L'oratoire Chateau Neuf Du Pape Rouge, France</b> <i>Full, supple and silky palate, blackcurrant and light hints of toffee</i>			£55.00
<b>Ropiteau Nuits Saint Georges, France</b> <i>Delicate aromas of cherry, spice, tobacco and liquorice</i>			£75.00

### Desert Wine

<b>Sauternes Garonnelles 2017, France</b> <i>Elegant with honey aromas of pineapple and mango</i>		75ml	Bottle
		£8.00	£34.00

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Puddings

Chocolate brownie with vanilla ice cream	£7.00
Strawberry cheese cake served with berry coulis	£7.00
Lemon posset with raspberry coulis and summer berries	£7.00
Sticky toffee pudding with toffee sauce and vanilla ice cream	£7.00
Selection of ice creams or sorbets	£7.00
Cheese and biscuits	£10.50
Affogato al Caffè “scope of vanilla ice cream with a shot of espresso”	£5.50

Drink recommendations and cocktails

	125ml
Joseph Perrier Royale Champagne, France	£10.00
<i>Dry, elegant, generous. Zesty citrus, subtle honeycomb &amp; biscuit</i>	
Chio Prosecco, Italy	£6.00
<i>Smooth and elegant with crisp, fruity flavours and a long finish</i>	
De Chanceney Cremant de Loire Brut, France	£7.00
<i>Hints of pears &amp; peaches. A rounded structure &amp; elegant finish. Made in the champagne style</i>	
<i>Hendricks gin with cucumber and fever tree Mediterranean tonic</i>	£8.65
<i>Fifty pound gin with lemon wheel and fever tree aromatic tonic</i>	£9.10
<i>“Sloegasam” Champagne and Monkey 47 sloe gin</i>	£13.50
Pimm’s with summer fruits and lemonade	£7.40
4 pint jug of Pimm’s	£30.00
Aperol Spritz	£8.00
<b>“Pina Colada”</b>	
<i>A tropical blend of rich coconut cream, white rum and tang pineapple</i>	
<b>“Pornstar Martini”</b>	
<i>Passion fruit flavoured cocktail made with vanilla vodka, Passoa, passion fruit juice, lime juice and a shot of prosecco on the side</i>	
<b>“Cosmopolitan”</b>	
<i>Vibrant cocktail made with vodka, triple sec, cranberry juice and freshly squeezed lime</i>	
<b>“Negroni”</b>	
<i>Bitter and dry but tasty it is made with Vermouth, Campari and Gin</i>	
<b>“Espresso Martini”</b>	
<i>The perfect balance between coffee liquor, vodka and freshly brewed espresso</i>	

All £10.00

Coffee and Liquors

Tea	£2.75	Baileys	£4.20
Espresso	£3.00	Tia Maria	£4.00
Americano	£3.20	Cointreau	£3.70
Cappuccino	£3.20	Drambuie	£4.00
Latte	£3.20	Pernod	£4.00
Hot chocolate	£3.20	Disaronno	£4.00
Irish coffee	£6.95	Campari	£4.20
Calypso coffee	£6.95	Taylors Port	£5.80
French coffee	£6.95		

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