

# CAFÉ DU VILLAGE

## Drinks Menu

Les vins blanc	175ml glass	750ml bottle
<b>Fuzion, Chenin blanc Torrontes, Argentina, 2008</b> Spicy, with lots of soft fresh fruit tones.	£3.70	£13.95
<b>Araldica, Cortese, Italy, 2008</b> Fresh ripe fruit scents, with citrus notes	£4.25	£15.50
<b>Alianza, Sauvignon Blanc, Chile, 2008</b> Ripe aromas of tropical fruit with intense citrus and gooseberry flavours.	£4.75	£18.00
<b>Borgo Magredo, Pinot Grigio del Friuli, Italy, 2008</b> Zesty citrus and pear, layers of white blossom and honey on the finish.	£4.95	£18.95
<b>Alianza, Chardonnay, Chile, 2008</b> Hints of roasted vanilla with a rich fruit palate and elegant creamy finish	£5.20	£21.00
<b>Altas Cumbres, Viognier, Argentina, 2007</b> Amazing aromas of peach, apricot and wild flowers on the nose are carried through to a beautifully balanced vibrant palate.	£5.50	£23.00
<b>McHenry Hohnen, Sauvignon Semillon, Australia, 2006</b> A fresh wine packed with upfront tropical fruit on the nose and a crisp and light palate with nicely rounded flavours of guava and gooseberry.		£27.00
<b>Louis Latour, Macon Villages, Chameroy, France, 2007</b> A fleshy apple nose and a palate that is dry with fresh citrus and apple flavours and a long smooth finish.		£29.95
<b>Knappstein Hand Picked, Riesling, Australia, 2007</b> Dry Riesling packed with lovely mineral and fruit aromas		£30.00
<b>Spy Valley Sauvignon Blanc, Marlborough, New Zealand, 2007</b> Intense zesty gooseberry, passion fruit and tomato leaf on the nose, ultra-fresh and vibrant Kiwi sauvignon.		£32.00
<b>Chablis 1er Cru Montmains - Domaine des Marronniers, 2000</b> Wonderful concentration of fruit with crisp green apple, ripe citrus and pear fruit with pure stony minerality and just a drizzle of honey in the background.		£39.95
<b>Meursault Louis Latour 2004</b> Full on classic white burgundy to complete a memorable meal		£45.00

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Les vins rouge	175ml Glass	750ml bottle
<b>Fuzion, Tempranillo-Malbec, Argentina, 2007</b> A medium bodied juicy Argentinean red blended from the Tempranillo and Malbec grapes.	£3.70	£13.95
<b>Ca di Ponti, Nero d'Avola, Italy, 2008</b> Fresh and juicy ripe black cherry and plum fruit with a hint of spice	£4.25	£15.50
<b>Emiliana Vineyards, Merlot, Chile, 2008</b> Packed with blackberry and plummy fruit with a hint of chocolate and roasted coffee	£4.65	£16.95
<b>Santa Puerta, Cabernet Sauvignon, Chile, 2006</b> Classic Cabernet with intense aromas of cassis, dark chocolate and spicy fruit.	£4.75	£19.00
<b>Tarquino Malbec, Argentina, 2007</b> Intense ruby-red, with concentrated ripe fruit aromas of cherry and strawberry. Medium bodied, soft and fruity.	£5.50	£22.00
<b>Borgo Thaulero, Montepulciano D'Abruzzo,</b> Delicious velvety and silky red from Central Italy.	£5.75	£23.00
<b>McHenry Hohnen, Shiraz, Australia, 2006</b> Medium bodied with gentle, ripe tannins and a rounded finish. The fruit is rich and earthy with rounded plum and bramble fruit.		£24.00
<b>Côtes de Ventoux, Terres de Truffes, Syrah/Grenache, France, 2005</b> A smooth, juicy and stylish with deep, bright red and black berry fruit and lively, peppery spice – all supported by soft, ripe tannins.		£24.95
<b>Dinastia Vivanco, Rioja Crianza, Spain, 2005</b> Classic Rioja- Rich aromas of ripe fruit, vanilla and spice. Good backbone with soft fruit and well integrated toasty oak flavours.		£26.95
<b>Louis Latour, Pinot Noir, Bourgogne, France, 2006</b> Concentrated ripe cherry and red berry fruit aromas. Intense fruit, fresh acidity and supple tannins with subtle finish.		£27.95
<b>St Emillion La Croix Ferrandat</b> Ripe blackberry, damson and black cherry fruit. Sweet, juicy tannins, spicy cinnamon and cedar oak and lively acidity complete the picture.		£36.95
<b>Hautes Côtes de Nuits – Bouchard Aine &amp; Fils</b> Enticing rich, red-fruit leads to plums & notes of spice on the palate. This wine benefits from the vineyards' altitude. It's a truly sumptuous wine.		£35.00
<b>Hawks Burn Terrace, Otago Pinot Noir, New Zealand 2006</b> Ripe, rounded strawberry and cherry fruit with soft, elegant tannins and fresh acidity. Subtle spice and chocolaty richness add complexity on the long finish.		£45.00

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### Les vins rosé

175 ml 750ml  
Glass bottle

**Sutter Home, White Zinfandel, Rose, USA, 2007**  
Flavours of fresh raspberries & blackberries leaping out of the glass

£4.50 £17.00

**Pinot Grigio Ramato, Italy, 2007**  
Wonderful floral flavours from this palest pink Pinot Grigio rose

.50 £22.00

### Prosecco et Champagne

125ml 750ml  
Glass bottle

**Borgo Magredo Prosecco**  
Delicious apple and wild flowers on the nose with a clean distinctive finish

£4.95 £27.95

**Kir Royale Borgo Magredo Prosecco & Crème De Cassis**

£5.25

**Devaux Grande Reserve, Champagne, France**  
Classic dry but elegant champagne

£6.95 £39.50

**Cuvee D, Champagne, France**  
The Devaux special blend

£42.50

**Veuve Clicquot Ponsardin Yellow Label, Champagne, France**  
Famously good toasty champagne from the Widow Clicquot

£50.00

**Veuve Cliquot Ponsardin Rosé, Champagne, France**  
Delicate strawberry tinted fine champagne

£55.00

### Biers et cidres

Grolsch // Coors Fine Light // Sol // Tiger // Peroni // Lefe Blond

£3.50

Traditional Brittany Cider "La Bolee Celte" (330ml)

£3.45

### Sodas

Still or sparkling English spring water

sml £2.00 lge £3.50

Coke // Diet Coke // Lemonade // orange // pineapple // apple //  
tomato // cranberry juice // passionfruit juice

£1.95

Appletiser / Fruitiser Raspberry & Pomegranate

£2.95

Chegworth Valley hand selected, farm pressed juices:  
Cox & Bramley apple // Apple & Raspberry // Pear

£2.95