**LUSCOMBES DRINKS LIST**

**Champagne / Prosecco**  *Flute Bottle*

**Prosecco Brut, II Caggio (Italy)** £ 9.75 £32.00

*Delicate fruit flavours & soft intensity*

**Cremant De Loire Brut De Chanceny** £13.50 £48.00

*Chenin, Chardonnay & Cabernet Franc grape*

**House Champagne, Henri Favre (France)** £66.00

*A light, elegant Champagne with soft, full flavours, good balance & age*

*Chardonnay, Pinot noir, Pinot Meunier grapes*

**Champagne Lombard Premier Cru Rose Extra Brut NV (France)** £69.00

*Palate is dry with a fruity bouquet of red berries & summer fruits.*

**Taittinger Brut Reserve, Champagne (France)**  £85.00

*A beautifully feminine style with soft, elegant complex flavours. Dry yet mouth-filling.*

**Spirits 25ml** From £ 2.75

**Beer / Lager / Cider - Bottles**

**Ale 500ml**

Loddon Hoppit 3.9% £4.85

Loddon Ferryman’s Gold 4.4% £4.85

**Lager 330ml**

Peroni £4.40

Moretti £4.40

San Miguel zero £4.40

**Cider**

Aspall 330ml Med Dry £4.40

Kicking Goat 500ml Dry £5.80

Kicking Goat 500ml Berry £5.80

**Soft Drinks / Mixers** from £2.50

**Water**

Still & Sparkling330ml £2.50 / 750ml £3.95

**Hot Drinks**

Tea £3.00

Hot chocolate £4.00

Espresso / Macchiato £3.00

Double Espresso / Macchiato £3.40

Cappuccino / Flat White / Latte £3.60

Mocha £3.80

Americano £3.20

**Dessert Wine**   *100ml 37.5CL*

**Vistamar late harvest sauvignon blanc 2020 (Chile)** £9.85 £27.00

*Luscious & sweet with great depth & succulence*

**LUSCOMBES WINE LIST**

**WHITE**   *175ml 250ml Bottle*

**Vistamar Brisa Sauvignon Blanc, Central Valley (Chile)** £6.80 £8.50 £24.00

*Fresh with strong aromas of tropical fruits, white flowers & jasmine*

**Principato Pinot Grigio, Trentino (Italy)** £6.70 £8.50 £24.00

*Shows delicate, floral & fruity aromas with a hint of stone fruit. The palate is crisp*

*with citrus characters, crunchy green apple and a lightly spicy finish*

**Soldier’s Block Chardonnay, Victoria (Australia)** £7.65 £9.00 £26.00

*Packed with bright, juicy stone fruit with a tight textural finish*

**Wild House Chenin Blanc, Western Cape (South Africa)** £7.65 £9.00 £26.00

*Ripe peach & tropical fruit on the nose with fresh citrus notes. Honeyed & textured on the palate*

**Picpoul de Pinet Selection, Languedoc (France)**  £31.00

*Classic picpoul – appealing ripe fruit with a fresh saline lift on the finish*

**Marlborough Sauvignon Blanc, Southern Lights (NZ)**  £34.00

*Classic Marlborough Sauvignon Blanc – gooseberry, kiwi fruit and a rich minerality*

**Le Versant Viognier, Languedoc (France)**  £35.00

*A well balanced expression of French Viognier*

**Gavi del Comune di Gavi, Santa Seraffa (Italy)** £39.00

*Single vineyard, top notch Gavi. Apple & lemon characters &an appealing weight and minerality*

**Genio y Figura Albarino, Galicia (Spain)** £12.50 £44.50

*The palate is bursting full of ripe fruit flavours of apples, peach and nectarine with a fresh citrus*

*acidity and a subtle mineral character on the finish.*

**Chablis, Domaine de la Motte (France)**  £51.00

*Steely dry & a long mineral finish*

**Montagny Premier Cru ‘Les Jardins’ Domaine F-Juillot (France)**  £65.00

*Elegant & beautifully balanced. The palate is rounded & luscious, ripe stone fruit balanced*

*by silky acidity, leaving a finish that is bright & fruit driven.*

**RED**   *175ml 250ml Bottle*

**Sierra Grande Merlot, Central Valley (Chile)**  £6.75 £8.50 £26.00

*The palate is juicy & fresh with soft red fruits & a hint of green pepper*

**Montepulciano d’Abruzzo, Ancora (Italy)**  £6.75 £8.50 £26.00

*Aromas of plum, juicy fresh cherries & subtle spices. The palate displays ripe red fruit & blackberry*

**The Last Stand Shiraz, Victoria (Australia)**  £7.65 £9.00 £27.00

*Warm, soft & lush - smooth & sultry with concentrated mulberry & soft plummy fruit flavours*

**Terre Avare Primitivo, Puglia (Italy)**  £8.65 £10.50 £32.00

S*tunning primitivo. Warm, rich & velvety smooth with soft fruit*

**Vielle Monnaie Pinot Noir, Languedoc (France)**  £33.00

*This fuller Pinot Noir has a warm nose with aromas of dark wild Cherry & a hint of toasty oak.*

**Cote du Rhone Villages, Les Coteaux (France)**£33.00

*Brambley fruit underpinned by subtle oaky nuances, lovely sweet spice, warm star anise with a touch of cinnamon*

**Finca del Alta Reserve Malbec, Mendoza (Argentina)**  £35.00

*Full bodied & smooth*

**Azabache Rioja Reserva, Rioja (Spain)**  £38.00

*Intense plummy fruits on the nose with flavours of blackberries, mulberries, black cherries, vanilla & spice*

**The Good Luck Club Cabernet Sauvignon, Barossa Valley (Australia)**  £42.00

*There is an abundance of blackberry & cassis fruit with a naughty creaminess of oak that marries on the palate*

**Chateau Mangot 2017, Saint Emilion Grand Cru (France)**  £73.00

*Plush with ripe plum & berry characters, fine tannins, well-integrated oak & fresh acidity*

**Chateau Castelbruck 2016, Margaux (France)**  £76.00

*A rich & full Margaux with supple tannins. Generous, deep & brambley.*

**ROSE**   *175ml 250ml Bottle*

**Saint Louis de Provence Rose, Provence (France)** £9.50 £12.50 £37.00

*Pale in appearance, this vintage develops delicate , fresh aromas of peaches & pears,*

*soft & well balanced*