

# House White

- | Taste   | 175ml | 250ml | Bottle |
|---|-------|-------|--------|
| 1 Petite Fleur Sauvignon Blanc  | £5.00 | £6.00 | £16.50 |
| <i>France</i>   |       |       |        |
| A classy and refined house dry, lively and citrusy with a balance of fruit and mineral. |       |       |        |
| 4 Brunner Liebfraumilch   |       |       |        |
| <i>Germany</i>  |       |       |        |
| A classic wine, crisp and delicate with honey, melon and pear.                          |       |       |        |

# White Wine

- | Taste   | Bottle |
|---|--------|
| 3 Flying Zebra Chenin Blanc   | £18.50 |
| <i>South Africa</i>   |        |
| This off-dry South African white is well balanced and elegant, with lemon and lime and a hint of nutmeg and cloves. Perfect with pâté, pork or smoked salmon.                                 |        |
| 2 Petirrojo Chardonnay (Vegan)  | £20.00 |
| <i>Chile</i>  |        |
| Fresh tropical fruit, white flowers, citrus, toasted almonds, spicy oak. An underestimated Chardonnay which beautifully complements fuller flavoured and spicy dishes.                        |        |
| 1 D'Avento Pinot Grigio   | £21.00 |
| <i>Italy</i>  |        |
| Our best selling white - crisp and refreshing. A lemony Pinot Grigio with a hint of pineapple and gooseberry. Perfect with fish, chicken and pasta, or as a mouth watering stand alone drink. |        |
| 3 Greyrock Marlborough Sauvignon Blanc  | £25.00 |
| <i>New Zealand</i>  |        |
| A prize winning wine from the famous Sauvignon region or Marlborough. Impeccable balance of ripe tropical fruits, elderflower, ripe melon and passion fruit, with a zingy finish.             |        |
| 2 Langlois Château Sancerre   | £29.50 |
| <i>France</i>   |        |
| With benchmark balanced acidity and freshness, this serious Sancerre is light lemon colour with a stone minerality and citrus fruits.   |        |

# House Rosé

- | Taste  | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| 2 Petite Fleur Rose  | £5.00 | £6.00 | £16.50 |
| <i>France</i>  |       |       |        |
| A carefully selected and well-balanced house rosé - dry with a fresh fruitiness. Very drinkable. |       |       |        |

# Rosé Wine

- | Taste   | Bottle |
|---|--------|
| 1 D'Avento Pinot Grigio Rose  | £21.00 |
| <i>Italy</i>  |        |
| A light dry style rosé with summery hints of strawberry, raspberry and ginger. A great wine for larger tables as it compliments so many dishes. |        |
| 5 Yellow Rock Zinfandel Rose  | £19.50 |
| <i>California</i>   |        |
| A juicy, sweet and refreshingly sparkling rosé from California. With aromas of strawberry, melon with a hint of mint.                           |        |



# House Red

- | Taste   | 175ml | 250ml | Bottle |
|---|-------|-------|--------|
| C Petite Fleur Cabernet Sauvignon   | £5.00 | £6.00 | £16.50 |
| <i>France</i>   |       |       |        |
| A real crowd-pleaser and great with steak - black fruits, spicy cinnamon notes and orange zest. Soft, round tannins for a silky finish. |       |       |        |

# Red Wine

- | Taste   | Bottle |
|---|--------|
| B Santiano Merlot   | £18.00 |
| <i>Chile</i>  |        |
| Medium bodied, well- balanced with cherry and cranberry fruit flavours - cracking value and lovely with red meat dishes.  |        |
| D Basking Lizards Shiraz  | £19.00 |
| <i>Australia</i>  |        |
| A full bodied Australian red, bursting with blackberry and liquorice flavours.  |        |
| C Trivento Tribu Malbec   | £18.50 |
| <i>Argentina</i>  |        |
| Vibrant violet in colour, this unoaked Malbec shows of the pure fruit characteristics of the Malbec grape with plum and cherry flavours and a light to medium body. |        |
| D Solar Viejo Rioja   | £20.00 |
| <i>Spain</i>  |        |
| Typical of Spain's famous wine region, this velvety Rioja has cherry, plum and sloe aromas. Balancing perfectly with grills and barbecues, sausages and casseroles. |        |

# Sparkling Wine

- | Taste  | Bottle |
|--|--------|
| 2 Italia Prosecco (Vegan)  | £25.00 |
| <i>Italy</i>   |        |
| Celebrate in style with this light and delicate fizz. Dry, soft and creamy with hints of apple and citrus.   |        |
| 2 Italia Pinot Grigio Rose (Vegan)   | £24.00 |
| <i>Italy</i>   |        |
| A Fresh, creamy and sparkling with lush summer fruits. The worlds most popular grape variety with a hint of Pinot Nero - a fantastic aperitif, and perfect with salad, pasta and rice. |        |

# Champagne

- | Taste  | Bottle |
|--|--------|
| 1 Lanson Black Label Brut  | £49.00 |
| Subtle toasty and honey notes on the nose. Light and fresh on palate with a well-rounded feel. |        |



## Single Serves

Taste	187ml
2 Pier 42 Chardonnay	£6.00
<i>Italy</i> A stylish Chardonnay, soft ripe peach and melon fruits.	
1 Pier 42 Pinot Grigio	£6.00
<i>Australia</i> Ripe citrus green apple fruit. Fine acidity.	
1 Pier 42 Pinot Grigio Rose	£6.00
<i>Italy</i> Well balanced acidity. A fresh strawberry bouquet.	
5 Pier 42 Zinfandel Rose	£6.00
<i>USA</i> Perfect summer wine. Juicy and refreshingly sparkling with a balanced sweetness of summer berry and a hint of mint.	
D Pier 42 Shiraz	£6.00
<i>Australia</i> Classy medium bodied with a crunchy black cherry fruitiness.	
B Pier 42 Merlot	£6.00
<i>Chile</i> Soft, generous with plenty of cherry and plum flavours.	
2 Italia Prosecco (200ml)	£8.00
<i>Italy</i> Pale green with lemon hues. Hints of apple and peach on the nose. Light and delicate with citrus notes - this wine is dry, soft and creamy.	

## Digestifs

Courvoisier Brandy (25ml)	£4.00
Single Malt Whiskey (25ml)	£4.50
Glenfiddich, Glenlivet or Glenmorangie	
Baileys Irish Cream (50ml)	£4.00
Taylors Late Vintage Port (50ml)	£4.00
Taylors 10yr Vintage Port (50ml)	£4.50

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MOLSON *Cools*

SERVICE CHOICE TRUST

125ml serves are available on wines served by the glass.



the Pytchley inn  
GREAT BRITISH FOOD