

WINE LIST

CHAMPAGNES

125ml 1 Louis Roederer Brut - France

The ultimate in luxury! Elegant and creamy yet lively on the finish.

2 Laurent-Perrier Cuvee Brut Rosé - France

A Champagne of iconic status full of wild strawberries that lingers forever.

3 Veuve Delaroy Rosé - France

Light yet juicy Champagne with real freshness.

4 De Nauroy Brut - France

A small Champagne house making limited quality wine - biscuity and rich.

5 Roederer Cristal - France

Originally made for the Russian Tsar by Roederer in the 19th Century, now the epitome of opulence.

SPARKLING WINES

6 Jeio Brut Prosecco - Italy

From the owners of the most expensive vineyard in Italy. Peach and refreshing, a real summer pleaser.

7 Jeio Rosé - Italy

Ripe and juicy wine with bags of red fruit flavours.

ROSÉ WINES

8 Conto Vecchio Pinot Grigio Blush - Italy

Pale rosé with aromas of apples and cherries, and a touch of sweetness that makes it oh so easy to drink.

9 Argento Malbec Rosé - Argentina

Much heavier style of Rosé - almost a red wine, full of dark fruit and spice.

WHITE WINES

10 Wither Hills Sauvignon Blanc - New Zealand

Classic Kiwi savvy-b. Combination of redcurrants and gooseberries with a herbaceous finish.

11 Conto Vecchio Pinot Grigio - Italy

Crisp apples and pears are up front from this light and easy drinking Pinot Grigio.

12 Tortoise Mountain Sauvignon / Chenin Blanc - South Africa

Tropical aromas of melons and grapefruit from grapes grown in the Paarl mountains.

13 Thomas Mitchell Marsanne - Australia

A white Rhone grape variety doing wonders in Oz at the moment. Peach wine with a mineral finish.

14 Chablis Françoise Chauvenet - France

Unoaked Chardonnay at it's best - clean, crisp and steely wine.

15 El Muro Macabeo - Spain

From vineyards in North West Spain. A characterful wine full of ripe apples and a mineral finish.

16 Wither Hills Pinot Gris - New Zealand

Much riper and richer than it's Italian counterpart, this Pinot Gris comes at you with honeyed fruit and a floral finish.

17 Branch Creek Chardonnay Semillon - Australia

Good, weighty Sem/Chard, with the tiniest touch of oak to balance out the fruit.

18 Gavi Riva Leone - Italy

Delicious little Italian with aromas of apricots and ripe dessert apples.

19 Argento Chardonnay Viognier - Argentina

High altitude vineyards that give a combination of ripe spicy fruit with a more-ish, refreshing finish.

RED WINES

20 Barbera Piemonte Riva Leone - Italy

A delightful wine from North East Italy. Bitter cherry fruit flavours and a crunchy texture - great food wine.

21 Preece Shiraz - Australia

Cool climate Oz at it's best. Black cherries, chocolate and spice all backed up with velvety tannins.

22 Saam Mountain Pinotage - South Africa

The Cape's top red grape variety. Juicy plum fruit with a soft texture.

23 Castillo de Clavijo Rioja Reserva - Spain

Stewed red fruit finished off with a smack of sweet vanilla oak.

23 El Muro Tempranillo / Garnacha - Spain

Intense jammy fruit flavours with a herbaceous finish.

24 San Rafael Merlot - Chile

It's what Chile do best - soft, ripe and easy drinking Merlot.

25 Ceretto Barolo Zonchera - Italy

The noblest of Italian wines from this award winning winery! Intense, sweet fruit yet oh so elegant.

26 Chilcas Single Vineyard Pinot Noir - Chile

Cherries and strawberries with a mouth feel that's almost creamy. For those who like red's on the lighter side.

27 Argento Reserva Malbec - Argentina

Great wine for Beef! Full of leather and spice, but backed up with dark, brooding fruit.

28 Vivens par Chateau Durfort-Vivens Margaux - Bordeaux

Made by the awesome 2nd growth Bordeaux winery Durfort-Vivens. Mint and cassis with fine tannins.

29 Knappstein Cabernet Sauvignon Merlot - Australia

A fruit bomb of a wine full of blackberries and plums, with a touch of aniseed on the finish.

For reservations: T: 01708 555 586 E: info@themanoressex.co.uk

Allergy sufferers please ask if you need to know about any ingredients of any dish.

Dish prices are inclusive of VAT. Service is discretionary. Most major credit cards accepted. Menus are subject to change. We would kindly request that all mobile telephones are switched to silent. Please note that all deposits are non-refundable.