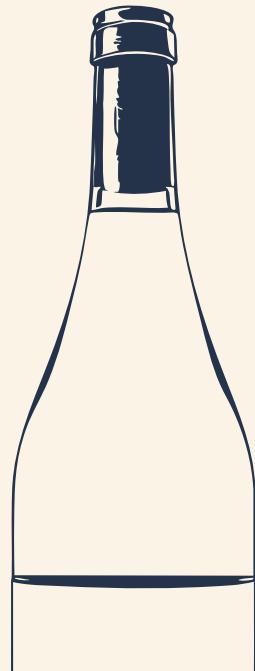


# FARRANDS.

## Wine



# Wine Flights

CAN'T DECIDE? TRY A TASTER FLIGHT OF 3 WINES.

3 x 75ml

## WHITE WINE

£15.00

Vinho Verde, Raza Branco, 2024. (V, VG)

Chenin Blanc, The Vinecrafter, KWV, 2023.

Rioja Blanco Joven, Vinestral, Marqués de Reinosa, 2023. (V, VG)

## RED WINE

£15.00

Rioja Tinto Joven, Marqués de Reinosa, Vinestral, 2023.

Pinot Noir, Odd Lott, Scheid Family, 2018. (V, VG)

Malbec, Camarada, 2023.

## ROSÉ & ORANGE

£17.00

Pinot Grigio Blush, Naonis, 2023.

Piquepoul Rosé, Foncalieu, 2022.

Skin Contact, Funkstille, 2023. (V, VG)

## WINE COCKTAILS

£15.00

White Port & Tonic, Mint & Lemon. (V, VG)

Vermouth & Soda, Orange Zest.

Red Wine & Cola (Kalimoxto), Lemon Zest. (V, VG)

*All prices are inclusive of VAT. Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu.*

# White Wine

LIGHT & FRESH

## **Les Terrasses Blanc, Vignerons Ardechois**

*France – Ardeche – 2023*

Aromatic grassy and gooseberry notes dominate underlying lemon and a stony, mineral nose. Vibrant guava and papaya dominate the palate leaving a tasty citrus zing on the palate.

*175ml – £8.00    250ml – £11.50    Bottle – £34.00*

## **Pinot Grigio, Pendenza**

*Italy – Veneto – 2023*

This Pinot Grigio has a lovely perfume of wildflowers and acacia. Dry and light with mouth-watering zest, citrus and green apple notes.

*175ml – £8.25    250ml – £12.00    Bottle – £35.50*

## **Raza Branco, Quinta do Raza (V, VG)**

*Portugal – Vinho Verde – 2024*

A classic, crisp, vibrant, and zesty Vinho Verde with a touch of spritz. A clean and invigorating wine from northern Portugal.

*175ml – £10.00    250ml – £15.50    Bottle – £46.00*

## **Muscadet 'Abstraction #1', Philippe Guerin**

*France – Loire Valley – 2022/23*

Packed with zesty, pure fruit. The pithy grapefruit notes are balanced by sweeter impressions of white grape and green melon and the high acidity pierces through bringing a wonderful tensile quality to the palate.

*Bottle – £47.00*

## **Chablis, Domaine Jean Collet et Fils**

*France – Burgundy – 2022*

Citrus fruits and candied fruits on the nose with a discreet and elegant wine, with good length and a liquorice finish.

*Bottle – £65.00*

# White Wine

## AROMATIC & LIVELY

### **Chenin Blanc, The Vinecraft, KWV**

*South Africa – Western Cape – 2023*

This wine shows true elegance, prominent aromas of apple, guava and passionfruit, and a well-rounded subtle palate of fresh, juicy pear.

*175ml – £8.25    250ml – £12.00    Bottle – £35.50*

### **Sauvignon Blanc, Mirror Lake**

*New Zealand – Marlborough – 2023*

A fresh, crisp Sauvignon Blanc combines some of nature's best gooseberry and passion fruit notes; from the world-famous Marlborough region.

*175ml – £8.25    250ml – £14.00    Bottle – £41.50*

### **Riesling, Pewsey Vale, Hill Smith Wineries (V, VG)**

*Australia – Eden Valley – 2022*

Pale straw with green hues. Intense aromas of fine dried herbs, white flowers, lemon and lime. A long and rich palate, reminiscent of grapefruit, lime and fresh rosemary. The wine finishes with a soft natural acidity which balances the flavour and delicious minerality.

*Bottle – £50.00*

## RICH & COMPLEX

### **Rioja Blanco Joven, Vinestral, Marqués de Reinosa (V, VG)**

*Spain – Rioja – 2023*

Pale coloured with a nose of pears and citrus, backed by a hint of herbs and toast. The palate is medium bodied and crisp, with lively fresh fruits and a broad texture.

*175ml – £8.50    250ml – £12.50    Bottle – £37.00*

### **Viognier, Chateau Burgozone (V, VG)**

*Bulgaria – Cote du Danube – 2023*

Classic Viognier character of apricot fromage frais and peach fruit. Great balance and texture.

*Bottle – £42.00*

*All prices are inclusive of VAT. Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu.*

# Red Wine

## SPICED & INTENSE

### **Les Terrasses Rouge, Vignerons Ardechois**

*France – Ardeche – 2022*

A cherry-coloured red wine, hailing from a blend of Merlot and Syrah with soft, forest fruit flavours.

*175ml – £8.00    250ml – £11.50    Bottle – £34.00*

### **Pinot Noir, Odd Lott, Scheid Family (V, VG)**

*United States – Monterey – 2018*

Lush aromas of black cherry and plum lead into flavours of bright red cherry and raspberry, with a hint of mocha and toasty oak.

*175ml – £9.50    250ml – £14.50    Bottle – £43.00*

### **Chianti DOCG, Loggia del Conte**

*Italy – Le Chiantigiane – 2022*

A smooth and velvety Chianti. Intense and complex fragrance and an aroma of red berries and morello cherry as well as hints of vanilla, cloves, pineapple, and oak. A rich, velvety, smooth, and altogether well-balanced flavour.

*Bottle – £45.00*

### **Pinotage, Abraham and the Heretics' (V, VG)**

*South Africa – Stellenbosch – 2020*

A fruit forward Pinotage, with red cherry notes, an easy drinking smooth style.

*Bottle – £47.00*

# Red Wine

## SOFT & JUICY

### **Rosso, Palazzo Del Mare (V, VG)**

*Italy – Sicily – 2022/23*

A great introduction to the indigenous grape varieties of Sicily. This red delivers ample ripe, plummy fruits, and hints of spice. Deliciously supple and juicy.

*175ml – £8.75    250ml – £13.00    Bottle – £38.50*

### **Rioja Tinto Joven, Marqués de Reinoso, Vinestral**

*Spain – Rioja – 2023*

Tinto Joven is bright and charming with an easy-drinking freshness. The Garnacha pops a red currant vein into Tempranillo's blue fruit core.

*175ml – £9.00    250ml – £13.50    Bottle – £40.00*

### **Beaujolais-Villages, Domaine André Cologne et Fils**

*France – Bordeaux – 2022*

Engagingly sweet berry fruit, violets and a hint of black pepper coat the mouth, whilst fine-grained tannins add structure.

*Bottle – £55.00*

## BOLD & COMPLEX

### **Malbec, Camarada (V, VG)**

*Argentina – Mendoza – 2023*

Classic Argentine Malbec – Plum, blueberry, and blackcurrants on the palate with a subtle complexity and long harmonious finish.

*175ml – £9.25    250ml – £14.00    Bottle – £41.50*

### **Shiraz, 'Lioness of McLaren Vale', Dandelion Vineyards (V, VG)**

*Australia – McLaren Vale – 2021*

Aromas of bramble fruits with warm spice. Smooth well integrated tannins hold the fruit flavours to give it a lovely long finish with plenty of depth and body.

*Bottle – £50.00*

*All prices are inclusive of VAT. Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu.*

# Rosé & Orange Wine

## ROSÉ

### **Pinot Grigio Blush, Naonis**

*Italy – Veneto – 2023*

A delicate perfume of redcurrant and rose petals. It is dry and mouth wateringly fresh, with red berry and red apple flavours, and subtle minerality.

*175ml – £8.25    250ml – £12.00    Bottle – £35.50*

### **Piquepoul Rosé, Foncalieu**

*France – Languedoc – 2022*

Very pale appearance. Delicate aromas of crushed rose petals with lemony notes. Wonderfully lively and bursting with freshness.

*175ml – £9.50    250ml – £15.00    Bottle – £44.50*

### **Whispering Angel, Chateau d'Esclans (V, VG)**

*Italy – Le Chiantigiane – 2022*

Made from Grenache, Cinsault and Rolle (Vermentino) grapes. It has fresh notes of apple, pink grapefruit, peach, cream, and a long, smooth finish.

*Bottle – £55.00*

## ORANGE

### **Skin Contact, Funkstille (V, VG)**

*Austria – Niederösterreich – 2023*

Notes of ginger, white pepper, and flowers, with underlying green tea and mandarin. Fabulous acidity balancing the gentle tannic grip from the skins, alongside generous stone, and orchard fruit with every mouthful.

*175ml – £10.50    250ml – £16.50    Bottle – £49.00*

**V** – Vegetarian, **VG** – Vegan | 125ml available on request.

# Sparkling Wine & Champagne

## **Naonis Prosecco**

*Italy – Veneto*

This extra dry Prosecco has an intense floral and fruity nose. Fresh and easy drinking but with a lovely dry, crisp edge.

*125ml – £7.00*      *Bottle – £38.00*

## **Nyetimber Classic Cuvee (V, VG)**

*UK – West Sussex*

Lovely pale gold and gentle, fine bubbles. Toasty, spicy, and complex aromas with honey, almond, pastry and baked apple flavours.

*125ml – £15.00*      *Bottle – £85.00*

## **Moët & Chandon Brut Imperial (V, VG)**

*France – Epernay*

A fresh crisp palate reveals apple, pear, white peach, citrus fruits, floral notes of lime blossom and elegant hints of brioche and fresh nuts.

*125ml – £17.50*      *Bottle – £90.00*

## **Moët & Chandon Rosé (V, VG)**

*France – Epernay*

An intense and lively bouquet of red fruits: wild strawberry, raspberry, and cherry, with floral rose notes and a slight peppery touch.

*125ml – £17.50*      *Bottle – £100.00*

## **Ruinart Brut (V, VG)**

*France – Reims*

A beautiful yellow with gold highlights. Fine, fresh, and fruity, with notes of white flesh fruits (pear, reinette apple), apricot as well as hazelnuts and fresh almonds.

*Bottle – £140.00*

## **Ruinart Blanc de Blancs (V, VG)**

*France – Reims*

A fruity, floral Champagne. A beautiful golden yellow in colour with an abundance of foamy apricot, peach and pineapple whilst remaining light and fresh.

*Bottle – £180.00*

*All prices are inclusive of VAT. Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu.*

# Sparkling Saturday!

INDULGE IN AN AFTERNOON OF CHAMPAGNE  
AT AN UNBEATABLE PRICE – SATURDAYS  
FROM 1PM TO 4PM ONLY!

## BY THE GLASS

**Moët & Chandon Brut Imperial**  
125ml – £12.00      Bottle – £70.00

**Moët & Chandon Brut Rosé**  
125ml – £14.00      Bottle – £80.00

## BY THE BOTTLE

**Ruinart Brut**  
Bottle – £90.00

**Ruinart Blanc de Blancs**  
Bottle – £140.00

## GRAZING BOARD & CHAMPAGNE FOR ONE

A grazing board of artisanal cheeses, sliced meats, and fresh accompaniments –  
plus 1 glass of Moët & Chandon Brut Imperial Champagne.  
*For 1 – £25.00*

## GRAZING BOARD & CHAMPAGNE FOR TWO

A grazing board of artisanal cheeses, sliced meats, and fresh accompaniments –  
plus 2 glasses of Moët & Chandon Brut Imperial Champagne.  
*For 2 – £35.00*

**V** – Vegetarian, **VG** – Vegan | 125ml available on request.

# Wine Club!

**JOIN US ON THE FIRST WEDNESDAY OF EVERY MONTH FOR AN EVENING OF WINE TASTING.**

Sit back and savour exclusive wines with a new theme each month, engaging quizzes, delicious snacks, dedicated time with the wine experts, and plenty of fun!

**5:30PM – 6:30PM**

Private session, available for after work socials.

**7:30PM – 9:00PM**

General public.

**TICKETS AVAILABLE IN THE BAR  
OR ONLINE VIA EVENTBRITE –  
SCAN THE QR CODE BELOW!**



Get in touch: [bookings@farrandsbar.com](mailto:bookings@farrandsbar.com) or [@farrandsbar](https://www.eventbrite.com)