

the bru

Wines to compliment your experience!

The following wines have been carefully selected by our team at The Brudenell, with the intention to provide quality and variety at all levels. Our wine list contains many recognised names with proven track records, alongside some lesser-known stars of the future.

Our “Verre de Vin” system of re-sealing open bottles creates a controlled vacuum in the bottle (thus preventing the wine from oxidising) and allows us to offer a good range of wines by the glass. **A list of wines by the glass is found at the end of the wine list.**

A new addition to our list is a section of beers from around the world, many of which complement our menu extremely well. Information on our malts and brandies can be found at the back of this wine list. If a particular favourite of yours is not featured, then please let us know. We are constantly striving to update our list, in addition to sourcing new and interesting products from around the globe.

Adnams



Bibendum



The Best of the Bru

To further enhance the quality of our wine list, we have recently added some incredible wines for the enjoyment of the discerning drinker. Sold throughout the year, these have been selectively sourced for us and are specially priced to give exceptional value.

We have also included some older, finer gems from the Proprietor's cellar. These are also specially priced and we would defy anyone to find them on a restaurant list at this price. Enjoy these beautiful wines, which are all great examples of their style and more importantly, are selected to complement our inspired menus.

White

1. New Zealand Pinot Gris, Huia, Marlborough 2007 £28.50
Beneath this wonderfully textured aromatic wine are delicate layers of quince, ripe apple and five-spice. Brilliant with scallops, chillies or chowder.
2. South Africa Chenin Blanc, De Trafford, Stellenbosch 2007 £29.75
Very luxuriant wine that glides across the mouth with flavours of honey, cantaloupe melon and extremely ripe lemons. Brilliant with smoked fish, lobster or simply treating yourself.
3. Argentina Catena Alta Chardonnay, Mondoza 2005 £33.50
As close to serious Burgundy as you could imagine from outside of Europe. Utterly beautiful flavours of buttered toast and butterscotch. A joy with smoked salmon.
4. France Château Cantelys Pessac-Leognan Blanc, Bordeaux 2004 £34.00
A naughty little blend of Sauvignon Blanc and Semillon, giving grassy freshness and some white currant richness. Best served with flat fish, small fish, large fish or shellfish. Or perhaps goats cheese!
5. France Condrieu, Les Ravines, Robert Neiro, Northern Rhone 2006 £42.00
Careful now. This is the purest form of Viognier and it's a very expensive addiction. But once you've experienced its perfect peachy flesh, you won't be able to stop.

Red

6. South Africa De Trafford Cabernet Sauvignon, Stellenbosch 2004 £32.00
De Trafford are currently making some of the Cape's finest wines and Cabernet is one of their Tour de Force. Dense blackcurrant, cedar wood and cigar smoke flavours. Terrific with comfort foods, Sunday roasts or perfectly cooked steaks.
7. USA Twelve Clones Pinot Noir, Morgan, St Lucia Highlands, California 2006 £35.00
At last really great Pinot Noir from outside Burgundy, and it doesn't taste of jam. Very pure crushed strawberry and raspberry fruit flavours. Wonderful with fatty meats or game.
8. Australia Print Shiraz, Mitchelton, Central Victoria 2003 £ 36.00
Powerful at nearly 15%, but has incredible style and length of flavour. Ripe black cherries, violets, plum pudding and spice combined with nuances of ash and earth developing with bottle maturation. Need some big and meaty food.

If stocks of the stated vintage are exhausted the closest possible alternative year will be on offer
All Prices Include V.A.T.

From the Proprietor's Cellar

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|-----|--------------------|--|--------|
| 9. | France
Alsace | RIESLING 'Cuvée Comtes de Egusheim', Leon Beyer 1989
Classic Riesling kerosene aromas, delicious mouthfilling citrus fruit flavours and enlivening acidity on the palate with just a hint of sweetness.
Complex and with an extremely long finish. | £80.00 |
| 10. | France
Burgundy | ST. AUBIN 1er CRU 'Les Perrières' 2002
Full-bodied and elegant dry white with mouth filling fruitiness and hints of nuts and honey. From a lesser-known appellation that often provides superior value. | £65.00 |
| 11. | France
Burgundy | PULIGNY MONTRACHET 1er CRU 'Les Chalumeaux', 2002
Complex and grand white Burgundy from one of the top sites in this famous village. Rich fruit flavours, a touch of spiciness and creamy oak combine in this stylish white | £65.00 |
| 12. | France
Bordeaux | CHÂTEAU LA LAGUNE, Haut Médoc 1985
Elegant and balanced claret from a top vintage, which is drinking very well now.
Berry fruit flavours with hints of spices and earthiness. | £80.00 |
| 13. | France
Bordeaux | CHÂTEAU MARQUIS D'ALESME-BECKER,
Margaux 3ème Cru Classé 1982
Refined and complex claret from arguably the greatest vintage of the last 25 years - blackberry and oak flavours and a soft, easy drinking style. | £80.00 |
| 14. | France
Bordeaux | CHÂTEAU D'ISSAN, MARGAUX 3ème Cru Classé 1986
Generous fruit flavours and a spicy edge combine in this seductive claret with a silky, smooth character. | £65.00 |
| 15. | France
Bordeaux | CLOS DU MARQUIS, St. Julien 1996
Classic claret with flavours of red fruits and a restrained oakiness, plus a dash of appetising tannins. The second wine of one of the greatest Bordeaux chateaux - Léoville Las Cases | £60.00 |
| 16. | France
Bordeaux | CHÂTEAU GRAND PUY DUCASSES, Pauillac 5ème Cru Classé 1996
Full-bodied yet rounded claret with tarry fruit and savoury, almost meaty, flavours on the palate. Complex and stylish. | £60.00 |

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Sparkling Wines and Champagne

Origin		Bottle
17. Italy	PROSECCO 'Crede', Bisol, Veneto 2005 Beautiful fresh and citrusy single vineyard vintage Prosecco from arguably the finest producer in the region.	£26.50
18. France	ADNAMS CHAMPAGNE, Brut Fresh, yeasty aromas, stylish elegance of flavour. The true character of fine Champagne	£35.00 ½ Bottle £20.00 Magnum £70.00
19. France	ALBERT BEERENS, Brut Réserve Champagne Fantastic Champagne from this little producer who is based at the most southern and warmest edge of the Champagne region.	£40.00
20. France	VEUVE CLICQUOT PONSARDIN, Brut Yellow Label A famous name that lives up to its reputation as an outstanding Grande Marque. The Matriarch of the brand, Madame Clicquot (1777-1866), was one of the first businesswomen of the modern Era. She is perhaps most famous for sending a shipment of her Champagne to Russia in 1814 in defiance of Napoleon's Blockade.	£70.00
21. France	ALBERT BEERENS, Brut Réserve Rosé Champagne Beautiful wild salmon colour wine with aromas and flavours of English strawberries.	£42.00
22. France	VEUVE CLICQUOT, Rosé Champagne Ethereal and charming. Delicate citrus and pale berry flavours.	£65.00
23. France	DOM PERIGNON, Brut 2000 Dom Perignon was the 17 th Century Benedictine Monk credited with "Inventing" Champagne. The extraordinary quality of the wine he devised and produced in the secrecy and religious fervour of the Abbey makes him its spiritual Father. Harvests that lack the potential to fully express the elusive Dom Perignon style are simply left out. A complex structure of aroma and sensations, silky smooth, light as air and full of sensuality. An unusually hot month preceding harvest has produced a vintage of exceptional maturity. Simply brilliant.	£ 100.00

Champagne Cocktails

CLASSIC	Cognac, Sugar, Bitters	Glass £8.95
BELLINI	Peach, Sugar, Bitters	£8.95
BUCKS FIZZ	Freshly Squeezed Orange Juice	£7.15

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White Wines

Europe

Wines are listed in order of weight. Lightest & prettiest first, richest & deepest last.

Origin		Bottle
24. Italy	VILLA LUCIA BIANCO, Castellani, Tuscany 2008 Floral and pretty wine from just South of Pisa. Perfect with salads and lighter pasta dishes.	£18.00
25. Austria	GRÜNER VELTLINER, Friendly, Laurenz V 2007 Quality Austrian wine is the hottest thing in the wine world now. Grüner Veltliner has wonderful flavours of honey, lavender and preserved lemons.	£26.50
26. France	SAUVIGNON BLANC, Serle Noir, Languedoc 2007 Zesty lemon, lime and grapefruit flavours with a hint of fresh cut grass.	£18.50
27. Italy	GAVI, Ca' Bianco, Piedmont 2007 Delicate and pretty wine from close to the Italian Alps. Soft citrus flavours and terrific perfume.	£27.00
28. France	SANCERRE 'Terroirs', Domain Sylvain Bailly 2007 Fresh, grapey fruit with a steely edge and fine mineral finish.	£36.00
29. Spain	EPOTO VERDEJO, Tierra de Castilla y Leon 2007 Soft pear-skin fruit with a touch of spice. Lively and fresh.	£15.00
30. Italy	PINOT GRIGIO, Alois Lageder, Alto Adige 2007 At last a Pinot Grigio for grownups. Very fine balance of freshness, luxuriant texture and subtly intense grape and honey flavours.	£35.00
31. Italy	VERDICCHIO DI MATELICA, La Monacesca, Marche 2007 Fresh, slightly spicy with a hint of greengages. Mouthfilling and complex dry white from vineyards overlooking the Mediterranean.	£29.50
32. Italy	POETA CHARDONNAY, Veneto 2008 Light and delicate chardonnay from up near Venice. Not at all oaky, but packed full of melon and citrus fruit flavours.	£17.50
33. France	CHABLIS 'La Jouchère', Michel Laroche 2007 The Laroche family have been making Chablis for generations. This is a great example of how pure and delightful real Chablis can be.	£35.00
34. France	CORBIÈRES BLANC VIEILLES VIGNES, Château St Eugène 06/07 Tastes like a cross between white Burgundy and fine sherry. Excellent with grilled fish and light pork.	£23.50

Origin		Bottle
35. Spain	RIOJA BLANCO 'Vallobera', Bodegas San Pedro 2007 Made 100% from hand-harvested Viura vines, this dry white has a mellow lime character, refreshing acidity and touch of spiciness.	£18.50
36. Greece	SILENUS BETA WHITE, Crete 2007 Lashings of tropical flavours like pineapple and mango with just a little lime zest freshness.	£20.00
37. Germany	KREUZNACHER, Kronenberg Kabinett, Zentralkellerei Nahe 2007 Clean and fresh with plenty of ripe fruit.	£19.00
38. Spain	ALBARIÑO, Bodegas Castro Martin, Rias Baixas 2006 Delicious dry white from north-west Spain with a rich, yet fresh, fruitiness. Flavours of ripe pears and hints of citrus.	£26.00
39. France	VIOGNIER, Ceps du Sud, Languedoc 2007 Peaches and apricots leap out of each glass of this wonderful southern French white. Perfect with simple grilled fish or chicken.	£20.50
40. France	GEWÜRZTRAMINER, Cave de Pfaffenheim 06/07 The spicy speciality of the Alsace region with floral aromas and a rich and fruit-filled, but still fresh, palate.	£25.50
41. France	ST. VÉРАН, D. Thomas 2006 Ripe generosity and elegance with a touch of spice. A rare bargain from a great domaine.	£29.50
42. France	CROZES HERMITAGE BLANC, Domaine des Remizieres, Rhone 2005 Mealy aromas and melon skin flavours with a touch of citrus on the finish. Absolutely classic Marsanne.	£35.00

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White Wines

New World

Wines are listed in order of weight. Lightest & prettiest first, richest & deepest last.

Origin		Bottle
43. Australia	RIESLING 'Watervale', Mitchell, Clare Valley 06/07 "Vintage for vintage, this is consistently one of the best value Rieslings in Australia" Tyson Stelzer.	£29.50
44. Chile	SAUVIGNON BLANC, Palena 2008 Dazzlingly zesty Sauvignon with flavours of limes and nettles in the mouth. Wonderful with goat's cheese.	£19.50
45. USA	PINOT GRIGIO 'Family Vineyards', Delicato, California 2007 The Californian sunshine brings out the true ripe pear and gingery spice flavours of Pinot Grigio. Fabulous with shellfish.	£22.00
46. New Zealand	SAUVIGNON BLANC, Forrest Estate 2007 Marlborough's reputation for outstanding Sauvignon is more than fulfilled. This small, quality-conscious winery ensures that regional and varietal characteristics remain fresh and precise.	£25.00
47. Australia	SEMILLON/CHARDONNAY, Canoe Tree 2006 Fresh and succulent. Just a touch 'off-dry', with crisp stonefruit flavours, a hint of tropical richness and a brisk, clean finish.	£16.50
48. South Africa	CHENIN BLANC, Saam Mountain Vineyards, Paarl 2008 Honeyed and slightly rich with flavours of conference pear, freshly crushed grapes and honey. A must with grilled prawns or simple chicken dishes.	£20.00
49. Australia	MARSANNE, Thomas Mitchell, Victoria 2007 Very tropical. Flavours of mango and passion fruit, yet a grapefruit freshness.	£20.50
50. Argentina	CHARDONNAY, Alamos, Mendoza 2007 Luxuriant and sensitively oaked Chardonnay from high in the Andes foothills. Perfect with smoked salmon.	£24.00

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Rosé Wine

Origin		Bottle
51. Australia	ROSE CANOE TREE, Langhorne Estate 2007 Juicy, very juicy. Raspberries and Strawberries with a dry bite to finish. Delicious and generous	£16.50
52. Italy	PINOT GRIGIO BLUSH, Lamberti 2007 A delicate colour and wonderful warm flavours of strawberries and wild flowers. A perfect match for calamari, sunshine and naughty gossip.	£21.00
53. France	SANCERRE ROSÉ, Eric Louis 2007 Delightful rosé from the Loire with aromas of white peach and cut grass. Terrific with lobster or crayfish.	£33.00

Red Wines Europe

Wines are listed in weight order. Lightest & softest first, richest & heaviest last.
Numbers 56 and 60 are great lightly chilled, please ask your server

54. France	BEAUJOLAIS, Domaine Milhomme, Bernard Perrin 2007 True Beaujolais from a local grower. This is a soft and juicy Gamay with flavours of summer fruits.	£22.00
55. France	BROUILLY, Domaine Dit Barron, Beaujolais 2007 Notable, earthy substance balanced by ample juicy fruit.	£ 28.00
56. Italy	VILLA LUCIA TOSCANO ROSSO, Castellani, Tuscany 2006 If they made wines like this in Roman times, Caesar would have stayed at home. Fun and very easy to drink.	£18.00
57. France	MERLOT, La Grange Rouge, Vin de Pays d'Oc 2007 Soft, ripe, characterful and easy drinking. Flavours of the warm south.	£17.00
58. Italy	VALPOLICELLA CLASSICO, I Castei 2007 Vibrant cherry –stone and red fruit flavours, with a touch of astringency, light and appetising.	£26.00
59. France	NUITS ST. GEORGES, Domaine Jean Chauvenet 2004 Classic red berry fruitiness of the Pinot grape. Elegant, complex and delicious.	£50.00
60. France	CEPS DU SUD SYRAH, Languedoc 2007 Packed full of Loganberry and Blackberry fruit flavours, this is real comfort wine.	£20.00
61. Spain	EPOTO TEMPRANILLO, Tierra de Castilla y Leon 2005 Soft, round black fruit flavours with an edge of Iberian spice.	£15.00
62. France	CÔTES-DU-RHÔNE, Château du Grand Moulas 2007 Classic flavours of red fruit, thyme and pepper. A long standing favourite.	£23.50

Origin		Bottle
63. France	CHÂTEAU CRECY, Bordeaux Rouge 2006 Two thirds Merlot, one third Cabernet Franc this is a mouth-filling, crowd pleasing easy-drinking junior from Bordeaux's right bank.	£18.00
64. Spain	RIOJA CRIANZA Dinastia Vivanco 2004 This is the true style of Rioja. Balanced, full of restrained power and packed with cherry and loganberry fruit. An exceptionally versatile food wine.	£27.00
65. Italy	CHIANTI RISERVA, Vigneto di Campobello, Tuscany 2003 Smokey, spicy and laden with black cherry flavour. Perfect Sunday lunch wine.	£26.00
66. France	CAHORS ROUGE, Château du Caillau, Southern France 05/06 A black monster. Dark brooding colour and intense flavour of blackberry, cracked pepper and cigar smoke. Fantastic with dark and braised meats.	£24.50
67. Spain	JOVEN TINTO, Casa de la Ermita, Jumilla 2008 This wine is very dark, packed full of damson jam flavours and plenty of body Brilliant with dark meat or game birds.	£20.50
68. France	CHÂTEAUNEUF DU PAPE, Télégramme 2005/6 From the renowned winery of Domaine de Vieux Télégraphe – generous and substantial.	£46.00
69. France	CROZES HERMITAGE, Domaine Barret 2006 Ripe Syrah fruit – red berries and hints of pepper. A fine example from a stony vineyard.	£29.50
70. Italy	BAROLO 'Serralunga', Paolo Manzone 2004 All that Barolo promises and rarely delivers. Vibrant red fruit flavours, cedar, game and truffles with a delicious sweetness on the finish.	£52.00
71. Portugal	MARQUES DE BORBA, Joao Ramos, Alentejo 2007 A full flavoured, approachable mix of Cabernet, Trincadeira, Aragonez, Alicante and Merlot.	£25.00

Red Wines

New World

Wines are listed in order of weight. Lightest & softest first, richest & heaviest last.

Origin		Bottle
72. New Zealand	PINOT NOIR, Forrest Estate, Marlborough 2007 Tightly structured, this has gamey, red fruit flavours and classic Pinot texture.	£27.00
73. Chile	CABERNET SAUVIGNON, Valdivieso 05/06 Cassis and hazelnut flavours envelop the mouth and leave you ready for the next mouthful of steak or bangers and mash.	£20.00
74. Argentina	PIROPO MALBEC, Mendoza, Argentina 2008 Raspberry, violets and blackberry aromas combine with berries and a Hint of chocolate on the palate	£18.50
75. South Africa	CINSAUT/CABERNET SAUVIGNON, Franschoek Cellars 2007 A popular South African mix of Rhône and Bordeaux grapes. Mouthfilling black fruit flavours, soft and characterful.	£17.00
76. Chile	CARMENERE, Punto Nino 2007 Firm tannins and lashing of cassis fruit flavours. Perfect Sunday lunch wine	£22.50
77. Australia	THE LOVE GRASS SHIRAZ, d'Areberg, McLaren Vale 2004 Tastes more like a Crozes Hermitage than an average Aussie Shiraz. Delicious.	£29.00
78. South Africa	JOHN X MERRIMAN, Rusternberg Estate, Stellenbosch 2005 An absolutely splendid mix of barrel-aged Merlot, Cabernet Sauvignon and Cabernet Franc. Rich powerful and complex. An icon of South African wines.	£ 35.00

Dessert Wine

79. Spain	VIOGNIER DULCE, Casa de la Ermita, Jumilla 2006 Possibly the closest you can get to apricot jam in a glass. Wonderful with brûlée or pannacotta.	£24.00
80. USA	MARMESA VINEYARDS RED HARVEST DESSERT PINOT NOIR 2006 Wild raspberry and golden syrup flavours with a citrus freshness. Brilliant with fruit tarts or pannacotta.	£26.00

Wines by the Glass

White Wine

		175ml	250ml
29. Spain	EPOTA, VERDEJO, Tierra de Castilla y Leon	£3.70	£4.90
47. Australia	SEMILLON/CHARDONNAY, Canoe Tree 2006	£3.85	£5.50
32. Italy	POETA CHARDONNAY, Veneto 2008	£4.15	£5.85
24. Italy	VILLA LUCIA BIANCO, Castellani, Tuscany 2007	£4.25	£6.00
35. Spain	RIOJA BLANCO 'Vallobera', Bodegas San Pedro 2007	£4.35	£6.20
26. France	SAUVIGNON BLANC, Serle Noir, Languedoc 2007	£4.35	£6.20
37. Germany	KREUZNACHER Kronenberg Kabinett 2007	£4.45	£6.35
44. Chile	SAUVIGNON BLANC, Palena 2008	£4.60	£6.50
48. South Africa	CHENIN BLANC, Saam Mountain Vineyards, Paarl 2008	£4.70	£6.65
39. France	VIOGNIER, Ceps de Sud, Languedoc 2007	£4.80	£6.85
45. California	PINOT GRIGIO, Family Vineyards, Delicato 2007	£5.00	£7.35
25. Austria	GRÜNER VELTLINER, Friendly, Laurenz V 2007	£6.25	£8.85
33. France	CHABLIS 'La Jouchère', Domaine Laroche 2007	£7.25	£9.95

Champagne

18. France	ADNAMS CHAMPAGNE, BRUT	125 ml	£8.95
21. France	ALBERT BEERENS, Brut Réserve Rosé Champagne	125 ml	£8.95

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Dessert Wine

		105ml
79. Spain	VIOGNIER DULCE, Casa de la Ermita, Jumilla 2006	£5.00
80. USA	MARMESA VINEYARD RED HARVEST DESSERT PINOT NOIR 2006	£5.10

Rose Wine

		175ml	250ml
51. AUSTRALIA	ROSE CANOE TREE, Langhorne Estate 2007	£3.85	£5.50
52. Italy	PINOT GRIGIO BLUSH, Lamberti 2007	£5.00	£6.85

Red Wine

61. Spain	EPOTA TEMPRANILLO, Tierra de Castilla Y Leon	£3.70	£4.90
57. France	MERLOT, La Grange Rouge, Vin de Pays d'Oc 2007	£4.00	£5.65
75. South Africa	CINSAUT/CABERNET, Franschhoek Cellars 2007	£4.00	£5.65
74. Argentina	PIROPA MALBEC, Mendoza 2008	£4.35	£6.15
56. Italy	VILLA LUCIA TOSCANO ROSSO, Castellani, Tuscany 05/06	£4.50	£6.00
63. France	CHÂTEAU CRECY, Bordeaux Rouge 2005	£4.50	£6.00
71. France	CEP DU SUD SYRAH, Languedoc	£4.70	£6.70
73. Chile	CABERNET SAUVIGNON, Valdiviese 05/06	£4.70	£6.70
67. Spain	JOVEN TINTO, Casa de la Ermita, Jumilla 2008	£4.80	£6.85
60. France	BEAUJOLAIS, Domaine Milhomme, Bernard Perrin 2007	£5.15	£7.35
65. Italy	CHIANTI RISERVA, Vigneto di Campobello, Tuscany 2003	£5.60	£8.00
72. USA	PINOT NOIR, Forrest Estate, Marlborough 2007	£5.60	£8.00
64. Spain	RIOJA CRIANZA, Dinastia Vivanco 2004	£6.50	£8.85
77. Australia	THE LOVE GRASS SHIRAZ, d'Arenberg, McLaren Vale 2004	£6.60	£8.95

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Distinctive beers we enjoy with food

Light Flavoured

1. Thailand Singha 6.0% ABV 330ml £3.00
Grain sweetness is closely followed by a citric slightly sour note, which is then chased off by a densely butter-toffee and vanilla finish. A great accompaniment to spicy dishes.
2. England Meantime Raspberry Grand Cru 6.5% ABV 330ml £4.50
Raspberry Grand Cru has a vibrant red colour and a fine white head. The beer has a full raspberry fruit nose, a balance of sweet and sour fruit on the palate and a wildly refreshing zesty finish. Great with chocolate based desserts and cheese or spiced curries.
3. Germany Bitburger Premium Lager 4.8% ABV £1.85 1/2 Pt £3.25 Pt
A rare gem amongst beers, this premium German beer has a refreshing, crisp taste and strong hoppy flavour. Try Bitburger with fish.
4. England Adnams East Green Carbon Neutral Beer 4.0% ABV £1.95 ½ Pt £3.60 Pt
A light golden beer with subtle citrus and grassy hop aromas, dry and refreshing, with well balanced bitterness.

Medium Flavoured

5. Czech Republic Budweiser Budvar 5.0% ABV 330ml £3.00
Rich and rounded to the taste with a biscuity malt and gentle hop bitterness, ending with a delicate note of apple. Due to its low carbonation and bittersweet balance Budvar is complimentary with all dishes.
6. Sweden Mariestads 5.3% ABV 330ml £3.00
Expressive taste with a balanced sweetness and long-lasting roasted aftertaste. Mariestads adds a touch of class to meat dishes.
7. England Adnams Spindrift 4.0 ABV £2.00 1/2Pt £3.80 Pt
Golden in colour, crowned with a full white head from the wheat added with wonderful orange peel and citrus aromas and flavours.

Full Flavoured

8. England Adnams Bitter 3.4% ABV £1.60 ½ Pt £ 3.10 Pt
A beautiful copper-coloured beer late- and dry-hopped with Fuggles for a distinctive, lingering hoppiness.
9. England Meantime Wheat 5.0% ABV 330ml £3.85
A cloudy, golden-orange beer with a moderately dense white head displaying a mixed combination of banana, fruit, bubblegum, spice and zesty aromas and flavours, all created, in true Bavarian wheat beer style, by the use of a unique yeast strain that brings out the true character of the wheat malt used in the brew.
10. England St Peters Organic Best Bitter 4.5% ABV 500ml £3.95
Soil Association accredited, organically grown Chariot malted barley is used to make the mash for this excellent beer. To provide the distinctive fully hopped character we add organically grown Golding hops. The result is a unique, full-bodied organic best bitter with a refreshing after-taste, highly commended by the Soil Association. Serve chilled or at room temperature.