



CONSERVATORY

RESTAURANT

## How to choose wine

Pairing wine with food is easy. All you have to do is follow some basic rules and ignore the age-old white with fish, red with meat rule.

### **You are always right**

To find your perfect wine for tonight first, ask yourself, What do I feel like? A white, a red, some bubbles or even a nice Provence pink? This will quickly help you narrow down the options. Ignore all other rules until you decide on the type of wine.

### **What grows together, goes together**

Now choose your food. Done? Great. Wine is made to go with food, so the first rule to follow is “What grows together, goes together”. A winemaker makes the wine that goes with the food he makes at home. Italians make wines that go with flavourful tomato-based dishes, roasted meats and pasta. The Americans to go with burgers and barbecue, Argentines to go with steaks and so on.

### **The good, the bad, the ugly**

Pairing wine to food is like finding a perfect mate in life. You want to complement the good and counteract the bad.

Balance your flavours. A light dish, will get overwhelmed with a heavy wine and a heavy dish will make a light wine taste like water.

Salt brings out flavours, so pair it with bold wines that have something to show for themselves.

Fresh dishes want fresh wines. High acidity, cold climate wines work wonders with citrusy, fruity dishes.

If the food is sweet, more sweetness will actually tie both food and wine together and bring out the flavours. Don't kill it with high alcohol, bitter wines.

Fatty dishes need freshness and acidity in wine to cut through the fat and lift the flavours.

If the food is spicy, you want to counteract that with sweetness - you do not want to put fuel on the fire and go for high alcoholic wine.

If the food is bitter, you want to counteract that with sweetness - you do not want to emphasize the bitterness with harsh, tannic wines.



# CONSERVATORY

RESTAURANT

## Our House Wines Selection

		Per Glass		Bottle
		175ml	250ml	750ml
Chardonnay Macon-Lugny Lese Genievres, France	White	£5.90	£7.85	£23.60
Pinot Grigio Principato, Italy	White	£5.90	£7.85	£23.60
Sauvignon Blanc Franschhoek Cellar, South Africa	White	£5.35	£7.15	£21.50
Saint Louis de Provence, France	Rose	£5.90	£7.85	£23.60
Rose d'Anjou, France	Rose	£5.90	£7.85	£23.60
Pinot Grigio Blush, Italy	Rose	£5.75	£7.65	£23.00
Argento Malbec, Argentina	Red	£5.35	£7.15	£21.50
Rioja Navajas, Spain	Red	£5.35	£7.15	£21.50
Merlot Franschhoek Cellar, South Africa	Red	£5.35	£7.15	£21.50

## Non-alcoholic

HW		
NV	<b>Babylonstoren, Sparkling Grape juice, South Africa, 750ml</b>	<b>£24.00</b>



# CONSERVATORY

RESTAURANT

## Champagne & Sparkling Wines

49 NV	<b>Champagne Castelnau, Brut, 375ml</b>	£31.00
HW NV	<b>Champagne Castelnau, Brut, 750ml</b>	£45.00
51 2006	<b>Champagne Castelnau, Blanc de Blancs, 750ml</b>	£83.00
HW NV	<b>Champagne Castelnau, Rose, 750ml</b>	£54.00
58 NV	<b>Bottega, Gold, Prosecco, 200ml</b>	£7.00
59 NV	<b>Bottega, Rose Spumante, 200ml</b>	£7.00
HW NV	<b>Romeo, Prosecco, 750ml</b>	£26.00
60 NV	<b>Bottega, Gold, Prosecco, 750ml</b>	£31.00
60 NV	<b>Bottega, Rose Spumante, 750ml</b>	£31.00

## Rosé Wines

102 2019	<b>Mirabeau, Pure Rose</b> Provence, France <i>A lovely project from an English couple. The wine is delicious with freshly picked raspberry and strawberry notes.</i>	£34.00
103 2019	<b>Chateau d'Esclans, Whispering Angel</b> Provence, France <i>This world famous wine is incredibly delicate and delivers everything one could want from a pale dry Provence Rosé</i>	£49.00



# CONSERVATORY

RESTAURANT

## White Wines

211 2016	<b>Chateau du Cleray, Muscadet-Sur-Lie</b> Loire Valley, France <i>Fresh wine with toasty citrus notes, perfect with shellfish and particularly with oysters.</i>	£25.00
212 2019	<b>Roberto Sarotto, Gavi di Gavi</b> Piedmont, Italy <i>This crisp piedmontese wine full of white floral notes, candied lemons and aromatic white peaches has a lean mineral edge to it.</i>	£27.00
184 2019	<b>Torrentés, Inacayal</b> Mendoza, Argentina <i>Fantastic characterful wine from the high altitude vineyards in Argentina. Lovely stone fruit notes and a soft off-dryish palate.</i>	£27.00
213 2019	<b>Cap Cette, Picpoul-de-Pinet</b> Languedoc, France <i>This classic Languedoc wine is made for sea food and strong flavoured river fish. Lemon, lime and green apple dominate the nose.</i>	£29.00
185 2018	<b>Domingo Martin, Albarino</b> Rias Baixas, Spain <i>Northwestern coast of Spain is home to Paella and Albarino is absolutely made for it. Grapefruit skin and dry orange notes.</i>	£30.00
132 2019	<b>Pascal Bouchard, Chablis, Vieilles Vignes</b> Burgundy, France <i>The Vieilles Vignes - Old vines, deliver immense concentration and a lovely mineral finish of this northern burgundian wine.</i>	£33.00
181 2019	<b>Dog Point, Sauvignon Blanc</b> Marlborough, New Zealand <i>Classic New Zealand Sauvignon blanc with the characteristic notes of freshly mowed grass, elderflower and gooseberries.</i>	£34.00
182 2019	<b>Domaine Ducroux, Sancerre</b> Loire Valley, France <i>Sancerre is famous for the mineral soil composition in its soils and that is evident in the wine. Paired with ripe passion fruits and delicate white peaches.</i>	£39.00



# CONSERVATORY

## RESTAURANT

162  
2018 **Bogle, Chardonnay** £39.00  
California, USA  
*A robust, rounded Chardonnay from Northern California. The cool Pacific air brings some freshness to the wine and the use of oak softens the body and delivery tender vanilla and coconut notes.*

134  
2018 **Mommessin, Deux Terroirs, Pouilly-Fuisse** £45.00  
Burgundy, France  
*Ripe yellow apples, green pears and a refreshing tangy hit of candied lemons, make this perfect with richer dishes, even meat.*

## French Red Wines

481  
2019 **Gabriele Meffre, Chateau des Tresques, Cotes du Rhone** £27.00  
Rhône Valley, France  
*The illustrious Chateau vineyard produces an excellent Cotes du Rhone with jammy strawberry and raspberry notes and just a touch of chocolate.*

301  
2017 **Chateau Le Monge, Medoc** £28.00  
Bordeaux, France  
*A Medoc based on Merlot and Cabernet Franc, showing soft blue plum notes and freshness of a green bell pepper.*

375  
2019 **Chateau du Pierreux, Brouilly** £29.00  
Beaujolais, France  
*This cheerful wine showcases bright cherry notes and a ripe banana note. Perfect for lighter dishes, even fish.*

371  
2018 **Maison Louis Latour, Les Pierres Dorees** £31.00  
Burgundy, France  
*This Pinot noir is quite robust, with a bit of structure and mainly red and blue fruit notes on the nose.*

302  
2014 **Chateau Lucas, Lussac - St.Emilion** £34.00  
Bordeaux, France  
*Delightful right bank Bordeaux, with a bit of boldness and a strong tannic nature, unusual for a St.Emilion. Great with steak.*



---

# CONSERVATORY

---

## RESTAURANT

303 2018	<b>Chateau Lamothe, Haut-Medoc</b> Bordeaux, France <i>50 percent of Cabernet Sauvignon makes this wine sing with blackberries and blackcherries with just a touch of minty freshness.</i>	£37.00
304 2017	<b>Vieux Chateau des Combes, St.Emilion</b> Bordeaux, France <i>Fantastic St.Emilion, excellent value for money. The classic clay soil character showcases the true nature of this picturesque area.</i>	£42.00
305 2015	<b>Chateau, Beau-Site</b> St.Estephe, Bordeaux, France <i>The North of Bordeaux produces some of the strongest, richest wines of Bordeaux. Deep colour, immense power and ripe black fruit notes.</i>	£49.00
373 2016	<b>Jaffelin, Savigny Rouge Vergelesses</b> Burgundy, France <i>Burgundy is at its most delicious in the central area of Beaune. The wine has soft red fruit notes, and just a touch of wet forest floor.</i>	£58.00
308 2013	<b>Les Fiefs de Lagrange, St.Julien</b> Bordeaux, France <i>Second wine of the famouse Chateau Lagrange is anything but second, in quality. This stunner is brimming with blackcurrant jam and cedar.</i>	£66.00
489 2018	<b>Chateauneuf-du-Pape, La Bastide Saint Dominique</b> Rhone Valley, France <i>Immensely powerful wine from the Southern France, sometimes blended with up to 13 different grape varieties. Spicy, but well balanced.</i>	£66.00



CONSERVATORY  
RESTAURANT

## Rest of Europe Red Wines

451 2020	<b>Visconti della Rocca, Primitivo</b> Puglia, Italy <i>This famous Italian grape has lovely notes of cherries and chocolate. It can be a great partner for rich dishes and sauces.</i>	£26.00
452 2017	<b>Ducale, Salice Salentino</b> Puglia, Italy <i>A lesser known wine, with a growing reputation, it is smoky, structured, and full of character. Lamb is a perfect pairing.</i>	£29.00
376 2016	<b>Stefan Pratsch, Zweigelt Kittel</b> Weinviertel, Austria <i>The cross of St. Lauren and Blaufrankisch is a delightful, fruity wine, excellent with lighter dishes and white meats.</i>	£31.00
454 2019	<b>Tenuta Lenzini, Casa e Chiesa Merlot</b> Tuscany, Italy <i>A fantastic organic Merlot from the heart of Tuscany. It gives its' French brothers a run for their money.</i>	£36.00
421 2015	<b>Cune, Gran Reserva</b> Rioja, Spain <i>Aged for more than 5 years before released, the wine is soft, but it still packs a punch. Terrific savoury notes of vanilla and tomato leaf.</i>	£39.00
427 2017	<b>Espora, Tinto</b> Alentejo, Portugal <i>The Alentejo in the South of Portugal is a beautiful up and coming region that is bound to give Douro a headache or two. The wine is inky and aromatic with loads of black fruit flavours.</i>	£51.00
423 2016	<b>Panoramico, Caracuesta Vinas Viejas Grenache</b> Rioja Alta, Spain <i>Outstanding Rioja based purely on Grenache, with the old vines feeding on nutrients deep in the soil and bringing out an even more complex character. Give it time.</i>	£63.00
458 2015	<b>Giacomo Asheri, Barolo</b> Piedmont, Italy <i>Barolo is famous for being both immensely powerful and delicate at the same time. Violet flowers, orange peel and freshly paved tarmac makes this subtle wine a joy to sip on.</i>	£65.00



# CONSERVATORY

RESTAURANT

## New World Red Wines

482 2017	<b>Oliver's Taranga, Shiraz</b> Maclaren Vale, Australia <i>One of the oldest family owned estates in Australia produces remarkable Shiraz, with mediterranean spice and blackberry flavours.</i>	£34.00
391 2016	<b>Spy Valley, Pinot Noir</b> Marlborough, New Zealand <i>A lighter style of Pinot Noir, from the cool Marlborough region. Sour cherries, candied red apples and rose petals on the nose.</i>	£35.00
342 2016	<b>Rotschild, Los Vascos Cabernet Sauvignon</b> Colchagua Valley, Chile <i>The Rothschilds offer their historic expertise to the estate where they try to deliver Bordeaux-grade quality, for a fraction of the cost.</i>	£37.00
425 2017	<b>Painted Wolf, Guillermo Pinotage</b> South Africa <i>Painted Wolf don't own vineyards, instead they buy grapes from the best winemakers and best areas, to produce multi-regional blends of South Africa's best grape varieties.</i>	£38.00
343 2016	<b>Pulenta Estate, Malbec</b> Mendoza, Argentina <i>A fine malbec from an iconic estate. Milky chocolate, blackcurrant, vanilla and a deep violet colour.</i>	£39.00
311 2017	<b>Vina Eden, Vina Eden Tannat Cemento</b> Maldonado, Uruguay <i>Relatively unknown as a wine region, but Uruguay has fantastic climate to produce Tannat, one of World's healthiest grape varieties. The structured tannic notes of the wine are great for the heart.</i>	£48.00