

# THE BANKES ARMS HOTEL

## Wine List

### FIZZ

125 / *btl*

**Borgo del Col Alto**  
**Prosecco Spumante, Italy**  
*Off-dry Italian favourite.*  
*Pear and apple notes.*  
**4.50 / 20.00**

**Piazza Grande Spumante**  
**Rosato di Modena, Italy**  
*Summer berry flavours,*  
*crisp, dry finish.*  
**4.75 / 21.00**

**De Malherbe Champagne**  
**Brut, France**  
*Perfect aperitif, citrus notes*  
*with a toasty finish.*  
**39.50**

**AR Lenoble Champagne**  
**Mag 15 Brut, France**  
*100 year old family grower.*  
*Complex, crisp, stunning fizz.*  
**49.50**

**Bollinger Special Cuvée**  
**Champagne, France**  
*Iconic Champagne house aged 4 years*  
*before release. For a special occasion!*  
**65.00**

### ROSÉ

175 / 250 / *btl*

**Il Barco Pinot Grigio Ramato, Italy**  
*Simple, dry rosé. Summer berry, crisp.*  
**4.95 / 6.95 / 18.00**

**Sun Gate White Zinfandel, USA**  
*Medium rosé with strawberry*  
*and watermelon flavours.*  
**5.25 / 7.00 / 19.50**

**Bastion de La Cité Rosé, France**  
*Provence style dry rosé,*  
*delicate floral berry notes.*  
**6.00 / 8.00 / 23.00**

**Château d'Esclans**  
**Whispering Angel, France**  
*World's most famous rosé. Crisp,*  
*dry, long complex finish.*  
**39.00**

### WHITE

175 / 250 / *btl*

**El Zafiro Blanco, Spain**  
*Dry, easy drinking Spanish*  
*blend, Citrus and green apples.*  
**4.75 / 6.50 / 17.50**

**Il Barco Catarratto**  
**Pinot Grigio, Italy**  
*Light bodied dry white, zesty*  
*with grapefruit notes.*  
**5.00 / 6.75 / 19.00**

**Whale Point Sauvignon Blanc,**  
**South Africa**  
*Aromatic, bone dry with*  
*a herbaceous edge.*  
**5.25 / 7.00 / 20.00**

**Azabache 'barrel fermented'**  
**Rioja Blanco, Spain**  
*Rich, buttery, full bodied with*  
*stone fruit character.*  
**6.25 / 8.00 / 24.00**

**La Playa Viognier, Chile**  
*Medium body with floral and stone*  
*fruit character. Great with spicy dishes.*  
**24.00**

**Turning Heads Sauvignon Blanc,**  
**New Zealand**  
*Award winning Marlborough*  
*producer. Tropical fruits*  
*with long finish.*  
**6.50 / 8.50 / 26.00**

**Sel et de Sable Picpoul, France**  
*Bone dry, citrus fruit and mineral.*  
*Perfect partner to shellfish.*  
**26.00**

**Gorgo Bianco di Custoza, Italy**  
*Organic North Italian blend.*  
*Honeysuckle & ripe apple with*  
*a stunning fresh finish.*  
**26.00**

**Chardonnay Pimpala Road**  
**Geoff Merrill**  
*Oak aged dry white, with complex*  
*stone fruit and savoury flavours.*  
**28.00**

**Chablis Domaine Alain Gautheron**  
*Classic Burgundy, steely minerality,*  
*citrus. Long, crisp finish.*  
**35.00**

### RED

175 / 250 / *btl*

**Hamilton Heights**  
**Shiraz, Australia**  
*Medium body, peppery, black*  
*fruit with easy tannins.*  
**4.75 / 6.50 / 17.50**

**Boatman's Drift Cabernet**  
**Sauvignon Merlot, South Africa**  
*50/50 blend, soft, rich tannins with*  
*plum, blackcurrant and violet flavours.*  
**5.00 / 6.75 / 19.00**

**Whale Point Pinot Noir, Australia**  
*Light, fresh, perfect summer*  
*red, with a savoury edge.*  
**5.25 / 7.00 / 21.00**

**Punto Alto Organic**  
**Malbec, Argentina**  
*Floral aromatic, dark chocolate*  
*& spice with rich tannins.*  
*Perfect with our steaks.*  
**6.00 / 7.75 / 23.00**

**Doppio Passo**  
**Primitivo di Salento, Italy**  
*Rich, full bodied, raisoned character*  
*with sweet black berry notes.*  
**24.00**

**Bodegas Tarón Tempranillo**  
**Rioja Alta, Spain**  
*Young, fresh Rioja with great fruit*  
*structure. Great with a Sunday roast.*  
**6.25 / 8.25 / 24.50**

**La Playa Block 10 Reserve**  
**Merlot, Chile**  
*Plum, black fruit, spiced, with a hint of*  
*vanilla. Outstanding value for money.*  
**27.50**

**Domaine de l'Amandine**  
**Côtes du Rhône, France**  
*Syrah dominant, white pepper,*  
*floral with red berry aromas. Great*  
*with game or good sausages.*  
**29.00**

**Château Gachon Montagne**  
**St Émilion, France**  
*Classic Bordeaux blend. Earthy,*  
*savoury with red & black fruit.*  
**34.00**

**Marqués de Riscal Reserva, Spain**  
*Hugely complex iconic Rioja.*  
*Concentrated black & red fruit,*  
*vanilla, spice with a rich, long finish.*  
**37.00**

*All our wines by the glass are available in a 125ml measure, please ask your server.*