



THE BULL INN

wine list

# sparkling wine & champagne

## Prosecco Veneto, Italy ②

*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 7 / BTL 28.50**

## Prosecco Rosé Veneto, Italy ②

*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 7.50 / BTL 30**

## Champagne Charles Joubert France ①



*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**



### Taste Guide



rosé wine

Art Series Rosé  
Hungary ②

*Pale pink in colour, this rose is bright and fresh with ripe, fruity flavours of red berries and citrus.*

125ml 5/ 175ml 6.60 / 250ml 7.80 / BTL 23

Charlie Zin White Zinfandel Rosé  
California, USA ⑤



*Fruity and fresh with rich flavours of red fruit and hints of spices. A refreshing option with spicy dishes.*

125ml 5/ 175ml 6.60 / 250ml 7.80 / BTL 23

Bello Tramonto Pinot Grigio Rosé  
Veneto, Italy ②

*Elegant and fragrant Pinot Grigio Blush with delicate notes of raspberry, citrus, and stone fruit.*

125ml 5.30 / 175ml 7 / 250ml 8.50 / BTL 25

Domaine du Pellehaut Rosé  
Gascogne, France ①

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

125ml 5.70 / 175ml 7.50 / 250ml 9.20 / BTL 27



Taste Guide



# white wine

## Art Series Sauvignon Blanc

### Hungary ①

*An easy drinking and crisp dry white wine with flavours of citrus and gooseberry.*

125ml 5 / 175ml 6.60 / 250ml 7.80 / BTL 23

## Bello Tramonto Pinot Grigio

### Venezie, Italy ②

*Dry, crisp, and fruity with a wonderful hint of lemon. Great accompaniment to salads and seafood.*

125ml 5.30 / 175ml 7 / 250ml 8.50 / BTL 25

## Louis Eschenauer Chardonnay

### Pays d'Oc, France ①

*Delicious unoaked Chardonnay with notes of acacia flowers, pineapple and tropical fruit. Brilliant with white meat and seafood.*

125ml 5.90 / 175ml 7.80 / 250ml 9.50 / BTL 28

## Villa Blanche Picpoul de Pinet

### Pays d'Oc, France ①



*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 6.80 / 175ml 8.50 / 250ml 10.70 / BTL 31



### Taste Guide



white wine

Sauvignon Blanc  
New Zealand ①

*IA crisp, vibrant wine with intense bursts of passionfruit, lime, and gooseberry, balanced by a refreshing zesty finish. Great with seafood, vegetables, or Asian-style dishes.*

125ml 7 / 175ml 8.90 / 250ml 10.80 / BTL 32

La Soraia Gavi DOCG  
Piemonte, Italy ②



*Elegant notes of white peach and blossom, leading to citrus notes, a rounded and slightly oily texture and a long, mineral finish. A versatile wine to enjoy with vegetarian, fish, or poultry dishes.*

BTL 34

Domaine Dupré Chablis Vieilles Vignes  
Burgundy, France ①



*From a small family estate comes this complex old vines Chablis with crisp minerality and citrus notes, a gentle creamy texture and hints of toasted hazelnuts. A true delight, and the perfect addition to any seafood, fish, or white meat.*

BTL 45



Taste Guide



## red wine

### Central Monte Merlot Central Valley, Chile **B**

*Smooth red wine with a beautiful bouquet of black cherries and red summer fruits. An easy wine to enjoy with cooked vegetarian and meat dishes.*

**125ml 5.20 / 175ml 6.80 / 250ml 8.20 / BTL 24**

### Primisoli Sangiovese **B** Puglia, Italy

*An elegant combination of cherries and red fruits with a soft tannin structure. Great with white meat and vegetables.*

**125ml 5.40 / 175ml 7.20 / 250ml 8.60 / BTL 26**

### Altozano Tempranillo-Cabernet Sauvignon Tierra de Castilla, Spain **C**

*Velvety-smooth red with flavours of cherry, plum and berries, with hints of chocolate. Very moreish and the perfect pairing to red meat dishes.*

**125ml 5.70 / 175ml 7.50 / 250ml 9.20 / BTL 27**

### Writer's Block Shiraz Western Cape, South Africa **D**

*An upfront black cherry and plum bouquet is complemented with peppery flavours on the palate. Ideal choice for red meat.*

**125ml 5.70 / 175ml 7.50 / 250ml 9.20 / BTL 27**



#### Taste Guide



red wine

Réserve de l'Herré Malbec  
Pays d'Oc, France ©



*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 6.10 / 175ml 8 / 250ml 9.80 / BTL 29

Carlos Serres Rioja Crianza  
Rioja, Spain ©



*14 months of ageing in both American and French oak barrels give complex flavours of red fruit and liquorice to this classic Crianza wine. Best paired with lamb, pork, and cheese.*

125ml 6.10 / 175ml 8 / 250ml 9.80 / BTL 29

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 42



Taste Guide

Champagne, White and Rosé wines are designated numbers from 1 to 9, with 1 being the driest and 9 being the sweetest. Red wines are designated letters from A to E, with A being the lightest and softest and E being the deepest and fullest.



Where wines are available by the glass, a 125ml glass can be offered.



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