



THE METROPOLE

HOTEL & SPA



WINE LIST

SPARKLING & CHAMPAGNE

1. Prosecco Bel Canto £32.00

Italy **VEGAN**

Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.

125ml £7.10

2. Fiammetta Prosecco Rosé DOC £32.00

Italy **VEGAN**

Light pink in colour, with typical copper hues. The bouquet is intense. Delicate hints of acacia flowers, typical of Glera variety, blend with violet and raspberry notes from Pinot Nero.

125ml £7.10

3. Paul Drouet Brut £52.00

Champagne **VEGAN**

Apple and brioche lead the way in this medium bodied, fruity and classically biscuity style of Champagne.

4. Oeil de Perdrix Rosé NV £52.00

Champagne

It boasts elegant swathes of red cherry, raspberry and refined blossom notes that drift through its delicate mousse. It's pink Champagne at the top of its game.

5. Cattier Premier Cru Brut £80.00

Champagne

This is bright and equally intense, with brioche and peach notes giving way to citrus fruits. The finish is long, with a wonderful freshness that will keep you reaching for your glass.

WHITE WINE

LIGHT & FRESH

6. Fallow's View White Blend £24.00

South Africa

Tropical fruit character of Chenin and Moscato with the fresh citrus notes of Sauvignon blanc. A wonderfully balanced white wine.

125ml £5.20 175ml £6.10

7. Bel Canto Pinot Grigio £27.00

Italy **VEGAN**

Expect a refreshing palate of stone fruit and citrus with refined dry mineral finish.

125ml £5.70 175ml £6.90

8. Lua Nova Vinho Verde £29.00

Portugal

This wine is fresh, zesty and zippy. On the nose there are notes of white flowers, and on the palate tropical and stone fruits.

9. Valle Berta Gavi £33.00

Italy **VEGAN**

Subtle traces of honeysuckle with characteristic aromas of lime zest and minerality. It offers a clean and refreshing finish.

10. Ormarine Sea Pearl Picpoul £34.00

South of France

A snappy nose of lemon and lime fruit, with vibrant green apple. A racy wine with a lip-tingling finish.

FRUITY & AROMATIC

11. Sugarbush Hill Sauvignon Blanc £26.00

South Africa **VEGAN**

Bright, with exotic passion fruit aromas and flavours of gooseberry. The palate reveals a nice balance of citrusy lime to provide a fresh finish.

125ml £5.30 175ml £6.80

12. Kendermanns Riesling Kabinett £27.00

Germany

This sweeter style of Riesling is delightfully fragrant with aromas of peach, grapefruit and apple.

125ml £5.20 175ml £6.65

WHITE WINE

13. Fernlands Sauvignon Blanc £35.00

New Zealand

Wonderful balance between tropical and herbaceous flavours. Gooseberry and green pepper mingle with mango and guava.

14. Sancerre Blanc Duc Armand £50.00

Loire

Elegant dry white wine, pale yellow colour, aromas of white flowers and green apple and refreshing citrus flavours.

RIPE & RICH

15. The Old Gum Tree Chardonnay £29.00

Australia

Lifted peach and cream with lemon blossom, soft juicy palate and crisp cleansing finish make this an enjoyable easy drinking wine.

125ml £5.90 175ml £7.15

16. Macon-Villages La Cave d'Azé £38.00

Burgundy **VEGAN**

Aromas of mango, pineapple, hazelnut and toasted almond. Fresh and elegant flavours of citrus, ripe nectarine and green apple.

17. Wachau Federspiel Grüner Veltliner £38.00

Austria

Concentrated, intense aromas of pear, white pepper and white peach; multi-layered on the palate with juicy fruit flavours.

18. Pazos de Lusco Albarino £45.00

Spain **VEGAN**

The wine is rounded and harmonious on the palate, with citrus notes and a balance of pear and peach.

WHITE HALF BOTTLES

19. Saint Clair Sauvignon Blanc £18.00

Half Bottle

This is fresh and beautifully crisp on the palate while being vibrantly fruity, ending in a long zingy finish.

ROSÉ WINE

20. Fallow's View Rosé £24.00

South Africa

This wine is pink, juicy and fun for a sunny day.

Lovely aromas of strawberry with a juicy palate and a touch of acidity on the finish.

125ml £5.20 175ml £6.10

21. Ombrellino Pinot Grigio Rosé £26.00

Italy **VEGAN**

Pale pink, rich in red fruits and floral on the nose.

Fresh, crunchy taste, with a good structure.

125ml £5.30 175ml £6.80

22. Gufetto White Zinfandel Rosé £26.00

Italy **VEGAN**

Elegant pink colour. A sweeter style of rose with fresh strawberry and raspberry fruit flavours.

125ml £5.30 175ml £6.80

23. Nicolas Rouzet, Coteaux d'Aix
en Provence £35.00

South of France

A pale and delicate rosé. The palate is round and marked by strawberry, raspberry, redcurrant, and a hint of peppery spice.

RED WINE

LIGHT & EASY

24. Fallow's View Red Blend £24.00

South Africa

Bold, rich and fruity with plenty of blackberry and blackcurrant flavours. The typical South African spice helps ground it in the Western Cape.

125ml £5.20 175ml £6.10

25. Flor del Fuego Cabernet Sauvignon £27.00

Chile **VEGAN**

Stewed blackcurrant and plum, with a cassis-like concentration. Fulsome tannins make this a bold and rich red.

26. Conde De Castile Joven £28.00

Spain **VEGAN**

Strong red fruit notes with hints of liquorice. Balanced on the palate and with a long, rich and fruity aftertaste.

125ml £5.70 175ml £6.95

27. Dominio de la Fuente Garnacha £28.00

Spain **VEGAN**

A juicy wine, showing great purity with expressive and well-defined aromas of red fruits and violets. Fresh with an excellent persistence on the palate.

28. Olivier Maurice Côtes du Rhône £28.00

Rhône **VEGAN**

Attractive red berry nose with hints of spice. Lovely fruit on the palate with plenty of red and black berry flavours, overlaid with a hint of spice.

29. Ella's Ridge Pinot Noir £40.00

New Zealand

Vibrant flavours of red berries and spice. A fresh and lively palate, with a silky lingering finish.

SOFT & SMOOTH

30. Viña Carrasco Merlot £26.00

Chile **VEGAN**

Offers good concentration and depth of fruit, with a soft and plummy texture, and hints of vanilla.

125ml £5.30 175ml £6.80

31. Romero Gonzalez Malbec £28.00

Argentina **VEGAN**

This is an elegant, juicy Malbec with lots of pure blackcurrant fruit character. A little grip of tannin helps balance the wine.

125ml £6.10 175ml £7.35

RED WINE

32. Lua Nova Lisboa Red £30.00

Portugal **VEGAN**

Intensely aromatic ripe black and red fruits; juicy plums and dark berry with fine tannins and a long lasting smooth finish.

125ml £6.00 175ml £7.10

33. Apericena Appassimento £32.00

Italy **VEGAN**

Full-bodied, it is supple and well-balanced, with layers upon layers of dark fruit, fine tannins and a long and lingering finish.

BIG & BOLD

34. The Old Gum Tree Shiraz £26.00

Australia

This is a classic, fruit driven Shiraz with intense, ripe raspberry and cherry flavours with overtones of vanilla and spice.

125ml £5.30 175ml £6.80

35. Grati G Chianti £30.00

Italy **VEGAN**

Full of vibrant cherry and strawberry fruit with violet undertones. A traditional and rustic Chianti.

36. Quid Pro Quo Malbec £38.00

Argentina **VEGAN**

Elegantly structured, rich, showing plummy fruit and hints of smoke and chocolate.

37. Château Coufran, Haut-Médoc Cru £50.00

Bourgeois Supérieur

Bordeaux

This wine has soft bramble and ripe plum flavours with smooth tannins. Subtle cedar and leaf aromas complete the picture.

RED HALF BOTTLES

38. Catena Malbec £18.00

Half Bottle

Ripe blackberry and blackcurrant fruit flavours and plenty of peppery spice. The finish has distinct chocolate notes.

39. Marques de Riscal Rioja £23.00

Half Bottle

Full bodied yet smoothly polished and embellished with complex aromas of vanilla and toasted oak, combined with summer fruit flavours.

MANAGER'S CHOICE

40. Greywacke Sauvignon, Marlborough £50.00

New Zealand

Made by the founder of the iconic 'Cloudy Bay', Greywacke is becoming a cult wine in its own right.

Intense aromatics of melon, peach and papaya are accompanied by hints of tomato leaf.

41. Chablis 1er Cru Fourchaume, £60.00

Domaine Chatelain

Burgundy

Fourchaume is one of the most acclaimed spots in

Chablis. On the nose, it emits delicate hints of

almond, butter and candied lemon. The palate is

round and buttery with flavours of citrus, marmalade and toasted almond.

42. Jean-Louis Chavy Puligny-Montrachet £100.00

Burgundy

The Chavy family have been in Puligny-Montrachet

for almost 200 years. Expect flavours of white

peach and citrus with hints of nuts and baked

bread. It has a signature Puligny minerality which

goes very well with shellfish.

43. Château Grand Faurie La Rosé, £45.00

St-Emilion Grand Cru

Bordeaux

A medium-bodied claret, with a pleasantly spicy

and mature nose, with hints of leather and clove

against a backdrop of bramble and dried prune

fruit, framed by fine-grained tannins on the palate.

44. Amarone Classico 'Vigneti di £55.00

Roccolo', Cantina Negrar

Italy

Brooding, deep, intense aromas of Christmas cake,

chocolate, cinnamon, sweet fruits and spice. The

concentrated palate offers a thick texture and soft

velvety tannins, very rich fruit characteristics.

