

Wine List

Greenlands Hotel

at

HENLEY BUSINESS SCHOOL



Bar drinks list

WHISKIES

Aberfeldy Single Malt	£5.50
Cragganmore	£5.50
Laphroaig	£5.50
Bells	£5.00
Southern Comfort	£5.00

GIN

Bombay	£5.25
Pentire 0.0% ABV	£5.25
Hendricks	£5.25
Henley Distillery Gin	£5.25
Henley Rhubarb & Orange	£5.25

VODKA

JJ Whitley Artisan	£5.25
Respirited British Sustainable	£5.25

RUM

Bacardi	£5.25
Havana Club 7	£5.25

OTHER

Hennessy Cognac	£5.50
Remy Martin Cognac	£5.60
Malibu	£4.65
Martini	£4.65
Baileys (50ml)	£4.65
Pimm's Cocktail	£7.55
Cockburn's Port	£4.20

DRAUGHT

DB Parka Session IPA	pint	£6.30
	half pint	£3.20
Guest Beer	pint	£5.90
	half pint	£2.95
The London Black	pint	£6.10
	half pint	£3.20
Rebellion Larger	pint	£6.00
	half pint	£3.10
Helles Lager	pint	£6.10
	half pint	£3.20
Rebellion IPA	pint	£5.90
	half pint	£2.95
Siren IPA (Gluten free)	pint	£5.90
	half pint	£2.95
Gravity Theory Cider	pint	£5.90
	half pint	£2.95

BOTTLES AND CANS

Day Lager 0.0 % ABV	£4.75
Sandford Blossom 500ml	£6.10
Corona	£5.50
Guinness 0.0%	£5.50
Peroni	£5.50

MINERALS

Mixers, from	£2.65
Cordial – splash	£0.90
Frobishers juices	£3.35
Big Tom Spiced 250ml	£3.20
Coke/ Diet Coke Can	£1.85
Karma	£2.10

	125ml	175ml	250ml	Bottle
WHITES	£4.90	£6.20	£8.30	£24.10

1.

Veritiere Pinot Grigio – Italy

Lime, flower scented Pinot Grigio with a spritz of classic pear finesse. **Vegan**
2.

Chenin Blanc Stormy Cape – South Africa

Snappy Chenin Blanc packed with passion fruit, green apple and a refreshing spray of lemon. **Vegetarian**
3.

Chardonnay Reserve Tooma River – Australia

Grapefruit, lime, and melon flavours, all complemented by a zesty, crisp citrus balance that lingers through the finish.
4.

Volandas Sauvignon Blanc – Central Valley Chile

Restrained aromas of grass and green pepper, light, zippy and refreshing. **Vegan**

REDS

5.

Cortestrada Sangiovese IGT Rubicone - Emilia Romagna Italy

Light bodied with a pale colour this is lightly herbal with notes of cherry skins baked raspberry and pomegranate. **Vegan**
6.

Longue Roche Cab Sauvignon IGP Pays d'Oc – France

Rich, black fruit and cassis with elegant structure, body and tannins. **Vegan**
7.

Merlot Lanya – Chile

Juicy, plummy and easy drinking Merlot for many occasions. **Vegan**
8.

Shiraz Tooma River – Australia

A smooth blend of juicy dark fruit, a hint of chocolate and lively spice and the familiar black pepper twist.

ROSÉ

9.

Pinot Grigio Blush Il Sospiro – Italy

The definition of easy-drinking, this Sicilian Pinot Grigio blush is gentle with citrus and red berry character. **Vegan**
- £6.00

£8.25

£11.00

£33.00

10.

Henri Gaillard Côtes de Provence Rosé – France

Very dry with delicate red fruits and spice notes.

SPARKLING WINE AND CHAMPAGNE	£/Bottle
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11.

Prosecco NV Stelle d'Italia – Italy

Vivacious Prosecco, aromatic and appealing, all lemony delicacy and fresh green pears and apples. **Vegetarian**
12.

Prosecco DOC Extra Dry NV Costaross – Italy

Baby Bottle

£9.80

A young and fresh sparkling wine, full of lively and crisp flavours and apple and pear character. **Vegetarian**
13.

Brut Tradition NV Gobillard – France

£47.25

Supple, quaffable Champagne full of red fruit, citrus and almonds.

Fine Dining Selection

RECOMMENDED WHITE WINES		£/Bottle
14. Era Organic Grillo Cantine Volpi – Italy	<i>A delicious fruit driven style from Italy with ripe apple, almond and a lovely rounded mouthfeel. Vegan</i>	£31.25
15. Picpoul De Pinet Roquemoliere – France	<i>A subtle, fresh white from this popular southern French grape offers flowers on the nose and refreshing tangy grapefruit on the palate. Vegan</i>	£28.50
16. Coeur du Mont Sauvignon Blanc, Vignobles Dubard – France	<i>Vibrant and zesty white wine with aromas of gooseberries and tropical fruit flavours. Vegan</i>	£28.50
17. Viognier IGP Pays d’Oc Longue Roche – France	<i>A sun-kissed Viognier from South of France with ripe peaches and summer orchard fruits with floral notes of honeysuckle and orange blossom. Vegan</i>	£28.50
RECOMMENDED RED WINES		
18. Project Malbec Project Wine Co – Argentina	<i>Rich, thrilling Malbec, full of black cherries and black plums, topped off with a scattering of spice. Vegan</i>	£29.95
19. Tiempo &Tierra Crianza – Navarra Spain	<i>Deep ruby red wine with a bouquet and flavours of figs, red and black berry fruit with subtle hints of coconut, cinnamon, cocoa and vanilla from barrel ageing. Vegetarian</i>	£29.95
20. Primitivo (Zinfandel) Salento, Boheme – Italy	<i>Fruity Primitivo, with plums and black cherries and a fine aroma of cracked black pepper. Vegan</i>	£28.50
21. Varietal Carmenere, Tarapaca – Chile	<i>Blackberry and ripe cherry notes, with black pepper and toasted notes. Vegan</i>	£28.50
ENGLISH WINES		
22. Bacchus – England	<i>This refreshing wine shows floral hints and notes of grapefruit, citrus and peach, with a slightly tropical character. Very Sauvignon Blanc-like in style. Similar in characteristics to Sauvignon Blanc, Chenin Blanc and Picpoul. Vegan</i>	£32.50
23. The Reserve – England	<i>An elegant English Red Wine, with black cherry, bramble and blackberry flavours, that are perfectly balanced with a fresh, soft body and a very juicy and smooth finish. Similar in characteristics to a Pinot Noir. Vegan</i>	£35.00

WHITES		£/Bottle
24. Gavi, Terre del Barolo – Italy	<i>Crisp mineral, grapefruit citrus, almond and pear characters.</i>	£37.50
25. Marlborough Sauvignon Blanc 2023, Glazebrook – New Zealand	<i>Crisp and zesty with citrus and grapefruit, crunchy green apple, juicy peach, passionfruit and fresh garden herbs.</i>	£37.50
26. Pouilly-Fumé 23 Favray – France	<i>Lean, crisp Sauvignon Blanc from the grape's Loire home, this is elegantly combined with fresh grass, limestone and citrus. Vegan</i>	£41.50
27. Chardonnay 2020, Thelema - South Africa	<i>Rich in body and packed with luscious stone fruit flavours, a delicious mineral streak and nutty oak giving a creamy texture in the mouth. Vegan</i>	£40.00
REDS		
28. 2023 Reserve Pinot Noir, Rapaura Springs – New Zealand	<i>Delicious red berry flavours and a full, rich palate. Spicy oak and silky tannins combine for an elegant, lingering finish.</i>	£39.50
29. 2021 Coonawarra Shiraz, Wynns – Australia	<i>Elegant and silky, with generous mulberry and blackberry note. Delicate oak is used to match and support the fine palate structure. Vegan</i>	£38.00
30. 2022 Beaujolais Villages, Louis Tete – France	<i>Bright and light, this fruit-filled Beaujolais red dances on the palate and perfect for the lighter moments. Vegan</i>	£38.50
31. 2020 Chateau Dubard Bel-Air, Puisseguin Saint-Emilion – France	<i>Full-bodied, silky Bordeaux, perfumed with liquorice and coating the palate with flavours of blackberry and raspberry. Vegan</i>	£39.50