

The Harp Inn

WHITE WINE

OMBRELLINO PINOT GRIGIO (ITALY)

Light & refreshing. Faint hints of stone fruit & citrus. An exceptional match with seafood

£23.
*£4.10 /£5.70/£8.00

PICPOUL PLO D'ISABELLE PICPOUL DE PINET (FRANCE).

£30

A snappy nose of lemon & lime fruit , with vibrant green apple.

VINA CARRASCO SAUVIGNON BLANC (CHILIE)

£24
*£4.20/£5.90/£8.40

Bursting full with grass, elderflower & gooseberry flavours, youthful & invigorating wine

FINGERPOST SAUVIGNON BLANC(NEW ZEALAND)

£30

An elegant sauvignon blanc with aromas of gooseberries & tropical fruit leading to a crisp & refreshing finish

ROBERTO SAROTTO GAVI DI GAVI

£35

this is a seriously textured wine, expect floral notes , with hints of pineapple, apricot & peach , excellent with a fish dish

SANCERRE DOMAINE ROGER NEVEU(LOIRE)

£42

Aromas of ripe rhubarb & gooseberry leap from the pale lemon coloured glass, along with hints of lime , chalk & flint . Vibrant green fruits & long lingering finish

BARON DE BAUSSAC VIOGNIER (FRANCE)

£28

A fleshy white , with bright aromas of ripe apricot & peach, hints of grapefruit & fresh pineapple

HILLVILLE ROAD CHARONNAY (AUSTRALIA)

£22

This wine is bursting with ripe stone & tropical fruits, lifted by a lemon sherbet freshness

SPARKLING & CHAMPAGNE

PROSECCO BEL CANTO(ITALY)

£25

Delicate & aromatic with fine bubbles. With a peach , pear and an elegant zest (

£7 /20cl

SAINCHARGNY,CREMANT DE BOURGOGNE BRUT

£42

This classic sparkling burgandy wine is dominated by fruit & spicy notes to create a unique drinking experience

SELECTION OF CHAMPAGNE - PLEASE ASK WAITING STAFF

*BY THE GLASS 125ML / 175ML/250ML