**Wine and Drinks Menu**

- **Reception Drinks by the Glass**
  - Sparkling Wine: £4.35
  - College Champagne: £6.50
  - Kir Royale: £6.25
  - Bucks Fizz: £4.00
  - Pimms: £3.60
  - Mulled Wine: £3.60
  - College Label Wine: £3.25
  - Sherry: £3.00
  - Orange Juice: £1.55
  - Mineral Water: £1.25
  - Alcohol Free Fruit Punch: £2.35

- **Beverage Service Fee**
  - (On your own wines, per 75cl Bottle)
    - Still Wine: £9.25
    - Sparkling Wine: £10.25
    - Champagne: £11.80
    - Port / Sherry: £10.75
    - Mineral Water: £2.05

- **Wines by the Bottle**

  - **Champagne**
    - Wolfson College Champagne – Autréau-Roualet Brut NV: £30.00
      *Top quality Champagne from an excellent maker, well-balanced, with brioche flavours.*

  - **Sherry**
    - Barbadillo Manzanilla Sanlucar de Barrameda, Extra Dry NV: £18.50
      *Crisp, aromatic and dry. Excellent aperitif or to accompany seafood.*

  - **Sparkling**
    - Solealto Bianco Spumante Continari NV: £16.95
      *Dry, crisp and refreshing with floral overtones. Excellent aperitif.*
    - Prosecco, Casa Sant’ Orsola NV: £18.95
      *Refined, full-flavoured and well balanced.*

  - **White**
    - Los Tres Curas Sauvignon Blanc (Chile): £12.95
      *Fresh Sauvignon with a tropical fruit taste and flowery aromas.*
    - Apaltagua Reserva Chardonnay 2014 (Chile): £13.25
      *Full, rich and buttery. Classic Chardonnay.*
    - Carro Santa Maria Blanco 2015 (Spain): £13.50
      *Crisp wine with a refreshing apple and citrus fruit finish.*
    - Apaltagua Reserva Pinot Grigio 2015 (Chile): £13.95
      *Well balanced versatile wine, with typical Pinot Grigio characteristics.*
    - Mâcon-Vergé Croix-Jarrier 2014 (France): £16.50
      *Flavours of lemon, peach and pear, with smokey minerality. Intense and lingering.*
    - Wwe Dr. H Thanisch Estate Kabinett Riesling 2014 (Germany): £19.95
      *Excellent dry Riesling with good fruit and complexity.*
    - Pouilly-Fumé “Fines Cailottes” Domaine Jean Pabiot 2013 (France): £22.95
      *Well-balanced classy wine with a hint of smokiness.*
Wine and Drinks Menu

Red

Apaltagua Reserva Carmenere 2013 (Chile) £12.95
A well-balanced wine with good fruit and smooth tannins.

Steeple Jack Shiraz 2014 (Australia) £13.75
Typical Australian Shiraz. Fruity and peppery with mellow tannins.

I Veroni Rosso Toscana 2012 (Italy) £14.75
Robust rich red wine with good tannins.

Bodega Monteviejo Festivo Malbec 2014 (Argentina) £14.95
A classic medium-bodied Malbec, with excellent fruit and balance.

Rioja Hazana Vinas Viejas Bodegas Abanico 2012 (Spain) £15.50
Made from the tempranillo grape and matured in oak barrels. Classic Rioja.

Le Pavillon du Château Beauchêne Côtes du Rhône 2012 (France) £17.00
Robust full flavoured wine made mainly from Grenache and Syrah.

Château Méaume 2010 (France) £17.50
Well balanced classic claret from a very good year.

Château Le Joyeux Bordeaux Wolfson College 2011 (France) £17.95
Fruity, smooth and well balanced.

Holden Manz Visionaire 2012 (South Africa) £22.50
Well balanced, with excellent fruit and hints of chocolate and leather.

Dessert

Concha Y Toro Sauvignon Blanc 2011 37.5cl (Chile) £11.00
Luscious sweet wine with good balancing acidity.

Moscatel de Setubal 2012 (Portugal) £18.00
Notes of toffee and nuts. Good with chocolate and sticky puddings.

Château Belingard Monbazillac 2012 (France) £20.25
Delicious sweet wine. Made from grapes affected by the “noble rot”.

Port

Wolfson College Label Port NV £20.00
An award-winning “reserve” ruby port. Rich and well balanced.

Grahams LBV Port 2011 £23.95
Superb quality port from an excellent year. Full flavoured and long-lasting in the mouth.

Non-Alcohol

Mineral Water (750ml) £3.05
Elderflower Pressé (750ml) £5.50
Jug of Orange Juice (1 Litre) £5.50

All prices listed are subject to the addition of VAT at the standard rate.

The wines, vintages and prices may be subject to alteration without prior notification and are valid until 31 December 2017.