Lang's RESTAURANT

WHITE WINES

1. CENTRAL MONTE SAUVIGNON BLANC (V) £27.00
CHILE
175ML GLASS £7.10
250ML GLASS £9.35
Aromas of grapefruit that lead to a crisp and dry palate with hints of lemon and lime.

2. BELLO TRAMONTO PINOT GRIGIO £29.00
ITALY
175ML GLASS £7.60
250ML GLASS £10.00
Straw yellow in appearance, this generous, well balanced Pinot Grigio has a rich fruity aroma with a smooth fruity taste.

3. JARRAH WOOD CHARDONNAY £30.00
AUSTRALIA
175ML GLASS £7.85
250ML GLASS £10.35
Fresh and well balanced, this fruit driven Chardonnay has plenty of tropical fruit flavours of melons and peach with rich aromas.

4. CARLOS SERRES WHITE RIOJA (VG) £34.00
SPAIN
Bright, pale yellow colour. Fresh aromas of apple and pineapple with subtle white floral characters. Fresh, fruity and lasting finish, a great balance between fruit and acidity in the mouth.

5. L'AUTANTIQUE VIOGNIER IGP PAYS D'OC (VG) £33.00
FRANCE
Beautiful yellow colour with golden reflections. Nose revealing fine and powerful aromas of apricot, ripe peach and exotic fruits. The palate has a fresh crisp acidity and a long lingering finish.

6. ENTREFLORES ALBARINO £37.00
SPAIN
Elegant, very rich palate, fleshy and well structured. Fresh and acidic mid-palate highlights subtle varietal character, enhanced by some fruity notes. Fresh and intense finish.

7. WADDLING DUCK SAUVIGNON BLANC £38.00
NEW ZEALAND
175ML GLASS £9.85
250ML GLASS £13.00
Youthful and very approachable with a nose of intense, fresh gooseberry fruit. The palate is dry and full of white peach and passion fruit flavour.

8. VILLA PANI GAVI DOCG (VG) £42.00
ITALY
Produced from 100% Cortese grown on the steep slopes in Piedmont, this white wine is elegant and well balanced. On the nose, there are aromas of citrus and orchard fruit and a hint of white flowers. The palate is fresh and bright with refreshing fruit flavours and a long finish.

9. PIERRE ANDRE CHABLIS £48.00
FRANCE
Bright pale yellow, nose of white fruits with a nice minerality and complexity. The palate is well-balanced and the finish is lemon flavoured and fresh. Perfect with hot oysters or fish in sauce, but also with white meats in sauce (veal, poultry). Sushi pairs perfectly with its minerality.

10. DOMAINE RAFFAITIN-PLANCHON SANCERRE (VG) £58.00
FRANCE
Domaine Raffaitin-Planchon is a small property of only 15 acres in the heart of Sancerre. This wine has typical flavours of citrus and gooseberry with a fabulous mineral crispness. An ideal match for shellfish.

RED WINES

11. LA COLOMBE MERLOT (VG) £27.00
FRANCE
175ML GLASS £7.10
250ML GLASS £9.35
A fine nose of red fruits, particularly strawberry. On the palate, there are flavours of strawberry and redcurrant, as well as hints of walnut and dark chocolate.

12. CENTRAL MONTE CABERNET SAUVIGNON (V) £28.00
175ML GLASS £7.35
250ML GLASS £9.70
CHILE
Full bodied and velvety this wine is bursting with rich red fruits and a hint of vanilla. A real joy to drink.

13. DOWN UNDER SHIRAZ £30.00
AUSTRALIA
175ML GLASS £7.85
250ML GLASS £10.35
Lovely plum aromas with a hint of pepper and spice. Complimented by a luscious berry palate.

14. CASA DE GAUCHOS MALBEC (VG) £38.00
ARGENTINA
175ML GLASS £9.85
250ML GLASS £13.00
Fruity, bold and easy-drinking Malbec with ripe plum, blackberry and red cherry aromas, subtle violet notes and a touch of spice. Juicy and smooth on the palate, with soft tannins, balanced acidity and a fresh, fruity finish.

15. MONTEREY BAY ZINFANDEL (V) £35.00
USA
With each mouthful of this wine unfolds an abundance of dark fruits, a sprinkling of black pepper and a hint of vanilla. Sheer decadence in a glass.

16. CARLOS SERRES RIOJA CRIANZA (VG) £35.00
SPAIN
14 months of ageing in both American and French oak barrels give complexity and structure to this classic Crianza wine. Cherry red in colour with flavours of red fruit and liquorice.

17. VALPOLICELLA RIPASSO DOC MONTECI (O) £36.00
ITALY
Sophisticated aromas of forest fruits and morello cherry. Fine and complex. Rounded, full-bodied, well-balanced and persistent.

18. WADDLING DUCK PINOT NOIR £38.00
NEW ZEALAND
The bouquet is rich in fruit flavours of sweet and black cherries which harmonises beautifully with the notes of oak. A medium level of soft, ripe tannins provides a silky texture to this lingering, accessible wine.

19. CHATEAU VIELLE TOUR LAROSE SAINT EMILION GRAND CRU (VG) £45.00
FRANCE
A fine ruby colour with pleasant red fruit and spice aromas give way to a palate of evocative blackberry and black cherry flavour.

20. CHATEAUNEUF DU PAPE CHATEAU BEAUCHENE £57.00
FRANCE
A flagship wine with a firm structure and full, rich flavours and harmonious tannins.
65% Grenache, 25% Syrah and 10% Mourvedre.

Lang's RESTAURANT

ROSÉ WINES

21. LE JARDIN MEDIUM ROSÉ (VG) — **£26.00**
FRANCE — 175ML GLASS £6.85 / 250ML GLASS £9.00
Fresh, red fruit flavours. Easy drinking rose perfect as an aperitif or light dishes.

22. PAINTED LADIES WHITE ZINFANDEL (VG) — **£28.00**
USA — 175ML GLASS £7.35 / 250ML GLASS £9.70
Medium bodied with a lovely salmon colour. This off dry rosé wine has juicy flavours of raspberry, cherry and subtle tropical fruit aromas. Fantastic as an apértif or with lightly spiced foods.

23. FARFALLA PINOT GRIGIO BLUSH — **£30.00**
ITALY — 175ML GLASS £7.85 / 250ML GLASS £10.35
Pale Rose colour with raspberry fruit flavours and a delicate finish.

24. BOULEVARD ORGANIC PROVENCE ROSÉ (VG, O) — **£35.00**
FRANCE
Delicate pink in colour, this organic Provence rosé has aromas of pink grapefruit, redcurrant and a hint of candied strawberry. The palate is silky and rounded but still crisp, with flavours of lemon, red berries and white peach. Hints of salinity give a lovely refreshing character to the long finish.

FINE WINES

25. POUILLY FUME LES LOGERES DOMAIN SAGET 75CL (VG) — **£46.00**
FRANCE
Delicate aromas of freshly cut grass and blackcurrant leaf follow through to a crisp, dry and refreshing palate of citrus flavours and green apple.

26. CLOUDY BAY SAUVIGNON BLANC — **£55.00**
NEW ZEALAND
The palate is ripe, fine and succulent, offering zesty ripe citrus flavours coupled with an edge of minerality and sweet herbs.

27. CHOCOLATE BLOCK RED (VG) — **£57.00**
SOUTH AFRICA
An earthy, rustic nose exuding leather and spice leads in to a harmonious and powerful palate of ripe blackcurrant, raspberry fruit and cocoa.

28. TERRE DEL BAROLO, BAROLO DOCG — **£58.00**
ITALY
Medium garnet colour with hints of mature brick; lovely aromas include liquorice, cherry and berries. Great balance between the fruit and tannins.

29. AMARONE CASA GIONA — **£69.00**
ITALY
Rich in colour and firmly structured. A very balanced wine with notes of currants and wild berries well blended with oak aromas.

SPARKLING WINES

30. PROSECCO SERENELLO — **£34.00**
ITALY — 175ML GLASS £8.85
The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate.

31. PROSECCO SERENELLO ROSÉ — **£35.00**
ITALY
A pale, bright pink colour with a lively perlage and persistent foam. It has intense aromas of floral scents accompanied by fruity notes of strawberries.

CHAMPAGNES

32. Charles Joubert Spécial Réserve Brut Champagne NV (VG) — **£66.00**
FRANCE
This Champagne is a subtle blend of the three Champagne grape varieties, is aged for a long period in our deep chalk cellars in Epernay. It offers red fruit aromas and toastiness on the nose, while on the palate freshness and roundness complement one another.

33. MOËT & CHANDON BRUT (VG) — **£76.00**
FRANCE
Still the best selling Non-Vintage Champagne in the UK, this classic blend boasts notes of green apple and citrus fruits.

34. VEUVE CLICQUOT BRUT (VG) — **£100.00**
FRANCE
A world famous Champagne, rich and creamy in style, with an explosion of citrus fruit and a delightful yeasty toastiness.

35. BOLLINGER BRUT SPECIAL — **£100.00**
FRANCE
This wine shows incredible smooth and creamy fruit with an elegance and finesse equalled by very few other Champagnes

36. CUVEE ROSÉ LAURENT-PERRIER (VG) — **£146.00**
FRANCE
This iconic rosé Champagne has great depth and freshness with hints of fresh strawberries, raspberries and wild cherries.

37. DOM PERIGNON — **£296.00**
FRANCE
Stylish and seductive, open and expressive with delicate ripe stone fruit, floral touches and minerality. Beautifully palate, with hints of honey leading to a polished finish and a touch of crisp grapefruit. Complete and harmonious with an irresistible vibrancy and energy.