

# Wine Cellar List

# The Hungry Duck

## Red

### Smooth, Round

2014   Pesquera Crianza	50
Ribera del Duero, Spain   Tempranillo	
2018   'Luna Shiraz', Chalk Hill	38
McLaren Vale   Shiraz, Barbera	
2016   Viña Pomal Rioja	34
Haro, Rioja, Spain   Tempranillo	
2014   Reserve d'Angludet	53
Margaux, Bordeaux, France   C.S, Merlot, Petit Verdot	
2017   Feudi Salentini 125	30
Salento, Italy   Primitivo	
2017   Enemigo Mio, Casa Rojo	32
Jumilla, Spain   Garnacha	
2016   Caves Road	41
Margaret River, Western Australia   C.S	
2015   Guillaume Gonnet	59
Chateauneuf-du-Pape   Syrah, Grenache	

### Bold, Rich, Spicy, Complex

2014   'Moveable Feast', The Drift Farm	51
Overberg, S. Africa   Syrah, Malbec, Tannat, Touriga, Barb.	
2017   'PAZ', Finca Las Moras	34
San Juan, Argentina   Malbec	
2005   Pantocrator, Bodegas Taron	50
Rioja Alta, Spain   Tempranillo, Mazuelo	
2009   Prado Enea, Bodegas Muga	85
Haro, Rioja, Spain   Temp., Garnacha, Mazuelo, Graciano	
2013   Nicolas Catena Zapata	110
Mendoza, Argentina   C.S, Malbec	
2015   Pisano	41
Progreso, Uruguay   Tannat	
2016   Lodi, Ravenswood	50
Lodi, San Joaquin County, California   Zinfandel	
2018   Los Intocables, Finca Las Moras	30
San Juan, Argentina   Malbec	
2014   Pesquera Reserva	72
Ribera del Duero, Spain   Tempranillo	
2012   Monte Faustino Amarone	77
Veneto, Italy   Corvina, Rondinella, Molinara	

### Lighter

2017   Reserve Pinot Noir, Vidal	35
Marlborough, New Zealand   Pinot Noir	
2017   Domaine Balloquet, Louis Jadot	45
Brouilly, Beaujolais   Gamay	
2018   Le Beau Sud	22
Pays D'oc   Grenache	

## White

### Rich, Textured

2017   Les Petites Pierres, Louis Jadot	61
Pouilly Fuisse, Mâconnais, Burgundy   Chardonnay	
2017   Viña Pomal	27
Haro, Rioja, Spain   Viura, Malvasia	
2017   Charles & Charles	36
Washington State   Chardonnay	
2015   Billaud-Simon	48
Chablis, Burgundy   Chardonnay	
2017   Reserve Chardonnay, Vidal	35
Hawkes Bay, New Zealand   Chardonnay	

### Aromatic, Tropical

2019   Vidal	34
Marlborough, New Zealand   Sauvignon Blanc	
2014   Foucher-Lebrun	50
Sancerre, Loire   Sauvignon Blanc	

### Light, Crisp

2017   La Campagne	25
Languedoc, Roussillon   Viognier	
2018   Le Beau Sud	28
Côtes de Gascogne   Sauvignon Blanc, Gros Manseng	
2017   Gavi, Toledana	35
Piemonte, Italy   Cortese	
2018   Domaine Roquemolière	27
Pinot, Languedoc Roussillon   Picpoul	
2018   Quintas das Arcas	22
Vinho Verde, Portugal   Loureiro, Arinto, Trajadura	
2018   Pagos del Rey	35
Salnés Valley, Rías Bixas, Spain   Albariño	

### Rosé

2017   Le Beau Sud	22
Pays D'oc   Grenache	
2017   Château La Gordonne	32
Provence   Grenache, Syrah, Cinsault	

### Sparkling

2017   Bolla Superiore Brut	30
Veneto, Italy   Prosecco	
NV   Pol Roger Brut Reserve	65
Champagne	
NV   Nocturne, Taittinger Demi-Sec	65
Champagne	
NV   G.H. Mumm	50
Champagne	

# Drinks

## Aperitifs & Cocktails

G.H. Mumm Champagne	12
Brut NV   Creamy bubbles with grapefruit, almond & butterscotch	
Negroni	10
Punt e Mes   Campari   London Dry Gin   Orange	
Cherry Bakewell	8
Amaretto   Crème de Cerise   Stolichnaya Vanilla   Cranberry	
Rhubarb Royale	8
Briottet Liqueur de Rhubarbe   Prosecco   Basil	

## Soft Drinks

Rose Lemonade	3 ½
Dandelion & Burdock	3 ½
Cloudy Lemonade	3 ½
Sparkling Elderflower	3 ½
Orange Juice	2 ¾
Apple Juice	2 ¾
Coca-Cola/Diet Coke	2 ¾
Mineral Water Still/Sparkling	3   6 ½

## Gin, Tonics & Mixers

	per 25ml
Homemade Damson & Rosemary Gin with Rosemary	6
Manchester Wild Spirit with Rosemary & Raspberry	7
Batch Signature with raspberry & lime	6
London Dry with lemon	5
Tonics Indian   Light   Rhubarb	2 ½
Mixers Ginger Ale   Rose Lemonade   Schweppes Lemonade	2 ½

## Beers & Ciders

Peroni Nastro Azzurro 5.1%   330ml	5 ¼
Brightside Lager   Manchester 4.4%   330ml	5
Brightside IPA   Manchester 5.0%   330ml	5 ½
Brightside Pale   Manchester 4.5%   330ml	5 ½
Sassy Poiré Cidre 3.0%   330ml	5
Peroni Libera 0%   330ml	3

## Hot Drinks

### Cafetière

Individual French Blend & White Chocolate Shortbread	4
For the table French Blend & White Chocolate Shortbread	10

### Tea

Individual Pot of Tea   Black or Peppermint	4
---	---

# The Hungry Duck

## Wine By The Glass

### Red

	175ml	250ml
2016   Viña Pomal Rioja	9.00	11.20
Haro, Rioja, Spain   Tempranillo		
2018   'Luna Shiraz', Chalk Hill	9.50	13.30
McLaren Vale   Shiraz, Barbera		
2018   Los Intocables, Finca Las Moras	8.40	10.50
San Juan, Argentina   Malbec		
2018   Le Beau Sud	6.20	7.70
Pays D'oc   Grenache		

### White

2018   Domaine Roquemolière	7.60	9.45
Pinet, Languedoc Roussillon   Picpoul		
2018   Quintas das Arcas	6.20	7.70
Vinho Verde, Portugal   Loureiro, Arinto, Trajadura		
2017   Reserve Chardonnay, Vidal	9.80	12.25
Hawkes Bay, New Zealand   Chardonnay		
2017   La Campagne	6.75	8.75
Languedoc, Roussillon   Viognier		
2019   Vidal Sauvignon Blanc	9.50	11.90
Marlborough, New Zealand   Sauvignon Blanc		

### Rosé

2017   Le Beau Sud	6.20	7.70
Pays D'oc   Grenache		

### Sparkling

NV   G.H. Mumm	(150ml)	12.00
Champagne		
2017   Bolla Superiore Brut	(150ml)	8.00
Veneto, Italy   Prosecco		

### Digestifs

	per 25ml
Stolichnaya Vodka	3 ½
Courvoisier V.S.	5
Frapin X.O.	12
Dalmore 12	5
Tullibardine Sauternes Barrel Single Malt	9
Glen Scotia Double Cask Single Malt	7
Amaretto	3 ½
Borghetti Coffee Liqueur	4
Blackbush Irish Whiskey	4
Buffalo Trace Bourbon	5
Rolling Calf Spiced Rum	4
Père Magloire Calvados V.S.	4
Bailey's	(50ml) 5