

WINE LIST



The proprietors of Tregarthen's, Nigel and Jackie Wolstenholme, together with their team, have carefully selected each of the wines on this list, to offer an interesting and exciting range from around the world



BY THE GLASS

WHITE

175 250

Bello Tramonto Pinot Grigio,
(Italy, 10.5%) £8.50 £10.95

Founded by Carlo Botter and his wife Maria in 1928 near Venice. Straw yellow in appearance, well balanced with a rich fruity aroma and taste.

Food pairing: Seafood.

Writer's Block Chenin Blanc
(South Africa, 12.5%) £9.25 £11.50

Delivers a medley of ripe fruits; pear, peach and honeydew melon with a zesty citrus. Awarded the Sommelier Wine Awards Bronze.

Food pairing: Seafood, grilled meats, salads.

Louis Eschenauer Chardonnay
(France, 13%) £9.95 £11.95

Un-oaked Chardonnay with notes of acacia flowers, pineapple and tropical fruit.

Food pairing: Chicken, fish, salad.

Autanique Viognier
(France, 13%) £10.50 £11.95

Aromas of apricots, and peach, with an enticing underlying richness. Suitable for vegans.

Food pairing: Fish.

Stoneburn Sauvignon Blanc
(New Zealand, 12%) £10.95 £12.25

Enticing, zesty and tangy with crisp finish from this influential wine producer.

Food pairing: Salads, roasted vegetables and seafood.

ROSÉ

175 250

Bello Tramonto Pinot Grigio Rose,
(Italy, 10.5%) £8.50 £10.95

Elegant and fragrant with delicate aromatic tones. Crisp on the palate.

Food pairing: Salad, pastries and chicken.

RED

175 250

Luna Azul Merlot
(Chile, 12.5%) £8.50 £10.95

Rounded, soft and full bodied with flavours of plum and sweet spices. This typical Chilean Merlot is a great all-rounder.

Food pairing: Lamb, beef and hard cheese.

Cramele Pinot Noir
(Romania, 12.5%) £9.25 £11.50

Aromas of black cherry, raspberry and cinnamon. Medium bodied with dried fruit, red berries and spice on the palate. Suitable for vegans.

Food pairing: Pork.

Domaine de Colombette Grenache Syrah
(France, 12.5%) £9.95 £11.95

Soft and fruity with gentle tannins and spicy notes.

Food pairing: Spice.

Club de Campo Malbec
(Argentina, 13%) £10.25 £12.25

Red fruit notes, blueberries and plum.

Rich, smooth palate and silky with balanced tannins. Awarded score of 84/100 in Decanter Awards. Suitable for vegans.

Food pairing: BBQ meats, creamed mushroom and cheese.

Prima Sole Primitivo,
(Italy, 13.5%) £10.95 £12.50

Full of plush dark fruit flavours with a lovely soft finish.

Food pairing: Rich pasta dishes and beef.

SPARKLING

125

Prosecco (Italy) £8.95

Please ask your server for today's Sparkling.

125ml servings are available on request

BY THE BOTTLE

WHITE

Bello Tramonto Pinot Grigio
(Abruzzo, Italy, 10.5%) **£26.95**

Founded by Carlo Botter and his wife Maria in 1928 near Venice. Straw yellow in appearance, well balanced with a rich fruity aroma and taste.
Food pairing: Seafood.

Writer's Block Chenin Blanc
(Western Cape, South Africa, 12.5%) **£28.95**

Delivers a medley of ripe fruits; pear, peach and honeydew melon with a zesty citrus. Awarded the Sommelier Wine Awards Bronze.
Food pairing: Seafood, grilled meats, salads.

Louis Eschenauer Chardonnay
(Roussillon, France, 13%) **£30.95**

Un-oaked Chardonnay with notes of acacia flowers, pineapple and tropical fruit.
Food pairing: Chicken, fish, salad.

Autanique Viognier
(Languedoc-Roussillon, France, 13%) **£31.95**

Aromas of apricots and peach, with an enticing underlying richness. Suitable for vegans.
Food pairing: Fish.

Stoneburn Sauvignon Blanc
(Marlborough, New Zealand, 12%) **£33.95**

Enticing, zesty and tangy with crisp finish from this influential wine producer.
Food pairing: Salads, roasted vegetables and seafood.

Willowglen Gewürztraminer Riesling
(Riverina, Australia, 12%) **£33.95**

Aromas of lychee, rose petal and spice. The palate is rounded yet refreshing, giving zesty citrus fruit flavours and crisp acidity. Suitable for vegans.
Food pairing: Fish and chicken.

Castelnau Picpoul de Pinet
(Languedoc-Roussillon, France, 12.5%) **£34.95**

Zesty, fragrant Picpoul with refreshing citrus character, sourced from a 13th century vineyard.
Food pairing: Shellfish.

Il Portino Gavi,
(Piemonte, Italy, 12.5%) **£37.95**

Aromas of stone fruit and fresh herbs. Medium bodied and dry on the palate with citrus freshness. Suitable for vegans. Commended by the Sommelier Wine Awards.
Food pairing: Soup, fish, risotto and vegetarian dishes.

Goulaine Muscadet Sevre et Maine
(Loire, France, 12%) **£39.95**

Light and fresh with citrus and floral aromas, roundness and complexity on the palate.
Food pairing: White meat dishes.

Ugarte Blanco Crianza
(Rioja, Spain, 13%) **£42.95**

Light straw in colour with citrus and cooked apple with notes of vanilla and biscuit.
Food pairing: Seafood, chicken and firm cheese.

Mâcon-Villages Domaine Sève
(Burgundy, France, 13%) **£44.95**

Great balance with rich, toasty character; lovely structure, aromatic and fresh.
Food pairing: Salads and cheese.

Sancerre Raffaitin-Planchon
(Loire, France, 12.5%) **£49.95**

This wine has typical flavours of citrus and gooseberry with a fabulous mineral crispness. Suitable for vegans.
Food pairing: Shellfish.

SPARKLING

Charles Joubert Champagne
(Champagne, France, 12.5%) **£69.95**

Red fruit aromas and toastiness on the nose, while on the palate freshness and roundness complement one another. Suitable for vegans. Awarded the Sommelier Wine Awards 2024 Bronze.
Food pairing: Shellfish and salads.

BY THE BOTTLE

RED

Luna Azul Merlot,
(Central Valley, Chile, 12.5%) **£26.95**

Rounded, soft and full bodied with flavours of plum and sweet spices. This typical Chilean Merlot is a great all-rounder.

Food pairing: Lamb, beef and hard cheese.

Cramele Pinot Noir
(Transylvania, Romania, 12.5%) **£28.95**

Aromas of black cherry, raspberry and cinnamon. Medium bodied with dried fruit, red berries and spice on the palate. Suitable for vegans.

Food pairing: Pork.

Domaine de Colombette Grenache Syrah
(Pays d'Herault, France, 12.5%) **£30.95**

Soft and fruity with gentle tannins and spicy notes.

Food pairing: Spice.

Club de Campo Malbec
(Mendoza, Argentina, 13%) **£31.95**

Red fruit notes, blueberries and plum. Rich, smooth palate and silky with balanced tannins. Awarded score of 84/100 in Decanter Awards. Suitable for vegans.

Food pairing: BBQ meats, creamed mushroom and cheese.

Prima Sole Primitivo,
(Puglia, Italy, 13.5%) **£32.95**

Full of plush dark fruit flavours with a lovely soft finish.

Food pairing: Rich pasta dishes and beef.

Baron D'Arignac Cabernet Sauvignon
(Languedoc-Roussillon, France, 13.5%) **£34.95**

Bouquet of cassis and blackberry together with sweet spice and vanilla. Flavours of blackcurrant, with cedar notes. Commended by the Sommelier Wine Awards.

Food pairing: Beef, lamb and hard cheese.

Growers Touch Shiraz
(Riverina, Australia, 14%) **£34.95**

Dark berry aromas, beautifully balanced with ripe red fruits.

Food pairing: Beef, lamb and venison.

Descorbe Douro Tinto
(Douro Valley, Portugal, 13%) **£36.95**

Lightly oaked, soft fruits with a lovely structure. Suitable for vegans.

Food pairing: Spice, lamb and hard cheese.

Vina Cerrada Crianza Rioja
(Rioja, Spain, 14%) **£38.95**

Aromas of ripe black fruit and spice. Well-structured palate, great balance between juicy fruit flavours and creamy vanilla oak. Suitable for vegans. Awarded the Sommelier Awards Gold.

Food pairing: : Beef, lamb and hard cheese.

Smoking Loon Zinfandel
(California, USA, 14.5%) **£41.95**

Rich and intense with dark berry fruits, warm soft finish.

Food pairing: BBQ meat

Chateau Aragdens Bordeaux
(Bordeaux, France, 14%) **£44.95**

Rich, opulent nose leads in to a palate of black-berried fruit with subtle undertones of oak. Suitable for vegans.

Food pairing: Beef, game, hard cheese

Terre Del Barolo
(Piemonte, Italy, 14%) **£49.95**

Medium bodied with aromas of cherry, dried spice and raspberry.

Food pairing: Lamb, pasta, cheese, mushroom, truffle and game.

ROSÉ

Bello Tramonto Pinot Grigio Rosé
(Abruzzo, Italy, 10.5%) **£26.95**

Elegant and fragrant with delicate aromatic tones. Crisp on the palate.

Food pairing: Salad, pastries and chicken.

White Rose Zinfandel,
(California, USA, 8.5%) **£28.95**

A refreshing wine with flavours of strawberry, raspberry, sweet apple, citrus and hints of ruby grapefruit. Awarded the Sommelier Wine Awards Silver.

Food pairing: Spicy food.

Marius Peyol Provence
(Côtes de Provence, France, 12.5%) **£38.95**

A delicate organic rose, with a lovely dry character and refreshing notes.

Food pairing: Red meat, white meat, grilled food and tuna.