



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, Franschoek Cellar  
(Western Cape, South Africa)**



*A crisp and refreshing wine with aromas of citrus and pineapple. Easy and elegant, and pairs effortlessly with salad, poultry, fish, and seafood dishes.*

**125ml 5.50 / 175ml 7 / 250ml 9 / BTL 22.50**

**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**

### **Pinot Noir Balauri (Banat, Romania)**



*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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