



## THE MAYFLOWER RESTAURANT

### WHITE WINE

**01 CHARDONNAY - AUSTRALIA** £22.00  
**WOOLLOOMOOLOO 2019**

*The palate is fruit driven with flavours of peach and lemon and lively acidity and refreshing finish.*

**02 SAUVIGNON BLANC - CHILE** £25.00  
**De Gras, COLCHAUA VALLEY 2019**

*A fresh fragrance and flavours of tropical fruits as well as delicate citrus notes that unfold on the palate.*

**03 CHENIN BLANC - SOUTH AFRICA** £27.00  
**FRANSHOEK LA COTTE MILL 2018**

*A vibrant pineapple and fleshy peach aroma supported by bright citrus and tropical fruit, with a zesty freshness.*

**04 PINOT GRIGIO - ITALY** £25.00  
**ALMORANO, VENETO 2018**

*Straw in colour with light golden hues, it has a fruity bouquet and subtle, fresh flavour.*

**05 SAUVIGNON BLANC - NEW ZEALAND** £32.00  
**GEORGES MICHEL, MARLBOROUGH 2018**

*Tropical fruit aromas of pineapple, passionfruit, and grapefruit with subtle herbaceous flavours.*

**06 GEWURZTRAMINER - FRANCE** £36.00  
**CHARLES SPARR, ALSACE 2016 / 17**

*Flowery bouquet of rose petals and tropical fruit. Perfectly balanced, offering hints of sweetness & spice.*

**07 SANCERRE - FRANCE** £45.00  
**LA BARBOTTAINE, LOIRE 2017/18**

*Classic Lemon, cut grass and fresh asparagus nose. Fresh high acidity and great mineral elegance.*

**08 CHABLIS - FRANCE** £45.00  
**CHARLY NICOLLE, BURGUNDY 2017/18**

*White flower aromas with dry, lean, light-bodied flavors of citrus, pear, minerality, and salinity.*

**09 RIESLING - AUSTRIAN** £30.00  
**GRUBER RÖSCHITZ ORGANIC 2018**

*Juicy, complex, passion fruit & fine stone fruit nuances. Lively acid touch, which counteracts the fruit sweetness.*

**10 PICPOUL DE PINET - FRANCE** £30.00  
**CHÂTEAU PETIT ROUBIÉ ORGANIC 2019**

*Pale gold in colour, it's fresh and dry with citrus fruit notes and a pleasing nutty minerality.*

**11 GAVI - ITALY** £36.00  
**IL POGGIO 2017/18**

*Balanced acidity, straw-yellow colour with light green hints and bouquet is rich in floral and fruity scents.*

### RED WINE

**12 SHIRAZ - AUSTRALIA** £22.00  
**WOOLLOOMOOLOO, 2019**

*Smooth and rich on the palate with spicy flavours of luscious dark berry and bramble flavours.*

**13 MALBEC - ARGENTINA** £26.00  
**CARELLI 34°, MENDOZA 2019**

*Aromas of plums and cherries on the nose that lead to the presence of red and black fruits in the mouth.*

**14 MERLOT - CHILE** £25.00  
**De Gras, COLCHAUA VALLEY 2018**

*notes of black fruit and soft hints of sweet toasted oak. Balanced acidity and pleasantly ripe tannins.*

**15 CHÂTEAUNEUF-DU-PAPE - FRANCE** £49.00  
**CALVET, RHÔNE 2018**

*This is a rich, full bodied wine with powerful aromas from a classic blend of Rhône grapes.*

**16 RIOJA - SPAIN** £29.00  
**AUSTRAL CRIANZA, RIOJA 2015**

*Intense ruby red colour, clean elegant on the nose and complex aromas of red fruits.*

**17 PINOT NOIR - FRANCE** £30.00  
**CUVÉE DE BRIEU, LANGUEDOC 2018**

*A stunning wine, lovely plum and blackcurrant nose. Soft and silky with purity of ripe plums & rich spice*

**18 SAINT-EMILION - FRANCE** £36.00  
**CHÂTEAU DU HAUT PLATEAU 2015**

*Intense and complex bouquet combining wood aromas and ripe fruit, well balanced.*

**19 FAUSTINO I - SPAIN** £45.00  
**GRAN RESERVA, RIOJA 2008**

*Full body, complex and a powerful lingering finish. Aromas of mulberries, cedar, and vanilla overtones.*

### ROSÉ

**20 ZINFANDEL ROSÉ - USA** £26.00

*Ripe juicy grapes produce this delightful wine with aromas of fresh strawberries and soft red fruits.*

**21 PINOT GRIGIO BLUSH - ITALY** £25.00

*Unique light copper colour, aromatic with delicate citrus notes. Crisps and refreshing on the palate.*

### SPARKLING

**22 PROSECCO TERRA SERENA** £30.00

*Good intensity, elegant, soft at taste, & intense scents of white flowers and golden apple. Extra Dry*

**23 PROSECCO TERRA SERENA ROSÉ** £30.00

*Intense aromas with fruity notes such as apple, pear and hints of red fruit such as strawberry & raspberry.*



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## DRINKS

### WINE BY THE GLASS

White	125ml	175ml
Chardonnay – Australia	<b>£4.65</b>	<b>£6.10</b>
Sauvignon Blanc – Chile	<b>£5.40</b>	<b>£7.10</b>
Pinot Grigio – Italy	<b>£5.40</b>	<b>£7.10</b>
Sauvignon Blanc - New Zealand	<b>£5.65</b>	<b>£7.65</b>

### RED

Shiraz – Australia	<b>£4.65</b>	<b>£6.10</b>
Merlot - Chile	<b>£5.40</b>	<b>£7.10</b>
Rioja - Spain	<b>£5.80</b>	<b>£7.95</b>

### BLUSH

Blush – Italy	<b>£5.40</b>	<b>£7.10</b>
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### SPARKLING

Prosecco – Terra Serena Italy (20cl)	<b>£7.95</b>
Prosecco – Terra Serena Rose Italy (20cl)	<b>£7.95</b>

### SOFT DRINKS

Orange Juice, Apple Juice, Pineapple Juice	<b>£2.80</b>
Tonic Water, Bitter Lemon, Ginger Ale (200ml)	<b>£2.60</b>
Ginger Beer (200ml)	<b>£2.80</b>
Elderflower Fentimans (275ml)	<b>£3.40</b>
Coke, Coke Zero, Lemonade (½ Pint)	<b>£2.80</b>
(Pint)	<b>£3.60</b>
Mineral Water – Blenheim Palace (330ml)	<b>£2.80</b>
Sparkling or Still (750ml)	<b>£4.30</b>

### BEER, ALE & CIDER

TsingTao Chinese Beer (4.7%) (330ml)	<b>£4.75</b>
San Miguel Especial (5.0%) (330ml)	<b>£4.75</b>
Cotswold Haus Lager (4.0%) (330ml)	<b>£4.75</b>
Dunkertons Organic Cider (5.0%) (500ml)	<b>£5.50</b>
Cheltenham Spa - Pale Ale (3.8%) (500ml)	<b>£5.50</b>
Cheltenham Spa – Original (4.4%) (500ml)	<b>£5.50</b>
Beck's Blue Alcohol Free Lager (275ml)	<b>£3.95</b>

### SPIRITS

	25ml	+Mixer
Archers Peach Schnapps	<b>£4.75</b>	<b>£6.25</b>
Bacardi	<b>£4.75</b>	<b>£6.25</b>
Campari	<b>£4.75</b>	<b>£6.25</b>
Captain Morgan Dark Rum	<b>£4.75</b>	<b>£6.25</b>
Famous Grouse Whisky	<b>£4.75</b>	<b>£6.25</b>
Gordons Gin	<b>£4.75</b>	<b>£6.25</b>
Gordons Pink Gin	<b>£6.45</b>	<b>£7.95</b>
Hendrick's Gin	<b>£6.45</b>	<b>£7.95</b>
Pernod	<b>£4.75</b>	<b>£6.25</b>
Pimm's	<b>£4.75</b>	<b>£6.25</b>
Rosso Martini	<b>£4.75</b>	<b>£6.25</b>
Smirnoff Vodka	<b>£4.75</b>	<b>£6.25</b>
Bombay Sapphire Gin	<b>£5.95</b>	<b>£7.45</b>
Jameson Irish Whiskey	<b>£5.95</b>	<b>£7.45</b>
Jack Daniels	<b>£5.95</b>	<b>£7.45</b>
Southern Comfort	<b>£5.95</b>	<b>£7.45</b>

## CHAMPAGNE

### DOM PÉRIGNON, VINTAGE 2010 **£250.00**

*To taste Dom Perignon is to discover the unique spirit and style of a truly great French Champagne. The unique Dom Perignon style is a rich creamy mousse, fine bubbles, a spirited, crisp opening leading into a broad palette of aromas and tastes and finally, the delicacy of the substance itself.*

### BOLLINGER SPECIAL CUVÉE N.V. **£90.00**

*Full and rounded with a long complex finish, this classic, non-vintage champagne is a real favorite. Delightful pale gold in colour, the mousse is light, persistent, mellow and golden with mouth filling orchard fruit flavours and a rich buttercream finish.*

### LAURENT-PERRIER ROSÉ N.V. **£100.00**

*This champagne with its distinctive bottle is one connoisseurs. Using only Pinot Noir from grand cru villages and the more unusual soak-on-the-skins method has delicious raspberry and redcurrant flavours.*

### NICOLO & PARADIS CHAMPAGNE N.V. **£55.00**

*Fresh green apples, biscuit notes, with long finish mineral and structured with a notable acidity. 2016 Awards: Bronze in the Decanter World Wine Awards.*