## **CYT Merlot | Chile**

£3.60 | £4.30 | £4.90 | Bottle £14.50

Black cherry and plum with cedar and dark chocolate hints

#### **Blass Shiraz | USA**

£3.70 | £4.40 | £5.00 | Bottle £14.75

Fresh berry aromas, underlying spice with subtle oak and velvet tannins on the palate

#### Phantom River Malbec | Chile

£4.65 | £5.60 | £6.20 | Bottle £18.25

Deep purple in the glass, flavours of black cherry and spiced plum with a soft and silky finish

### Paparuda Pinot Noir | Romania

£4.90 | £5.85 | £6.50 | Bottle £19.25

Strawberry and cherry smokey forest-floor bouquet, with a fruitcake spice on the palate

## Vina Alarde Tempranillo Rioja | Spain

£4.90 | £5.90 | £6.60 | Bottle £19.60

Medium-bodied soft and round with oak hints and plum character

# Morgon "Cuvée Les Roches" Château Du Chatelard, Beaujolais | France

£5.00 | £6.00 | £6.90 | Bottle £20.50

Full bodied, concentrated cru. Rich with fresh red fruits and blackcurrant hints

# Desire Lush & Zin Primitivo Puglia Igt | Italy

£5.00 | £6.00 | £7.00 | Bottle £21.00

Rich plum, cherry, spice, vanilla and coffee

## Baron Philippe De Rothschild Mouton Cadet Rouge, Bordeaux | France

Bottle £29.50

Medium bodied and smooth, dark plum, berry, spice and toasty notes

#### **Painted Wolf**

'The Den' Pinotage | South Africa

Bottle £23.50

Layers of red and black summer berries, savory spice and toasty oak

# **Chateauneuf-Du-Pape, Pasquier Desvignes Rhône | France**

Bottle £32.50

Complex forest fruit and spice aromas with a warming palate



# THE BULL INN

# WINE

#### **BUBBLES**

# **Lunetta Prosecco Spumante 200ml | Italy** Bottle £6.50

Light and fruity with apple, peach and stone fruit hints

#### **Canaletto Prosecco | Italy**

Bottle £22.00

Apple, lemon and grapefruit characters with wisteria and acacia aromas

## **Chapel Down Sparkling Bacchus | England**

Bottle £42.00

A beautiful balance Brittish bubbly. Aromas of pineapple, grapefruit and elderflower with tastes of tropical fruit and a crisp, refreshing finish

For Champagne availability please ask a member of our team