

# ROSE WINE

## **GARNACHA ROSADO, LISO VEINTE PRINCIPE DE VIANA, NAVARRA, SPAIN**

Glass - (125ml/175ml/250ml) - £5.00/£6.30/£8.60 Bottle - £23.50

A lovely deep colour with distinct notes of cranberry, raspberry and summer fruits. This is full of flavour, dry and well- balanced.

Food Pairing - White Meat, Fish, Mediterranean Vegetables.

## **ZINFANDEL BLUSH. 770 MILES NAPA VALLEY, CALIFORNIA, USA**

Glass - (175ml/250ml) - £7.60/£10.25 Bottle - £28.50

Delightfully soft, fruity rosé with juicy strawberry and melon fruit, with a delicate medium sweet finish. Pale salmon pink in colour with a restrained aroma leading to a palate full of lychee, baked strawberry and roses.

Food Pairing - Spicy Foods.

## **CUVÉE EDALISE ROSÉ, AOP. MAISON BOUTINOT CÔTES DE PROVENCE, FRANCE**

Bottle - £40.00

Delightfully crisp and refreshing, as Provence rosé should be. Delicate pale salmony pink in colour, with notes of white peaches, redcurrants and mandarin.

Food Pairing - Seafood, Robust vegetable dishes.

# SPARKLING WINE

## **PROSECCO SPUMANTE, DOC. BRILLA! VENETO, ITALY**

Glass(125ml) - £7.00 Bottle - £30.00

A vibrant and bright dry style of Prosecco offering lots of green apples, citrus fruit. The bubbles are lovely and lively with a delicious long finish.

## **PROSECCO ROSÉ DOC. BRILLA! VENETO, ITALY**

Bottle - £32.00

Delicate and complex bouquet with fruity notes of peach, green apple and lemon and floral notes of acacia and rose. Fresh and light on the palate, with balanced acidity and body.

## **PET NAT. SEA FOAM, UNICO ZELO SOUTH AUSTRALIA.**

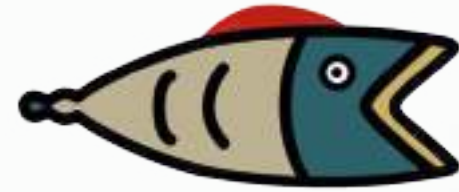
Bottle - £45.00

Fresh and fruity, with a gentle mousse, this 'pet-nat' combines crisp green apples and ripe nashi pears, with a lip- smacking, savoury finish.

## **CHAMPAGNE N.V BRUT. JULES FERAUD VINCELLES, CHAMPAGNE, FRANCE**

Bottle - £68.00

A fine mousse of tiny bubbles and generous apple fruit & yeasty flavours on the palate. Balanced and dry.



**the bank  
AT BUDE**

# WINE LIST



**THE CORNISH WINE CO.**

Est. 2016

The Bank at Bude are proud to have partnered with our local independent wine merchant The Cornish Wine Company to prepare this list of delicious wines.  
125ml Measures are available, please ask.

# WHITE WINE

## VIURA. LISO VEINTE, PRINCIPE DE VIANA, NAVARRA, SPAIN.

Glass - (125ml/175ml/250ml) - £5.00/£6.30/£8.60 Bottle - £23.50

Fresh and lively with crunchy green apples and lemon peel on the nose and palate. Refreshing and zesty with a good length and tight acidity.

Food Pairing - Seafood, Rich Vegetable Dishes, Spicy Foods

## PINOT GRIGIO, DOC. NUA DELLA VENEZIE, ITALY.

Glass - (175ml/250ml) - £7.00/£9.00 Bottle - £25.00

Apple aromas with hints of honey and peach. On the palate the wine is textural with layers of orchard fruit, spice and fresh citrus acidity.

Food Pairing - Seafood, Salads, Cooked Meats.

## VINHO VERDE DOC. JFC LOUREIRO PORTUGAL

Glass - (175ml/250ml) - £7.75/10.25 Bottle - £28.00

A pale lemon colour with delicate aromas of melon and pear along with a lightly floral and citrus edge. The palate is fresh and elegant with a suggestion of nuts and zesty grapefruit acidity.

Food Pairing - Salads, Grilled Fish.

## VERMENTINO, UNO DI UNO PUGLIA. ITALY.

Glass - (175ml/250ml) - £7.75/10.25 Bottle - £29.00

Straw yellow with green reflections, fruity aromas with notes of cedar, white peach, apricot and apple. On the palate it is warm with a well balanced acidity.

Food Pairing - Fish and shellfish.

## VERDEJO ECOLÓGICO, DO RUEDA [ORGANIC]. DIEZ SIGLOS RUEDA, SPAIN

Glass - (175ml/250ml) - £8.50/£11.30 Bottle - £31.00

Fresh citrus and herbaceous characters on the nose. The palate has ripe stone fruit and an appealing texture. The finish is bright with crisp and zesty lime acidity.

Food Pairing - Fish, Chicken and Rice Dishes.

## SAUVIGNON BLANC, NGARU MARLBOROUGH, NEW ZEALAND

Glass - (175ml/250ml) - £9.50/£12.25 Bottle - £34.00

Pure, flavourful and intense with aromas and flavours of passion fruit and grass. This is well structured with integrated acidity and a nice rounded palate.

Food Pairing - White Fish, Prawns, Salad, Grilled Vegetables.

## CHABLIS. L'ONCIALE BURGUNDY, FRANCE

Bottle - £55.00

Elegant pale straw colour with notes of green apple, yellow plums and citrus. The palate has refreshing acidity, a pleasing medium-bodied weight of fruit and a subtle nutty finish.

Food Pairing - Creamy Sauces, Fish, Spicy Food.

## ORANGE NATURAL WINE. ESTERICO SOUTH AUSTRALIA Bottle - £45.00

Orange Wine from Australia, made from white grapes, but with skin contact like a red. Natural ferment, no fining or filtering, the result is rich & aromatic, with a lean driven palate and tannic structure. Food Pairing - Strong Cheese, Spicy Food.

# RED WINE

## TEMPRANILLO. LISO VEINTE, PRINCIPE DE VIANA, NAVARRA, SPAIN

Glass - (125ml/175ml/250ml) - £5.00/£6.30/£8.60 Bottle - £23.50

Smooth and fruity medium bodied red with dominant blackberry and fresh cherry on the palate leading to a rich finish.

Food Pairing - Poultry, Red Meat.

## ORGANIC NERO D'AVOLA-SHIRAZ. PASQUA SICILY, ITALY

Glass - (175ml/250ml) - £7.75/£10.50 Bottle - £29.50

Deep ruby red colour wine with purplish highlights. Intense on the nose, with delicate fruity hints of blackberry and plum. Very attractive texture on the palate, with soft and velvety tannins, persistent and well balanced.

Food Pairing - Red Meat, Rich Sauces.

## MALBEC, IGP PAYS D'OC. LA PERDRIX SOLITAIRE AUDE, FRANCE

Glass - (175ml/250ml) - £8.00/£11.00 Bottle - £30.00

Notes of mulberry and underlying redcurrant and blackcurrant aromas. Complex, with fine raspberry and red-fruit flavours backed by a touch of chocolate truffle richness. A mid-weight harmonious wine, an expression of purity and youthful fruitiness.

Food Pairing - Red Meat, Tuna.

## RIOJA CRIANZA. LOS VINATEROS LA RIOJA, SPAIN

Glass - (175ml/250ml) - £9.00/£12.00 Bottle - £33.00

Ruby red colour with light tawny shades, displaying a combination of agreeable cherry-like fruit fused with pleasingly toasted vanilla. Very appealing aromas of dill, coconut and succulent red fruit and brambles. Spicy, warm and rounded this has well balanced tannins and a good length.

Food Pairing - Rich Meat Dishes, Chicken, Cheese.

## MERLOT. DOMAINE DE LA BAUME LANGUEDOC/D'OC, FRANCE

Glass - (175ml/250ml) - £9.50/12.25 Bottle - £34.00

Awash with damsons and redcurrants on the nose which follow all the way through on the palate - warm and silky with a dramatically long finish.

Food Pairing - Chicken, Sausage.

## TOURIGA NACIONAL, DOC. BACALHÔA DAO, PORTUGAL.

Bottle - £50.00

Bright and inviting aromas of blackcurrant and bramble fruit and fresh herbs. Well-judged, balanced, subtle tannins which are really well integrated with bright acidity and an appropriate seasoning of oak and this juicy, persistent, fresh fruit character.

Food Pairing - Meatballs, Stews, Rich Meat Dishes.



# THE BANK SANGRIA

Imported traditional Spanish Ingredients with fresh Cornish produce giving you the braches and Pools of Spain in Cornwall. Ask your server for more details.