

THE BULL INN

wine list

sparkling wine & champagne

Prosecco (Veneto, Italy)

Delicate, fresh, and fruity sparkling wine with flavours of pear drops, apple, and white blossom. A classic aperitif to also enjoy with salads and deep-fried food. **125ml 6.50 / BTL 27**

Prosecco Rosé (Veneto, Italy)

Pale pink Prosecco with a delicate but complex nose of red fruit and citrus. Fine bubbles and fruity notes of white peach, green apple, and lemon. Great with salads, deep-fried food, and fruity desserts. 125ml 6.90 / BTL 28

Champagne Charles Joubert (France)

Subtle blend of the three Champagne grape varieties, aged for a long period in deep chalk cellars in Epernay. Red fruit and toasty aromas, and a fresh and round palate. Pair with seafood, fried food, cheese, and fruity desserts. **BTL 52**



rosé wine

Zinfandel Rosé, Charlie Zin (USA)

Fruity and fresh with rich flavours of red fruit and hints of spices. A refreshing option with spicy dishes. 125ml 4.75 / 175ml 6 / 250ml 7.50 / BTL 21

Rosé, Louis Eschenauer (France)

Bright with an expressive nose of red berries and strawberries, and a lively palate of summer fruits. Great as an aperitif, or with vegetarian pasta and bites. 125ml 5 / 175ml 6.50 / 250ml 7.70 / BTL 22.50

Marius Peyol Rosé

(Provence, France)

A classic, delicately pink Provence style with elegant flavours of red fruit, blossom, and gentle spice notes. Great with salads and seafood. BTL 33

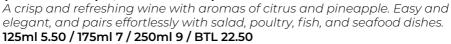


white wine

Pinot Grigio (Venezie, Italy)

Dry, crisp, and fruity with a wonderful hint of lemon. Great accompaniment to salads and seafood. 125ml 5 / 175ml 6.50 / 250ml 7.50 / BTL 22.50

Sauvignon Blanc, Franschhoek Cellar (Western Cape, South Africa)



Călușari Reserva White (Banat, Romania)



White peach and jasmine dominate the nose of this light and juicy wine packed with apricot and lime fruit. A delicious blend of Chardonnay and Fetească Regală that complements fish and white meat dishes. 125ml 5.90 / 175ml 7.30 / 250ml 9.10 / BTL 26.50

Picpoul de Pinet Villa Blanche (Pays d'Oc, France)

Very fresh and smooth in the mouth, opening on exotic fruit and finishing with a lightly lemony, mineral, salinity. Easy-pairing wine, but great with seafood, chicken, and salads.

125ml 6.50 / 175ml 8 / 250ml 9.90 / BTL 29



white wine

Sauvignon Blanc (New Zealand)

Intense and lively wine with aromas of passionfruit, grapefruit and gooseberry, and flavours of tropical fruit and fresh herbs. Pair with seafood, green vegetables, salads, or Asian-style dishes.

125ml 7 / 175ml 8.50 / 250ml 10.20 / BTL 30

Gavi di Gavi, Corte del Duca (Piemonte, Italy)

A classic wine with elegant notes of pear, apples, citrus, and roasted almonds harmoniously elevated by a refreshing minerality. A versatile wine to enjoy with vegetarian, fish, or poultry dishes. BTL 33

Albariño Entreflores (Rías Baixas, Spain)

Intense and complex wine with playful aromas of pineapple, mint, and white flowers. Soft flavours of tropical fruit lifted by the varietal's typical salinity. Ideal for seafood and fish.

BTL 35

Chablis Domaine Dupré (Burgundy, France)



Enticing pale gold hues and elegant nose, beautiful minerality and citrus notes. Creamy and expressive with a slight toastiness. The perfect addition to any seafood, fish, or white meat.

BTL 45



red wine

Merlot, Louis Eschenauer (Roussillon, France)

A velvety expression of the classic grape, packed with warming flavours of blackcurrant and cherry, well-balanced tannins, and a long finish. An easy wine to enjoy with cooked vegetarian and meat dishes. 125ml 5.25 / 175ml 6.75 / 250ml 7.50 / BTL 22.50





Layers of black cherry, raspberry, and cinnamon. Deep, with pretty fruit cake and spicy aromatics, and a lingering aftertaste. Pair with meat, mushroom, or cheese. 125ml 5.50 / 175ml 7 / 250ml 9 / BTL 25.50

Shiraz Baker Station Franschhoek Cellars (Western Cape, South Africa)



Blackberry and pepper spice with juicy and balanced pleasing finesse set against hints of vanilla and spice. Try with smoked meats, game, and sausage. 125ml 5.90 / 175ml 7.30 / 250ml 9.10 / BTL 26.50

Organic Montepulciano (Abruzzo, Italy)



A soft and refreshing wine with flavours of cherry, blueberry, blackcurrant and plum, as well as some floral notes of rose and violet. A versatile wine that shines with tomato-based dishes, barbecued meat, brisket, and burgers. 125ml 6.15 / 175ml 7.40 / 250ml 9.60 / BTL 27.50



red wine

Malbec Fortuna (Mendoza, Argentina)



Vibrant aromas of violets, spice and ripe berry fruit on the nose, dark berries, and sweet spice notes of clove on the palate. A well-balanced medium-bodied wine that will complement any red meat dish!

125ml 6.25 / 175ml 7.90 / 250ml 9.70 / BTL 28.50

Rioja Crianza Viña Cerrada (Rioja, Spain)



Well-structured with a velvety mouthfeel and great balance between fruit flavours and vanilla oak. Best paired with lamb, pork, and cheese. 125ml 6.50 / 175ml 8 / 250ml 9.90 / BTL 29

Cabernet Sauvignon & Nero d'Avola Tandem Mazzei (Sicily, Italy)

A blend of two classic grapes creating a perfect 'tandem' unity, characterized by complex, fruity, peppery flavours. The perfect match for red meat, pork, pasta, and cheese.

BTL 30

Saint Emilion Grand Cru Château Vieille Tour La Rose (Bordeaux, France)



Delivering finely oaked and pleasant red fruit character, with a hint of spice, and incredible elegance. Great with meat dishes, cheese, and mushroom. **BTL 39**





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