

THE FARMERS ARMS

WHITE

- CALBUCCO BLANCO**
SEMILLON/CHARDONNAY 2006. 12.00
17.5cl. glass: 3.00
25cl. glass: 4.25
Chile. Clean, softly dry white with a fresh edge.
- ROOIBERG SAUVIGNON BLANC 2007.** 14.00
17.5cl. glass: 3.50
25cl. glass: 5.00
South Africa. Current favourite white grape, dry, very crisp and fresh.
- MEZZACORONA PINOT GRIGIO 2006.** 16.00
17.5cl. glass: 4.00
25cl. glass: 5.75
N.E. Italy. Quite full, dry, structured. There's lots of neutral pinot grigio. But this wine sings.
- CODDINGTON BACCHUS 2006.** 14.00
England, nearby! Deliciously light, fresh, zingy.
- YALUMBA 'Y' CHARDONNAY 2006.** 16.00
Australia. Un-wooded (no oak!). Dry, full.
- SAINT CLAIR VICAR'S CHOICE**
SAUVIGNON BLANC 2006. 20.00
New Zealand, Marlborough. Bursting with assertive fruit. Star wine guy, Matt Thomson.
- CHABLIS COTES DE LECHET**
2004. (LA CHABLISIENNE) 26.00
France, Burgundy. Big premier crû from the major co-operative. Modern, steely, no oak.

SPARKLING

- PROSECCO SPUMANTE**
DI CONEGLIANO NV 18.00
N.E. Italy. Made by a New Zealander, Matt Thomson (see his St. Clair). Perfect apéritif. Dry and fresh.
- CANARD-DUCHENE BRUT NV** 30.00
A Grande Marque with a fine reputation. Fine creamy, pinot noir style, properly aged.
- CHAMPAGNE VEUVE-CLICQUOT**
BRUT NV 44.00
Great name. Rich, impressive, with toasty notes.

ROSE

- SUTTER HOME WHITE ZINFANDEL 2006.** 12.00
USA, California. Pale pink 'blush'. Off-dry, light.
- DOMAINE COSTE ROSE 2006.** 15.00
Languedoc, S. France. Refreshing dry rosé.

RED

- SUTTER HOME MERLOT 2005.** 12.00
17.5cl. glass: 3.00
25cl. glass: 4.25
California. Soft, fruity red. Easy drinking.
- CLUB PRIVADO 2004. (BARON DE LEY)** 15.00
17.5cl. glass: 3.50
25cl. glass: 5.00
N.E. Spain, Rioja. Classy, dry, modern red.
- TYRRELL'S SHIRAZ 2005.** 16.00
17.5cl. glass: 4.00
25cl. glass: 5.75
Australia. Smooth, but beefy red.
- RIOJA BARON DE LEY RESERVA 2001.** 19.00
Spain. Benchmark rioja with more fruit, less oak.
- SAINT CLAIR PINOT NOIR 2006.** 19.00
New Zealand. Smooth, juicy pinot to challenge good red Burgundy. Silver medal - 2006 WINE Challenge.
- JIM BARRY THE COVER DRIVE**
CABERNET SAUVIGNON 2005. 20.00
S. Australia. Firm backbone supports the warm, spicy, dry flavour. Better than regular clarets.
- INNOCENT BYSTANDER**
SHIRAZ (+VIOGNIER) 2004. 22.00
Australia, Melbourne. Phil Sexton makes fantastic wine! This is deceptively soft for such a big wine. Classic Northern Rhône mix with a bit of viognier.
- CHATEAUNEUF-DU-PAPE**
2003 (FORTIA) 30.00
France, S. Rhône. Historic estate. Modern wine with deep, spicy flavours. Strong but juicy too.

DESSERT

- CHATEAU DE PEYRADE MUSCAT DE**
FRONTIGNAN NV 10cl. glass: 3.50
France. Very sweet and grapey from Languedoc.

We try hard to source locally and support local enterprise. Our meats for example, come from a specialist Hereford butcher and local game shoots. Robin Jones of local wine merchant Croque-en-Bouche, designed and will update our list, supplying most of the wines including the very local Coddington. The award-winning Coddington Vineyard is only ten minutes from here, and is open to visitors every weekend, 2.00 - 5.00pm.