

WHITE WINES

175ml 250ml Bottle

PINOT GRIGIO, Parini Veneto, Italy Lovely floral quality, with touches of honey, candied banana, and ripe pear. Crisp, dry and fresh, with a certain softness.	4.25	5.70	17.00
LIEBFRAUMILCH, J Bader Rheinhessen, Germany Delicate, fragrant notes of apple and pear, some bright citrusy highlights and soft peachy tones. Juicy and medium-sweet.	4.00	5.35	16.00
CHENIN BLANC, Cullinan View Western Cape, South Africa Bright and lively, combining some rich tropical fruits with crisp pear and apple; zesty acidity, good texture and all very well-balanced.	3.90	5.20	15.50
CHARDONNAY, Woolloomooloo South Eastern Australia Easy-going and nicely rounded, showing some ripe peach and juicy citrus, lush tropical notes and hints of vanilla and toast.	4.65	6.20	18.50
RIOJA BLANCO, Rioja Vega, Rioja, Spain A youthful, crisp, unoaked blend of Viura, Verdejo and the newly-discovered White Tempranillo. Hints of green apples and white flowers with stone fruit flavours and citrus oils. From one of the oldest estates in the region, one of only three permitted to have 'Rioja' in their name.	4.75	6.35	19.00
PICPOUL DE PINET, Petite Ronde Languedoc, France Picpoul is a classic seafood wine: crisp and very fresh, often with a slightly salty tang. This example offers a generosity of fruit and weight with some pretty floral touches and juicy citrusy flavours.	5.50	7.35	22.00
SAUVIGNON BLANC, Dashwood, Marlborough, New Zealand Brimming with zesty grapefruit, lime and lemon with mellow pear and lush passion fruit, not to mention that classic grassy herbaceousness. Ample, complex and rich.	5.75	7.70	23.00
PINOT GRIS Alta Colección, Bodega Piedra Negra, Valle de Uco, Argentina Ripe grapefruit, pineapple, peach, apricot and raisins! Silky and concentrated with great aromatic intensity. These guys were the first to cultivate Pinot Gris in Argentina – all due to a mix up as they had actually ordered Chardonnay vines from Burgundy!			28.00

ROSÉ WINES

PINOT GRIGIO BLUSH, Parini Veneto, Italy Copper pink, with delicate floral-tinged soft red fruit aromas and flavours. Soft and fresh on the palate.	4.25	5.70	17.00
ZINFANDEL ROSÉ California Creek California, USA Upfront, very juicy and medium-sweet, with fragrant notes of peach, watermelon and crushed red fruits.	4.40	5.85	17.50
PINOT NOIR ROSÉ 'Destinée', Joseph Mellot, Val de Loire, France Pale pink/peach colour; subtle aromas of white fruits and red berries; fresh and soft on the palate with long-lasting fruity flavours. Mellot is a famous old name in the Loire, with a winemaking history that stretches back over 500 years to 1513!			22.50

RED WINES

175ml 250ml Bottle

TEMPRANILLO, Pleno Navarra, Spain Deeply coloured with a rich fruitcake of a nose, offering up strawberry, plum and cassis. Ripe and well-balanced – a little-big wine!	4.00	5.35	16.00
MERLOT, Ladera Verde Valle Central, Chile Generous dark fruits, some red highlights too, with a little toasty oak, roasted coffee and sweet spices.	4.25	5.70	17.00
SHIRAZ, Lyrebird South Eastern Australia Rich, smooth and juicy, showing sweet red berry fruit, darker touches of plum and blackberry, creamy vanilla and a dash of peppery spice.	4.65	6.20	18.50
MONTEPULCIANO D'ABRUZZO, Voluntè, Abruzzo, Italy Medium-bodied, full-flavoured and easy-drinking: deeply coloured with intense notes of spice and cherry and dark flowers. A very classic expression of the style.	4.75	6.35	19.00
MALBEC, Las Pampas, Mendoza, Argentina Aromatic violet-tinged red and black hedgerow fruits, and a touch of oak; this is chunky, though plenty soft and ripe with well-balanced acidity and silky tannins.	5.15	6.85	20.50
RIOJA, Vendimia, Aldonia, Rioja, Spain This is new wave Rioja, based on Grenache rather than Tempranillo and with less reliance on oak. A new bodega was completed in 2006 and they are building quite a name for themselves. Great concentration and intensity, rather southern Rhône-like with velvety, liquor-like cherry fruit.	5.25	7.00	21.00
PASSORI ROSSO, Passori, Veneto, Italy A clever blend of partly dried, late-harvested Merlot and Corvina from north-east Italy, this is a nod to the rich 'Ripasso' style of Valpolicella. Full-bodied, smooth and concentrated, offering plump notes of plum, cherry and dried fruit, vanilla and more savoury oak spices.			25.00
PINOT NOIR, Vavasour, Marlborough, New Zealand Sourced from a nice warm plot in the Awatere Valley, this spends 11 months in small French oak barriques, a third of which are new. Lush and aromatic, boasting black cherry and sweet plum, exotic spices and a little mocha. Long, elegant and velvety.			33.00

SPARKLING WINES

BRUT CHAMPAGNE, Baron de Beaupré, France Produced by the House of Ellner, this is a blend that favours chardonnay and it offers some delicious citrus-framed white fruit, ample developed notes and a long, crisp, toasty finish.			40.00
PROSECCO Extra Dry, Galanti, Veneto, Italy Attractive floral character, notes of apple, pear and a little peach; softly-textured and off-dry.			23.00
PROSECCO, Da Luca, Veneto, Italy Lively, yet soft and generous, with typical notes of pear and peach fruit – in a baby bottle.			7.70

GRAZING BOARD

½ Pint Homemade Crackling 2.50

Mediterranean bread trencher 10.00

Warm ciabatta, cherry tomato & basil focaccia and garlic & rosemary flatbread, served with feta cheese, rustic olives, flavoured oils and balsamic reduction

Tapas board 14.50

Chorizo, Parma ham, rustic olives and goat's cheese, served with homemade hummous, grilled tomato and garlic bruschetta

Amazing graze! 14.00

Homemade crackling, ribs, sticky sausages, battered onions, sweet potato fries, garlic mayonnaise and bbq dip

Baked camembert 13.00

Studded with garlic and herbs, and served with dipping breads

½ Pint Salt & Spiced Ribs 4.00

Hot from the oven

GINS

6 O'CLOCK, 43% vol	3.60
BATHTUB, 43.3% vol	4.40
BLACKWOODS, 60% vol	4.20
BLOOM, 40% vol	3.20
BOMBAY SAPPHIRE, 40% vol	2.50
THE BOTANIST, 46% vol	3.40
BULLDOG, 40% vol	3.00
BROCKMAN'S, 40% vol	3.90
CURIO ROCK SAMPHIRE, 41% vol	4.40
CAORUUN, 41.8% vol	3.40
EDGERTON PINK, 43% vol	3.60
GIN MARE, 42.7% vol	3.80
CORDONS, 37.5% vol	2.40
CORDONS PINK, 37.5% vol	3.00
HENDRICKS, 41.4% vol	3.40
OPIHR, 40% vol	3.20
SIPSMITH 41.6% vol	3.60
SIPSMITH SLOE, 29% vol	3.50
TANQUERAY, 43.1% vol	2.90
TANQUERAY 10, 47.3% vol	3.80
WHITLEY NEILL, 43% vol	3.20
WHITLEY NEILL QUINCE, 43% vol	3.50
WILLIAMS GB, 40% vol	3.20
EDINBURGH GIN LIQUEURS, 20% vol	3.50
RHUBARB	
RASPBERRY	
PLUM & VANILLA	

The WOODBOROUGH Inn



DRINKS

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