

PEACHEY'S

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WINE LIST

CHAMPAGNE & SPARKLING WINE

	125ml	BTL
Da Luca Prosecco Italy	£8	£40
Da Luca Prosecco Rose Italy	£9	£45
Hundred Hills England	£13	£70
Taittinger Brut Reserve, NV France	£14	£80
Taittinger Brut Rose France	£16	£90

WHITE

	175ml	250ml	BTL
Da Luca Pinot Grigio Italy Aromas of white flowers, pink grapefruit and cox's apple. Melon and guava on the palate, with crisp and rich finish	£8.50	£11.50	£33
Marsanne Viognier Rare Vineyards France Green and red apple aromas, subtle stone fruit edge	£9	£12	£35
Deakin Estate Chardonnay Australia Boasts a striking balance of acidity and crispness, enriched with nuanced hints of vanilla and almond from its oak ageing. This elegantly structured chardonnay exhibits profound complexity and a lingering finish	£9.50	£12.50	£36
Featherdrop Sauvignon Blanc New Zealand Tropical notes of passionfruit, grapefruit, and lime. Crisp acidity and a clean finish	£10	£13	£39
Osado White Malbec Argentina Fresh on the nose, aromas of red fruits and strawberries, delicate notes of white flower	£10	£13	£39
Picpoul de Pinet Reserve Mirou France bright and fresh for a wine produced in such a warm clime, it's rather like a fuller bodied Muscadet with plenty of citrusy fruit:			£42
Gavi Ca'Bianca Italy It shows white flower and green fruit aromas, with a touch of honey and minerality on the palate			£45
Albarino Paco & Lola Lolo tree Spain Notes of green apple and lemon peel with a hint of stone-fruit, such as white-fleshed plum. The palate is fresh, with citrus notes and a balancing bitter note on the finish.			£47

ROSE

	175ml	250ml	BTL
Wicked Lady Zinfandel USA Medium-sweet rosé made using Zinfandel grapes from warm Californian vineyards. The juice from the crushed grapes spends a short time in contact with the skins which gives the wine a salmon-pink colour. Shows red-fruits on the rich, juicy palate.	£8.50	£11.50	£31
Norton Rose Malbec Argentina A delicate salmon pink, this wine combines Malbec's hallmark floral notes with juicy red fruits and a zippy acidity that brings freshness to the finish.	£9	£12	£34
Le Club 55 Provence France An elegant pink grapefruit-infused aroma, with a hint of sea salt. Graceful red fruits to taste, pithy citrus notes on the finish	£11	£14	£38

RED

	175ml	250ml	BTL
The Guv'nor Tempranillo Spain Made to a fruit-driven style it shows notes of vanilla from a short period of oak ageing. This is a no-nonsense wine, which shows plenty of rich, ripe, sweet red and dark fruit flavours and a juicy finish	£8.50	£11.50	£33
Deakin Estate Shiraz Australia Light and bright cherry/plum jam with shiny blackberry hints, vanilla paste and a little dried woody spice	£9.50	£12.50	£36
Don Jacobo Rioja Spain Abundant raspberry aromas mingle with sumptuous cherry, layered with a creamy barrique character	£9.50	£12.50	£36
Luis Felipe Edwards Merlot Chile Big and bold, aged for about a year in a mixture of new and second-use French oak barrels, it is absolutely packed to bursting point with dark plum, cassis, bramble fruits, blueberry, and winter spice.	£10	£13	£39
Punta De Vacas Malbec Argentina Floral nose of violets and bramble fruit followed by a rich, juicy palate of ripe plums and blackberry. The finish is long, with hints of liquorice and exotic spice.	£11	£14	£40
Marius Syrah/Grenache M Chapoutier, France Powerful, complex blend of Syrah and Grenache with a dark, spicy, and concentrated profile underlined by silky tannins and structured palate, full of red fruit flavours			£42
Waipara Hills Pinot Noir New Zealand Bramble fruit, cherry, spice, and a hint of smoke on the nose, black cherry and plum on the palate supported by oak spice, soft tannins and a bright, refreshing finish.			£47
Chateau Cissac, Haut-Medoc Bordeaux, France Deep garnet color with purple highlights and a bouquet rich in black fruits like blackberry and blackcurrant, accented by spice, tobacco, and subtle oak			£55

(v) Vegetarian (vg) Vegan (gf) Gluten Free (n) Contains Nuts

Food prices include VAT at 20%.

A discretionary 12.5% service charge will be added to your bill.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.

Please inform a staff member of allergies or dietary requirements.