



WYCK HILL HOUSE  
— *Hotel & Spa* —

DRINKS LIST


# CHAMPAGNE

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- |   |   | 125ml | Bottle |
|---|---|-------|--------|
| 1 | <b>Taittinger Brut Réserve</b><br><b>FranceNV</b><br> Dry and elegant, subtly biscuity.                                      | 10.00 | 60.00  |
| 2 | <b>Taittinger Prestige Brut Rosé</b><br><b>FranceNV</b><br> Ripe, elegant summer fruits.                                     | 11.75 | 70.00  |
| 3 | <b>Taittinger Brut Vintage</b><br><b>France2008</b><br>Intensely rich, lively biscuity bubbles.   |       | 80.00  |
| 4 | <b>Dom Pérignon Brut</b><br><b>France</b><br>Long and satisfying on the palate with layers of yeasty, nutty flavours, superbly fat and ripe. Complex, luxury Grand Cru Champagne made only in the best years. |       | 150.00 |

# SPARKLING WINE

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- |   |  |      |       |
|---|--|------|-------|
| 5 | <b>Fantinel Prosecco Extra Dry</b><br><b>ItalyNV</b><br> Fresh, dry and fruity. | 7.00 | 35.00 |
| 6 | <b>Fantinel 'One &amp; Only' Rosé Brut</b><br><b>ItalyNV</b><br>Citrusy strawberry and redcurrant.   |      | 35.00 |

Vintages may vary

# WHITE WINE


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125ml 175ml 250ml Bottle

## *Very dry, light, delicate white*

- 7 Parini Pinot Grigio** 4.15 6.00 8.30 22.95  
**delle Venezie, Italy**  
 Distinctive nose of wild flowers, with touches of honey and banana: soft, fresh and lively with notes of ripe pear.
- 8 Picpoul de Pinet,** 4.65 6.65 9.30 25.95  
**Petite Ronde, France**  
 Fresh with a citrusy and stone fruit character highlighted with floral notes
- 9 Gavi di Gavi, Enrico Serafino** 35.95  
**Italy 2015/16**  
Pale straw-yellow, the wine shows floral and citrus aromas, with a minerally, dry palate.
- 10 Chablis, Vignerons de Chablis** 42.95  
**France 2014**  
Citrus and a touch of stone fruit: fresh with a minerally note.

## *Dry, herbaceous or aromatic white*

- 11 La Campagne Viognier, Pays d'Oc** 21.95  
**France**  
Dry with all the classic characteristics of the Viognier grape, exhibiting peaches, dried apricots and floral aromas.
- 12 Vidal Sauvignon Blanc,** 5.30 7.60 10.65 29.95  
**Marlborough, New Zealand**  
 Classically crisp and herbaceously intense with great complexity, a mingling of passion fruit and melon flavours.
- 13 Mâcon-Villages, Pascal Clément** 35.95  
**France**  
Floral and fruit aromas such as acacia and honeysuckle, lemon-grass, and citrus mingle on a refreshing palate.
- 14 Menetou-Salon, La Bardine, Joseph Mellot,** 37.95  
**France 2014**  
Fresh citrus fruit, including grapefruit and herbaceous nuances.
- 15 Paco & Lola Albariño, Rías Baixas,** 39.95  
**Spain 2014**  
Expressive nose of green apples, pear and lemons, with hints of herbs and flower blossom: clean and textured palate with refreshing citrus flavours amplified by minerally accents.

Vintages may vary

# WHITE WINE

125ml 175ml 250ml Bottle

*Juicy, fruit-driven, ripe white*

- 16 **Berri Estates Unoaked Chardonnay, SE Australia** 3.65 5.20 7.30 19.95



A crisp style with a fresh, yet ripe lemon character with no oak-ageing.

- 17 **Flagstone Tributary Chenin Blanc, South Africa** 24.95

Enticing aromas of layered tropical and stone fruit, with a hint of spice.

- 18 **Pecorino Abruzzo, Giocheremo con I Fiori, Organic, Torre dei Beati Italy** 37.95

Vibrant palate with citrusy fruit flavours and typical herbal notes of sage, rosemary and lavender.

- 19 **Ceres Pinot Gris, Central Otago New Zealand** 39.95

Refreshing yellow stone fruit, floral and steely, mineral aromas; with tropical fruits and flinty nuances on the medium dry palate.

*Full-flavoured, nutty, oaked white*

- 20 **Meiomi Chardonnay, Monterey-Sonoma-Santa Barbara USA** 36.95

Bright, layered with tropical and stone fruit mixing with notes of honey and butterscotch.

- 21 **Baigorri Rioja Blanco, Barrel Fermented Spain 2015** 44.95

Rich and spicy vanilla aromas mingle with juicy tropical fruit flavours, intense and complex.

- 22 **Pouilly-Fuissé Les Petites Pierres, Louis Jadot France 2014** 45.95

An immensely popular appellation lends these Chardonnay grapes a full, creamy nuttiness and generous finesse.

Vintages may vary

# ROSÉ WINE

125ml 175ml 250ml Bottle

- 23 **Berri Estates Rosé** 3.65 5.20 7.30 19.95  
**SEAustralia**



Strawberry, plum and redcurrant flavours with a soft, not too dry, finish.

- 24 **Solstice Pinot Grigio Rosé** 4.15 6.00 8.30 22.95  
**delle Venezie, Italy**



Refreshingly dry with notes of strawberry fruit.

- 25 **Whispering Hills** 22.95  
**White Zinfandel, California, USA**

Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel.

# RED WINE

125ml 175ml 250ml Bottle

*Light, simple, delicate red*

- 26 **Vinuva Montepulciano d'Abruzzo,** 20.95  
**Italy**

Spicy red with ripe plum and berry flavours, light and fresh finish.

- 27 **Brouilly Domaine des Dames de la Roche,** 32.95  
**Jean Loron, France 2014**

Simply laden with vibrant summer red berry flavours, offering a soft velvet style and most delicious character, justifiably one of the most popular Crus.

*Juicy, medium-bodied, fruit-led red*

- 28 **Granfort Merlot, Pays d'Oc** 3.80 5.50 7.65 20.95  
**France**



A rich, juicy southern French wine using this popular variety which originated from Bordeaux.

- 29 **Élevé Pinot Noir,** 4.65 6.65 9.30 25.95  
**Vin de France, France**



From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice.

- 30 **Gustavete el Mudo Monastrell,** 27.95  
**Alicante, Spain**

Soft, easy-drinking wine made from the Monastrell variety, with up-front red berries and velvety richness.

- 31 **Ceres Composition Pinot Noir, Central Otago** 55.95  
**New Zealand 2012/13**

Shows a lifted bouquet of ripe dark cherry and stewed plum: the palate is juicy and crunchy with sweet, ripe cherry, strawberry and spices, finishing silky and smooth.

Vintages may vary

# RED WINE

125ml 175ml 250ml Bottle

## *Spicy, peppery, warming red*

- 32 Berri Estates Shiraz** 3.65 5.20 7.30 19.95  
**South-Eastern Australia**  
 Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.
- 33 Callia Lunaris Malbec,** 4.50 6.40 9.00 24.95  
**San Juan Argentina**  
 Enticing aromas of cherry, plum with a background of warming spice, with freshness to the finish.
- 34 Viña Pomal Centenario Rioja** 5.15 7.35 10.30 28.95  
**Crianza, Bodegas Bilbaína, Spain**  
 Black fruit, liquorice and subtle mineral notes, cocoa and toasty notes from barrel ageing: supple and balanced.
- 35 Côtes du Rhône, M. Chapoutier** 29.95  
**France**  
Red-berry fruit and a touch of spice followed by soft, round crushed blackcurrants overlain with cinnamon and vanilla.
- 36 Salentein Barrel Selection Cabernet Sauvignon, Uco Valley, Mendoza, Argentina** 38.95  
Aromatic red and black fruits, with a touch of roasted red pepper and vanilla on a generously rich and well-structured finish.
- 37 Nederburg The Motorcycle** 40.95  
**Marvel Grenache-Carignan-Shiraz**  
**Western Cape, South Africa 2014**  
Spicy hedgerow fruit on the nose, the palate is rich and intense with silky tannins.

## *Oaked, intense, concentrated red*

- 38 The Federalist 1776 Zinfandel, Lodi S** 42.95  
**USA**  
Plum and cherry dominate, backed up by cinnamon spice: full-bodied, with a long smooth finish.
- 39 Moulin d'Issan, Bordeaux** 46.95  
**Supérieur, France 2010**  
 Medium-bodied, showing plum, blackberry and crème de cassis flavours.
- 40 Viña Real Rioja Gran Reserva** 56.95  
**Spain 2005/6**  
The nose is fragrant and enticing with ripe and dried fruit mingling with spice, cocoa, vanilla and cedar wood: the palate is rich, structured and smooth.
- 41 Amarone della Valpolicella Classico,** 80.95  
**Bolla Italy 2011**  
The traditional method of semi-drying the grapes first ensures an enveloping, velvet richness with marzipan, raisin and date flavours.

Vintages may vary

# DESSERT WINE

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75ml Bottle

**42 Errázuriz Late Harvest Sauvignon Blanc, 6.20 30.95**  
**Casablanca Valley, Chile**



Honey, raisins, and dried apricots; tremendous texture and volume on the luscious and fresh palate.

**43 Vin Santo del Chianti Serelle, Ruffino**  
**Italy 35.95**

Aged and fermented in small oak barrels, concentrated, honeyed, candied fruit.

# PORT

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50ml Bottle

**44 Dow's Late Bottled Vintage Port 8.20 40.95**  
**Portugal**



Full-bodied, rich but perfectly balanced with soft peppery tannins and a dryish finish.

**45 Graham's 10 Year Old Tawny Port 10.10 50.50**  
**Portugal**



Complex nutty aromas combined with hints of honey and fig; the palate is rich and displays mature fruit flavours and spice, beautifully mellowed with a luscious long finish.

**46 Dow's Vintage, Portugal 70.95**

1985 was the stand out vintage of the 1980's this outstanding port shows, Rich black fruits followed by dried raisin and intense spice.

Vintages may vary

# SPIRITS

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25ml

## Single Malt Whisky

Balvenie 14 Year Old Caribbean Cask	43.0%	5.60
Glenfiddich 15 Year Old	40.0%	5.10
Glenfiddich 21 Year Old	40.0%	13.20
Glenmorangie Original 12 Year Old	40.0%	5.70
Glenmorangie Signe	46.0%	17.95
Highland Park 18 Year Old	43.0%	11.80
Lagavulin 16 Year Old	43.0%	6.50
Laphroaig 10 Year Old	40.0%	4.80
Macallan 18 Year Old	43.0%	10.20
Oban 14 Year Old	43.0%	5.30
Talisker 10 Year Old	45.8%	4.20
Macallan Gold	40.0%	4.80

## Blended Whisky

Jameson Irish Whiskey	40.0%	3.20
Chivas Regal 18 Year Old	40.0%	6.50
The Famous Grouse	40.0%	3.20
Johnnie Walker Black Label	40.0%	3.90

## American Whiskey

Jack Daniel's Tennessee Sour Mash old No.7	40.0%	3.20
Jack Daniels Tennessee Honey	35.0%	3.20

## Rum

Bacardi Carta Blanca	37.5%	3.20
Havana Club 7 Year Old	40.0%	3.20
The Kraken Black Spiced Rum	40.0%	3.20
Pussers Blue	40.0%	3.20
Ron Zacapa 23 Year Old	40.0%	5.50
Rumbullion	43.3%	4.20
Mount Gay Black Barrel	43.0%	3.60

# SPIRITS

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25ml

## Gin

Bombay Sapphire	40.0%	3.20
Hendrick's Gin	41.4%	3.60
Monkey 47 Schwarzwald Dry Gin	47.0%	4.20
Tanqueray Gin	43.1%	3.20
Brokers London Dry Gin	40.0%	4.20
Sipsmith London	41.6%	4.10



## Vodka

Belvedere	40.0%	4.20
Grey Goose L'Original Vodka	40.0%	4.10
Russian Standard	40.0%	3.20

## Liqueurs

Disaronno Amaretto	28.0%	3.20
Baileys Irish Cream	17.0%	50ml 3.95
Benedictine	40.0%	3.20
Campari	25.0%	3.20
Cointreau	40.0%	3.20
Drambuie	40.0%	3.20
Grand Marnier	40.0%	3.20
Jagermeister	35.0%	3.20
Kahlua	20.0%	3.20
Pernod	40.0%	3.20
Pimm's No 1	25.0%	50ml 4.95
Sambuca Luxardo	38.0%	3.20
Southern Comfort	35.0%	3.20
Tia Maria	20.0%	3.20
Malibu	21.0%	3.20
Aperol	11%	3.20

## Brandy

Courvoisier VS ***	40.0%	3.20
Hine Cigar Reserve	40.0%	8.00
Janneau VSOP Armagnac	40.0%	4.50
Martell XO Cognac	40.0%	12.80
Remy Martin VSOP Mature Cask Finish	40.0%	5.40
Remy Martin XO	40.0%	14.40

## Tequila

Olmecca Blanco	38.0%	3.20
Olmecca Reposado	38.0%	3.20

## SHERRY & VERMOUTH

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		25ml
Bristol Cream	17.5%	3.20
Croft Original	17.5%	3.10
Martini Extra Dry	15.0%	3.20
Martini Rosso	15.0%	3.20
Tio Pepe	15.5%	3.20
Campari	20.5%	3.20

## DRAUGHT BEER

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		Pint
Becks Vier	4.0%	4.10
Bass Smooth	3.6%	3.90
Amstel	5.1%	5.00
Guinness	4.3%	4.60

## BOTTLED BEER

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Becks Blue	275ml 0.0%	2.80
Corona Extra	330ml 4.5%	4.10
Hobgoblin	500ml 5.2%	4.60
Marstons Pedigree	500ml 5.0%	4.70
Peroni	330ml 5.1%	4.10

## BOTTLED CIDER

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		Pint
Thatchers Gold	4.8%	4.10
Kopparberg	4%	4.60

## MINERALS

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Appletiser	2.40
Belvoir Lemonade	2.80
Coca Cola	1.95
Elderflower Cordial	0.60
Fever Tree Tonic	1.95
Hildon	1.95
Hildon Large	3.50
J2O	2.40
Red Bull	2.40
Schweppes Canada Dry	1.95
Schweppes Ginger Beer	1.95
Schweppes Juices	1.95
Schweppes Lemonade	1.95
Schweppes Soda	1.95
Schweppes Squash	0.60

# LOUNGE AND BAR MENU

Available from 12 pm-9.00 pm

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## *Nibbles*

Olives, crisps, rice crackers and peanuts	4.95
Roast Plum Tomato Soup with a Parsley and Cashew Nut Pesto	6.00
Goat's Cheese and Sun Blushed Tomato Omelette with a Dressed Mixed salad	10.50
Dab goujons, aioli sauce, fries and mixed leaves	12.50
Coln valley Smoked Salmon Platter with Capers, Shallots, Dressed Salad and Wholemeal Bread	13.50
Roast Chicken, Parmesan, Pancetta Salad with Croutons and a Caesar Dressing	13.50
Platter of Cotswold Brie, Air Dried Ham, Salami, Olives and Pickles	14.50
Homemade Fillet Burger with Smoked Apple Wood Cheese, Red Onion Relish Straw Fries and Dressed Salad	15.50
Wild Boar sausages, Celeriac pomme puree , fine beans and onion gravy	15.50

## *Doorstep Bloomer White/Brown/ Ciabatta bread*

Egg Mayonnaise with celery Cress*	6.50
Smoked cheese with tomato & caramelised onion chutney*	7.00
Honey Roast Ham, mustard mayonnaise tomato and salad leaves*	7.50
Rare Roast sirloin of Beef Horseradish mayonnaise parmesan & rocket*	8.50
Smoked Salmon with Dill and Lemon Crème Fraiche*	8.50
Club sandwich Toasted Bacon , lettuce, tomato ,roast chicken and egg.	13.50

*\*items available 24/7*

*£3.95 tray charge applicable for room service*

*Please notify one of our team should you have any allergies to  
any food types or any special requirements*

## *Side Orders*

Straw Fries	2.95
Dressed Mixed Salad	2.95
Basket of Bread	2.95
Seasonal vegetables	2.95

# AFTERNOON TEA MENU

Available 2.00pm-6.00pm

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**Cream Tea** 7.45  
Our freshly baked scones, Cornish clotted cream and Strawberry jam

**Champagne Cream Tea** 15.00  
Our freshly baked scones, Cornish clotted cream and Strawberry jam. A chilled glass of champagne

**Full Afternoon tea** 15.95  
Our freshly baked scones, Cornish clotted cream and Strawberry jam,  
Selection of finger sandwiches  
Assortment of homemade cakes

**Champagne Afternoon tea** 23.50  
Our freshly baked scones, Cornish clotted cream and Strawberry Jam  
Selection of finger sandwiches  
Assortment of homemade cakes  
A chilled glass of champagne

**All above served with your choice of Tea or Coffee**

**Assortment of homemade cakes** 4.95

**Tea/Coffee and Biscuits** 3.50  
A selection of home -made biscuits

**Selection of loose teas**

English Breakfast

Earl Grey

Assam

Chamomile

Green Tea

Pepper Mint

Fruit tea

**Selection of freshly ground Coffees**

Espresso

Espresso Macchiato

Americano

Cappuccino

Caffè Latte

Cafètiere coffee

#### **Food Allergies & Intolerances**

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink

**MC95119EWN** for the facts [drinkaware.co.uk](http://drinkaware.co.uk)