

## WINE LIST

As at 19/01/2019

(Please note this is a sample wine list and may vary on a day-to-day basis.)

### SPARKLING WINE

<b>Moinet Prosecco DOC</b> Treviso ITALY <i>Italian classic; dry and light. SWA bronze medal.</i>	20cl bottle	9	28
<b>La Tordera Prosecco DOCG</b> Valdobbiadene ITALY <i>Gorgeous DOCG quality, complex and elegant</i>			34
<b>Chapel Down, Three Graces 2013</b> ENGLAND <i>A cracking example of English sparkling wine!</i>			45
<b>Laurent-Perrier Special Cuvee Rose Brut NV</b> Champagne FRANCE <i>The Queen of Rose Champagne</i>			80
<b>Perrier-Jouet Grand Brut NV</b> Champagne FRANCE <i>Friendly and open</i>			60
<b>Laurent-Perrier Brut NV</b> Champagne FRANCE <i>Classic, traditional style</i>			65
<b>Dom Perignon 2004</b> Champagne FRANCE <i>Deviously rich flavours and excellent vintage</i>			180

### WHITE

	175ml	250ml	500ml	Bottle
<b>Light &amp; Crisp</b>				
<b>Sartori Pinot Grigio</b> San Valentino ITALY <i>Light, crisp and refreshing</i>	5.75	8	16	23
<b>La Palma Sauvignon Blanc</b> Cachapoal CHILE <i>Zesty and mouth wateringly fresh</i>	5.75	8	16	23
<b>Picpoul de Pinet Chemin des Dames</b> Languedoc FRANCE <i>Crisp, fruity and fresh. Great with light dishes or just on its own</i>				25
<b>Gavi di Gavi Villadoria DOCG</b> Piemonte ITALY <i>From the Hills of Gavi, an appealing freshness</i>				28
<b>Delicious &amp; Juicy</b>				
<b>Riebeek Chenin Blanc</b> Swartland SOUTH AFRICA <i>Fruity and very easy-drinking, off-dry. SWA silver medal.</i>	5.25	7.25	14.5	21
<b>Richland Pinot Grigio</b> Riverina AUSTRALIA <i>Like Italian Pinot Grigio only slightly fruitier and richer</i>				26
<b>Whistling Duck Chardonnay</b> Pays D'Oc FRANCE <i>Peach &amp; melon fruitiness but no oak</i>	5.75	8	16	23
<b>Le Versant Viognier</b> Pays d'Oc FRANCE <i>Lots of ripe stone fruit. SWA gold medal, confirms what we've always known!</i>	6.25	8.50	17	25
<b>Charles Smith Eve Chardonnay</b> Washington State USA <i>Shimmering and brilliant with hints of aromatic pear and a vein of minerality</i>				39
<b>Aromatic &amp; Racy</b>				
<b>Lolo Albarino</b> Rias Baixas SPAIN <i>Great with seafood</i>				29
<b>Lanark Lane</b> Marlborough NEW ZEALAND <i>Intense and lovely.</i>	6.50	8.75	17.5	26
<b>Calabria Cool Climate Riesling</b> Eden Valley AUSTRALIA <i>An aromatic nose yet zesty and fresh on the palate. An outstanding wine!</i>				27

### Classic & Elegant

<b>Cloudy Bay Sauvignon Blanc 2017</b> Marlborough NEW ZEALAND	46
<i>Intensely fruity, perfectly balanced, its reputation is well deserved</i>	
<b>Sancerre Domaine Durand 2017</b> Loire FRANCE	36
<i>Perfect poise and balance</i>	
<b>Chablis Domaine Depaquit 2015</b> Burgundy FRANCE	42
<i>Elegant and crisp, whistle-clean finesse</i>	
<b>Puligny-Montrachet Vincent Girardin 2013</b> Burgundy FRANCE	70
<i>Outstanding white Burgundy, not just for special occasions</i>	

### RED

#### Soft & Silky

	175ml	250ml	500ml	Bottle
<b>Les Cents Verres Pinot Noir</b> Pays d'Oc FRANCE	6.25	8.5	17	25
<i>Pale, silky and sensual</i>				
<b>La Madone Fleurie 2015</b> Beaujolais FRANCE				33
<i>Floral &amp; fruity, light &amp; perfumed</i>				
<b>St Clair Pinot Noir 2015</b> Marlborough NEW ZEALAND				34
<i>Deep, rich &amp; sumptuously smooth</i>				
<b>Montepulciano d'Abruzzo Farina</b> Abruzzo ITALY	5.75	8	16	23
<i>Very versatile, great alone or with food. SWA bronze medal.</i>				
<b>Marques del Atrio Tempranillo</b> SPAIN	5.75	8	16	23
<i>Very adaptable great with or without food</i>				

#### Smooth & Spicy

<b>Shoreline Merlot</b> SOUTH AFRICA	5.25	7.25	14	21
<i>Ripe and plummy, easy drinking.</i>				
<b>Sollione Primitivo</b> Puglia ITALY				24
<i>Rich and ripe black fruit flavours due to partially dried grapes</i>				
<b>Cruz Alta Malbec</b> Mendoza ARGENTINA	6.5	8.75	17.5	26
<i>Smooth with spice, perfect with steak</i>				
<b>Corbieres Chateau Serres St Lucie</b> FRANCE				26
<i>Smooth and silky an excellent example of cheerful Corbieres</i>				
<b>Cotes du Rhone Domaine du Grezas</b> FRANCE				28
<i>Ripe and spicy, great with lamb</i>				

#### Fulsome & Robust

<b>Mara Ripasso DOC</b> Valpolicella ITALY				29
<i>A 'baby' Amarone. Medium-bodied, warm and velvety. SWA bronze medal.</i>				
<b>Bricco Magno, Nebbiolo, Langhe,</b> Piedmonte, ITALY				30
<i>Full-bodied Nebbiolo with aromas of violet, rose and vanilla. IWC Silver medal.</i>				
<b>Richland Shiraz</b> Riverina AUSTRALIA	6.25	8.5	17	25
<i>Smokey black fruit and spice. SWA Gold medal.</i>				
<b>Rioja Reserva Rio del Rey</b> Rioja SPAIN				32
<i>Mature Rioja, drinking well</i>				
<b>Cruz Alta Malbec Grand Reserve 2013</b> Mendoza ARGENTINA				36
<i>Rich black fruit, spicy, structured palate. SWA Silver medal.</i>				

#### Classic & Mature

<b>Gevrey-Chambertin Domaine Denis Mugneret 2013</b> Burgundy FRANCE				65
<i>Elegant and stylishly-silky Burgundy gem</i>				
<b>Chateau Haut Grelot Cotes de Blaye</b> Bordeaux FRANCE				28
<i>Merlot dominated, rock solid, entry-level Bordeaux</i>				
<b>Margaux Chateau Kirwin 2012</b> Bordeaux FRANCE				75
<i>Delightful left bank Bordeaux with plenty of cassis, leather, tobacco &amp; spi</i>				
<b>Chateauneuf-du-Pape Domaine Roger Perrin 2013</b> Rhone FRANCE				50
<i>A blend from old vines, big and bold</i>				

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THE *Rising* SUN

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## ROSÉ & DESSERT WINE

	175ml	250ml	500ml	Bottle
<b>Reserve St Michel Cinsault Rosé</b> Pays d'Oc FRANCE <i>Lots of summer fruit, fresh and dry</i>	5.75	8	16	23
<b>Sartori Pinot Grigio Blush</b> Veneto ITALY <i>An excellent crisp &amp; fruity wine with a refreshing palate</i>	5.75	8	16	23
<b>Chapel Down English Rose</b> Kent ENGLAND <i>English and very good</i>				26
<b>Feather Falls Zinfandel Rosé</b> USA <i>Laden with ripe summer fruits</i>	5.25	7.25	14.5	21
<b>La Borie Cotes de Provence Rose</b> , Provence FRANCE <i>Classically pale, pink &amp; perky!</i>				30
<b>Chateau del Mond Sauternes Bordeaux</b> FRANCE <i>A very fresh pure expression of Sauternes</i>	<b>100ml</b> 7.5	<b>375ml</b> 25		

FOOD SERVED Monday to Friday 12pm - 2.30pm & 6pm - 9.30pm | Saturday 12pm – 3pm & 6pm - 9.30pm |  
Sunday 12pm – 4pm & 6.30pm - 8.30pm

A discretionary service charge of 10% will be added to tables of 8 or more | Some dishes may contain nuts |  
Specific allergen information available on request

V – Vegetarian V\* - Vegetarian with small changes VE – Vegan VE\* - Vegan with small changes