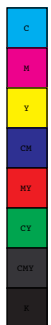


MERCURE

HOTEL

WINE MENU



TASTING NOTES

If you are unsure of what wine to choose, or looking to try something different, we've put together some hints and tips below to help with your selection.

BALANCE

Balance is key when matching wine with food. Richer, full-flavoured wines will work best with hearty dishes, while subtle dishes work much better with delicate wines so that neither the wine nor the food dominates the flavours.

INGREDIENTS

Sauces are often the dominant element of a dish, so try choosing a wine to match sauce first, then the main ingredient. For example, a peppercorn sauce on your steak will go wonderfully with a Cabernet Sauvignon.

NATIONALITY

Food often goes best with wines from the same country or region as they have grown up together! So if you are eating French food, try matching it with French wine.

WHITE BEFORE RED

If you are planning on matching wines to each course, it is better to start with lighter, younger wines – which are normally the whites – before moving onto the heavier older reds.

MOST IMPORTANTLY....

FOLLOW YOUR INSTINCT

It's your taste that matters. While our tips should help you make your selection, there are no right or wrongs with wine – so if it tastes good for you, go with it!

Allergies & Intolerances

Should you have concerns about a allergy or intolerance please speak to our staff before you order.

for the facts drinkaware.co.uk

MC89164SC

CHAMPAGNE & SPARKLING WINE

 125ml

 Bottle

LOUIS DORNIER ET FILS BRUT

£55.00

France

A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate. Outstanding value and consistently good. There is a high percentage of Pinot grapes (both Noir and Meunier) in the blend

Food pairing: Seafood

GALANTI PROSECCO EXTRA DRY

£5.25 £29.00

Italy

Shows the typical fruit spectrum of apple and pear with a hint of peach; followed by a fine, persistent, soft fizz

Food pairing: Olives, nuts and nibbles

GALANTI SPUMANTE ROSATO

£5.00 £27.00

Italy

Light, carnation-pink coloured rosé with generous raspberry and strawberry fruit both on the nose and palate

Food pairing: This wine has a cork closure and is one of a growing number in our list that can be enjoyed by vegan drinkers. Soft and fizzy rosé, good with chicken, pork, salads and seafood

DA LUCA ROSATO SPUMANTE

£32.00

Italy

Fresh and vibrant raspberry and strawberry scented fizz made from a blend of Merlot and Raboso

Food pairing: Easy drinking sparkling rosé great with Sushi, Chicken, Tomato based sauces, middle eastern style mezze dishes

ROSÉ WINE

 125ml
  175ml
  250ml
  Bottle

EL VELERO TEMPRANILLO ROSADO, VALDEPEÑAS

Spain

🍷 A soft and juicy rosé showing notes of strawberry and citrus

Food pairing: Mediterranean salads, grilled fish, balsamic dressings, pan fried chicken, pork, spicy Asian dishes

ANTONIO RUBINI PINOT GRIGIO ROSÉ, PAVIA

Italy

🍷 A copper, or 'ramato', coloured rosé made from Pinot Grigio grapes grown in north-east Italy. The nose shows aromas of wild flowers, vanilla and strawberry; the palate is refreshing with delicate fruit flavours

Food pairing: Mediterranean salads, grilled fish, balsamic dressings, pan fried chicken, pork, spicy Asian dishes

BORSARI MERLOT ROSATO

£4.00 £5.50 £7.75 £22.50

Italy

🍷 Light and fresh with strawberry and raspberry fruit notes.

Food pairing: This wine is suitable for vegan diets. Fruit-driven rosé, great with chicken, salads and pasta

CULLINAN VIEW CHENIN BLANC ROSE, WESTERN CAPE

£4.25 £6.00 £8.25 £24.00

South Africa

🍷 Vibrant rosé made in an off-dry style, lovely crisp acidity with summer berry fruit flavours.

Food pairing: Appealingly versatile rosé, ideal with salads, seafood, grilled chicken or pasta

RUGGED RIDGE ZINFANDEL ROSE' CALIFORNIA

£4.50 £6.25 £8.75 £25.50

USA

🍷 Medium-sweet pink with sweet raspberry, watermelon and strawberry fruit. Sweet, soft and light rosé

Food pairing: Can work well with savoury foods that have a sweet dimension such as Cajun and BBQ spices, Mildly spicy curries Indian curries, Thai and Malay curries.

WHITE WINE



125ml



175ml



250ml



Bottle

EL VELERO VERDEJO BLANCO, £3.25 £4.75 £6.50 £19.00
VALDEPEÑAS

Spain

The Verdejo grape is an aromatic variety, this wine shows melon and green apple on the palate with floral notes on the finish

Food pairing: Caesar salad, firm white fish, salmon, sea bass, creamy sauces, pesto, roast white meats, gammon, sweeter Thai dishes, mild Indian dishes, semi soft cheese or brie

CULLINAN VIEW CHENIN BLANC, £3.75 £5.25 £7.25 £21.00
WESTERN CAPE

South Africa

South Africa's most popular grape variety. Youthful, fruity character and a fresh, zesty acidity. Very well-balanced

Food pairing: Caesar salad, firm white fish, salmon, sea bass, creamy sauces, pesto, roast white meats, gammon, sweeter Thai dishes, mild Indian dishes, semi soft cheese or brie

MONTE VERDE SAUVIGNON BLANC, £3.75 £5.25 £7.25 £21.00
CENTRAL VALLEY

Chile

Grapes from vines planted in the Central Valley provide raw material for this crisp, zesty Sauvignon Blanc with tropical fruit flavours

Food pairing: Salads, delicate fish, light creamy herb-based sauces, chicken, less sweet Thai dishes, moderately spiced fish

ANTONIO RUBINI PINOT GRIGIO, £4.00 £5.50 £7.75 £22.50
DELLE VENEZIE

Italy

Now from a more defined legislation, having moved from IGT to DOC.

Much richer and more concentrated from lower yielding vines. Rich pear drop and Elderflower notes with lingering apple finish

Food pairing: This wine is suitable for vegan diets. Light and refreshing, a mouth-watering partner for salads and seafood

SHORT MILE BAY CHARDONNAY, £4.25 £6.00 £8.25 £24.00
SOUTH EASTERN AUSTRALIA

Australia

Cool-fermented in stainless steel and bottled early to retain the freshness, a citrusy Chardonnay with a crisp finish

Food pairing: A fine match for seafood, tasty chicken or spicy pork dishes

SHORT MILE BAY SAUVIGNON £4.50 £6.25 £8.75 £25.50
BLANC, SOUTH EASTERN AUSTRALIA

Australia

The Sauvignon Blanc grapes for this wine are picked just at the point of ripeness to preserve the variety's fresh, aromatic style. Clean tropical notes of passion fruit and a herbaceous grassy lift followed by a crisp finish

Food pairing: Deliciously zesty and zippy, makes fish and seafood dishes shine

PETIT CHABLIS, LES SARMENTS, £39.50
VIGNERONS DE CHABLIS

France

The Chardonnay grapes for Petit Chablis come from vineyards that often border the main Chablis vineyards, but are in slightly cooler sites, such as atop a hill; as such they tend to be more subtly flavoured with citrus and floral notes, such as shown by this fresh and lively example.

Food pairing: This wine has a cork closure and is one of a growing number in our list that can be enjoyed by vegan drinkers.

Mouth-watering and mineral Chablis is perfect with simply prepared seafood, chicken and salads

RED WINE



EL VELERO TEMPRANILLO TINTO, VALDEPEÑAS £3.25 £4.75 £6.50 £19.00

Spain

Cherry-red Tempranillo that shows strawberry and fruits of the forest on its smooth and velvety palate

Food pairing: Smoked meats, grilled vegetables, tuna, bolognese & tomato sauces, lasagne, sausages, moderate to hot Indian. Creamy blue cheeses

MONTE VERDE MERLOT, CENTRAL VALLEY £3.75 £5.25 £7.25 £21.00

Chile

Deep-coloured and intensely juicy yet light and supple on the palate; part of the blend is oak-aged, which softens the finish

Food pairing: Smoked meats, grilled vegetables, tuna, bolognese & tomato sauces, lasagne, sausages, moderate to hot Indian. Creamy blue cheeses

AMODO PINOT NOIR, PAVIA £4.00 £5.50 £7.75 £22.50

France

Delicate and elegant with notes of blackberries and red fruit.

Food pairing: A delicious accompaniment to roast meats, grilled vegetables and cheeses. Can be enjoyed by vegan drinkers. Fresh, savoury, berry-fruit flavours that are excellent with light game, rich chicken and pork dishes.

SHORT MILE BAY SHIRAZ £4.25 £6.00 £8.25 £24.00

Australia

Deep-coloured and full-bodied with lots of rich berry fruit on the palate and a pinch of pepper spice so typical of Shiraz.

Food Pairing: Cod with pancetta, chorizo, light pork dishes, light Indian dishes, jerk chicken, cheddar, brie

TEKENA MERLOT, CENTRAL VALLEY £4.50 £6.25 £8.75 £25.50

Chile

A fruit-driven Merlot with raspberry and blueberry fruit leading to a soft finish

Food pairing: A great all-rounder, as good with Mediterranean dishes as with spicy food or a Sunday roas

LUNA DEL SUR MALBEC, SAN JUAN £4.75 £6.50 £9.25 £27.00

Argentina

Plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon and vanilla notes from some brief oak ageing

Food pairing: This wine is suitable for vegan diets. Turns the heat up when paired with spicy dishes or peps up grilled or roasted beef or lamb dishes

MARQUÉS DE MORANO RIOJA RESERVA £39.50

Spain

Made from Tempranillo and Mazuelo grapes which are matured for at least a year in cask followed by at least a year in bottle to give that classic smooth oaky taste

Food pairing: Smoked meats, grilled vegetables, tuna, Bolognese & tomato

APERITIFS

SIZE



PERNOD	25ML	£3.50
MARTINI BIANCO	50ML	£3.50
MARTINI ROSSO	50ML	£3.50
MARTINI EXTRA DRY	50ML	£3.50
CAMPARI	25ML	£3.55
HARVEY'S BRISTOL CREAM	50ML	£3.55
REGENCY MEDIUM DRY SHERRY	50ML	£3.55
TIO PEPE	50ML	£3.75
COCKBURNS FINE RUBY	50ML	£4.75

GINSIZE 

CHRISTOPHER'S	25ML	£2.95
BEEFEATER LONDON DRY	25ML	£3.30
EDINBURGH POMEGRANATE & ROSE	25ML	£3.50
EDINBURGH RASPBERRY	25ML	£3.50
EDINBURGH PLUM & VANILLA	25ML	£3.50
EDINBURGH ELDERFLOWER	25ML	£3.50
BEEFEATER PINK	25ML	£3.55
BOMBAY SAPPHIRE	25ML	£4.00
JJ WHITLEY	25ML	£4.00
WHITLEY NEILL RHUBARB AND GINGER	25ML	£4.50
WHITLEY NEILL BLACKBERRY	25ML	£4.50
WHITLEY NEILL RASPBERRY	25ML	£4.50
WHITLEY NEILL PARMA VIOLET	25ML	£4.50
TANQUERAY	25ML	£4.55
HENDRICKS	25ML	£5.55
TANQUERAY NO 10	25ML	£6.00

VODKASIZE 

IMPERIUM	25ML	£2.95
ABSOLUT ORIGINAL	25ML	£3.55
ABSOLUT VANILLA	25ML	£3.80
ABSOLUT BLACKCURRANT	25ML	£3.80
BELVEDERE	25ML	£6.00

RUMSIZE 

RON CALADOS WHITE	25ML	£2.95
LAMB'S NAVY	25ML	£3.30
HAVANA ESPECIAL	25ML	£3.55
BACARDI CARTA BLANCA	25ML	£3.55
BACARDI OAKHEART SPICED	25ML	£3.80
CAPTAIN MORGAN SPICED	25ML	£4.00
KRAKEN SPICED	25ML	£4.05
HAVANA CLUB 7 YEAR OLD	25ML	£4.55

BRANDY & CONGACSIZE 

NAPOLEON	25ML	£2.95
MARTELL VS	25ML	£4.55
REMY MARTIN VSOP	25ML	£6.55
MARTELL VSOP	25ML	£6.80

WHISKY & BLENDED SCOTCHSIZE 

BELLS WHISKY	25ML	£2.95
JAMESON IRISH WHISKY	25ML	£4.00
JACK DANIELS	25ML	£4.00
JACK DANIELS HONEY	25ML	£4.55
CHIVAS REGAL 12 YEAR OLD	25ML	£5.55
GLENFIDDICH 12 YEAR OLD SPECIAL RESERVE	25ML	£6.05
GLENFIDDICH 15 YEAR OLD	25ML	£7.25
TALISKER 10 YEAR OLD	25ML	£7.50
DALWHINNIE 15 YEAR OLD SCOTCH WHISKY	25ML	£8.05

DIGESTIFS & LIQUEURSSIZE 

ANGELS SCHNAPPS	25ML	£3.00
PASSOA	25ML	£3.00
COINTREAU	25ML	£3.30
KAHLUA	25ML	£3.30
ANTICA WHITE	25ML	£3.30
ANTICA BLACK	25ML	£3.30
JOSE CUERVO ESPECIAL SILVER	25ML	£3.50
JOSE CUERVO ESPECIAL GOLD	25ML	£3.50
ADVOCAT	25ML	£3.50
MALIBU	25ML	£3.55
SOUTHERN COMFORT	25ML	£3.55
TIA MARIA	25ML	£3.55
AMARETTO DI SARONNO	25ML	£3.55
ARCHERS PEACH SCHNAPPS	25ML	£3.55
JAGERMEISTER	25ML	£3.55
PIMMS NO.1	50ML	£3.75
CHAMBORD	25ML	£4.30
DRAMBUIE	25ML	£4.55
BAILEYS IRISH CREAM	50ML	£5.30

BOTTLED BEER & CIDER

SIZE



HEINEKEN ZERO	330ML	£3.75
BUDWEISER	330ML	£5.00
HEINEKEN	330ML	£5.00
PERONI	330ML	£5.00
SOL	330ML	£5.00
KOPPARBERG - MIX FRUIT	500ML	£6.00
SMIRNOFF ICE	330ML	£5.00

DRAFT BEER & CIDER

HALF

PINT

FOSTERS	£2.30	£4.50
JOHN SMITHS	£2.30	£4.50
SYMMONDS	£2.55	£5.00
AMSTEL	£2.80	£5.50
HEINEKEN	£3.05	£6.00
CALEDONIAN COAST TO COAST PALE ALE	£3.05	£6.00
GUINNESS	£3.05	£6.00

SOFT DRINKS

SIZE

TONIC SCHWEPPE	125ML	£1.30
TONIC SLIMLINE SCHWEPPE	125ML	£1.30
FEVER TREE TONIC WATER	200ML	£2.50
FEVER TREE LIGHT TONIC	200ML	£2.50
FEVER TREE GINGER ALE	200ML	£2.50
FEVER TREE LEMON TONIC	200ML	£2.50
FRUIT SHOOT BLACKCURRANT & APPLE	125ML	£1.50
J20 APPLE MANGO	275ML	£3.00
J20 APPLE RASPBERRY	275ML	£3.00
J20 ORANGE & PASSION FRUIT	275ML	£3.00
KICK ENERGY	250ML	£3.00
APPLETISER	275ML	£3.00
COCA COLA	330ML	£3.25
FANTA ORANGE	330ML	£3.25
HARROGATE SPRING WATER SPARKLING	750ML	£3.00
HARROGATE SPRING WATER SPARKLING	330ML	£1.75
HARROGATE SPRING WATER STILL	750ML	£3.00
HARROGATE SPRING WATER STILL	330ML	£1.75
	PINT	HALF
SCHWEPPE BLACKCURRANT CORDIAL	£1.50	£0.75
SCHWEPPE LIME CORDIAL	£1.50	£0.75
SCHWEPPE ORANGE CORDIAL	£1.50	£0.75
COLA ZERO	£3.75	£2.00
LEMONADE	£3.75	£2.00

HOT BEVERAGES

TEA FOR ONE	£3.25
AMERICANO	£3.25
HOT CHOCOLATE	£3.25
DOUBLE ESPRESSO	£3.25
CAPPUCCINO	£3.50
LATTE	£3.50

LIQUEUR COFFEES

IRISH (JAMESON'S WHISKY)	£6.50
CALYPSO (TIA MARIA)	£6.50
HIGHLAND (DRAMBUIE)	£6.50
SHIN SHIN (RUM)	£6.50
RUSSIAN (VODKA)	£6.50
ENGLISH (COINTREAU)	£6.50
FRENCH (COGNAC)	£6.75
BAILEYS (IRISH CREAM)	£7.50

If your favourite tippie is not listed, we have a larger selection behind the bar, so please just ask. Subject to availability. Please drink responsibly, see drinkaware.co.uk for the facts.

MERCURE

HOTEL



Allergies & Intolerances
Should you have concerns about a allergy or intolerance
please speak to our staff before you order.

for the facts drinkaware.co.uk

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