

# BRITANNIA

## TAP & GRILL

### WINE

All the wines on our menus have been hand selected by Callam, our Company Food & Beverage Manager, who has studied at Manchester Wine School to level WSET 3.

You will find some quite unique wines on our list, that are real hidden gems - we want to steer you away from what you usually enjoy to try something a little different, that may become your new favourite!

We have paired all our fabulous wines with their perfect food partner - however do feel free to experiment, or ask a team member for other recommendations.

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### WHITE WINES

175ml

<b>Vega-Reina Single Vineyard, Verdejo, Spain</b> Fruity and fresh with a smooth, creamy lemon mouth-feel <i>Food pairing: Fish-Pie</i>	£27.50
<b>Winzer Krems, Grüner Veltliner, Weinland Austria</b> Crisp and refreshing with flavours of peach, pear and citrus, finishing with a hint of spice <i>Food pairing: Grilled Chicken Breast</i>	£8.00
<b>Villa Wolf Pinot Gris, Pfalz, Germany</b> White peach and zesty grapefruit flavours, with fresh herbs and floral notes <i>Food pairing: Fleetwood Market Platter</i>	£8.00
<b>Gewürztraminer, Jean-Rémy Haeffelin, Alsace France</b> Smooth, full-bodied and aromatic, with lychee, citrus, peach and apricot <i>Food pairing: Yellowfin Tuna Steak</i>	£9.00
<b>Albarino Torres Pazo das Bruxas, Spain</b> Intensely aromatic wine with green apple and lemon peel flavours, sharp and chic <i>Food pairing: Whole Seabass</i>	£9.00
<b>Meursault, Louis Jadot, Burgundy France</b> Stunning Chardonnay that is silky and creamy - juicy stone fruit, with toasted touches of oak, almond and vanilla <i>Food pairing: Lobster Thermidor</i>	£25.50

### RED WINES

<b>Fleurie La Madone, Burgundy France</b> Foral, silky and elegant flavours throughout, with an abundance of red berries and blackcurrant <i>Food pairing: BBQ Glazed Chicken Wings</i>	£9.00
<b>U Passimientto, Baglio Gibellina, Sicily, Italy</b> Packed with black and red fruit flavours, warm and full-bodied with smooth tannins <i>Food pairing: Cotes de Beouf Steak</i>	£9.50
<b>Ribero del Duero, Valle de Oron, Spain</b> Strawberry and blackberry aromas, with rounded flavours of plums, damsons and liquorice notes <i>Food pairing: Fillet Steak</i>	£9.50
<b>Napa Cellars Pinot Noir, Napa Valley, California</b> Cherry pie and dark fruit flavours, with toasty notes, dried herbs and rich vanilla <i>Food pairing: Jack Daniel's &amp; Coke Spare Ribs</i>	£11.00
<b>Chateauneuf du Pape, Domaine Chante Cigale, France</b> Rich flavours of black fruits, black olives and spice - dark decadent and delicious <i>Food pairing: Sharing Tomahawk</i>	£15.00
<b>Amarone, Nicola Fabiano, Italy</b> Full-bodied with flavours of maraschino cherries, plums and spice notes - excellent! <i>Food pairing: Beef Wellington</i>	£18.50

Please ask staff for any allergen details.