

Wine List

Greenlands Hotel

at

HENLEY BUSINESS SCHOOL

	125ml	175ml	250ml	Bottle
WHITES	£4.60	£5.90	£7.90	£22.95

- Veritiere Pinot Grigio – Italy**
*Lime, flower scented Pinot Grigio with a spritz of classic pear finesse. **Vegan***
- Chenin Blanc Stormy Cape – South Africa**
*Snappy Chenin Blanc packed with passion fruit, green apple and a refreshing spray of lemon. **Vegetarian***
- Chardonnay Reserve Tooma River – Australia**
Grapefruit, lime, and melon flavours, all complemented by a zesty, crisp citrus balance that lingers through the finish.
- Millstream Sauvignon Blanc – South Africa**
*Light-bodied and dry with ripe tropical notes and grassy citrus. **Vegetarian***

REDS	£4.60	£5.90	£7.90	£22.95
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- Marqués De Alfamen Garnacha/ Syrah – Spain**
*Juicy medium-bodied red packed with dark berry fruit. **Vegetarian***
- Longue Roche Cab Sauvignon IGP Pays d'Oc – France**
*Rich, black fruit and cassis with elegant structure, body and tannins. **Vegan***
- Merlot Lanya – Chile**
*Juicy, plummy and easy drinking Merlot for many occasions. **Vegan***
- 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	£4.60	£5.90	£7.90	£22.95
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- 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***

	£6.40	£8.10	£10.80	£31.50
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- 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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- Prosecco NV Stelle d'Italia – Italy** £27.95
*Vivacious Prosecco, aromatic and appealing, all lemony delicacy and fresh green pears and apples. **Vegetarian***
- Prosecco DOC Extra Dry NV Costaross – Italy** Baby Bottle £8.95
*A young and fresh sparkling wine, full of lively and crisp flavours and apple and pear character. **Vegetarian***
- Brut Tradition NV Gobillard – France** £45.00
Supple, quaffable Champagne full of red fruit, citrus and almonds.

RECOMMENDED WHITE WINES

€/Bottle

14. **Era Organic Grillo Cantine Volpi – Italy** £29.95
*A delicious fruit driven style from Italy with ripe apple, almond and a lovely rounded mouthfeel. **Vegan***
15. **Picpoul De Pinet Roquemolieres – France** £27.50
*A subtle, fresh white from this popular southern French grape offers flowers on the nose and refreshing tangy grapefruit on the palate. **Vegan***
16. **Coeur du Mont Sauvignon Blanc, Vignobles Dubard – France** £27.50
*Vibrant and zesty white wine with aromas of gooseberries and tropical fruit flavours. **Vegan***
17. **Viognier IGP Pays d’Oc Longue Roche – France** £27.50
*A sun-kissed Viognier from South of France with ripe peaches and summer orchard fruits with floral notes of honeysuckle and orange blossom. **Vegan***

RECOMMENDED RED WINES

18. **Project Malbec Project Wine Co – Argentina** £28.50
*Rich, thrilling Malbec, full of black cherries and black plums, topped off with a scattering of spice. **Vegan***
19. **Medievo Crianza Rioja – Spain** £28.50
*Dense black fruits, wild raspberry and rich tannins. **Vegetarian***
20. **Primitivo (Zinfandel) Salento, Boheme – Italy** £27.50
*Fruity Primitivo, with plums and black cherries and a fine aroma of cracked black pepper. **Vegan***
21. **Varietal Carmenere, Tarapaca – Chile** £27.50
*Blackberry and ripe cherry notes, with black pepper and toasted notes. **Vegan***

ENGLISH WINES

22. **Bacchus – England** £31.50
*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***
23. **The Reserve – England** £34.50
*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***

Fine Dining Selection

WHITES	£/Bottle
24. Gavi, Terre del Barolo – Italy	£37.50
<i>Crisp mineral, grapefruit citrus, almond and pear characters.</i>	
25. Marlborough Sauvignon Blanc 2023, Glazebrook – New Zealand	£37.50
<i>Crisp and zesty with citrus and grapefruit, crunchy green apple, juicy peach, passionfruit and fresh garden herbs.</i>	
26. Pouilly-Fumé 23 Favray – France	£41.50
<i>Lean, crisp Sauvignon Blanc from the grape's Loire home, this is elegantly combined with fresh grass, limestone and citrus. Vegan</i>	
27. Chardonnay 2020, Thelema - South Africa	£39.50
<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>	
REDS	
28. 2023 Reserve Pinot Noir, Rapaura Springs – New Zealand	£39.50
<i>Delicious red berry flavours and a full, rich palate. Spicy oak and silky tannins combine for an elegant, lingering finish.</i>	
29. 2021 Coonawarra Shiraz, Wynns – Australia	£37.00
<i>Elegant and silky, with generous mulberry and blackberry note. Delicate oak is used to match and support the fine palate structure. Vegan</i>	
30. 2022 Beaujolais Villages, Louis Tete – France	£37.75
<i>Bright and light, this fruit-filled Beaujolais red dances on the palate and perfect for the lighter moments. Vegan</i>	
31. 2020 Chateau Dubard Bel-Air, Puisseguin Saint-Emilion – France	£39.50
<i>Full-bodied, silky Bordeaux, perfumed with liquorice and coating the palate with flavours of blackberry and raspberry. Vegan</i>	

Bar drinks list

WHISKIES

Aberfeldy Single Malt	£5.00
Cragganmore	£5.00
Laphroaig	£5.00
Whiskey/Bourbon, from	£4.70

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Bombay	£5.00
Sipsmith	£5.00
Hendricks	£5.00
Henley Distillery Gin	£5.00
Henley Rhubarb & Orange	£5.00

VODKA

JJ Whitley Artisan	£5.00
JJ Whitley Vanilla Vodka	£5.00

RUM

Bacardi	£4.40
Havana Club 7 Rum	£4.40

OTHER

Hennessy Cognac	£4.40
Remy Martin Cognac	£5.00
Malibu	£4.40
Martini	£4.40
Baileys (50ml)	£4.40
Pimm's Cocktail	£7.20
Cockburn's Port	£3.90

DRAUGHT

DB Parka Session IPA	pint £5.80
	half pint £2.90
Guest Beer	pint £5.40
	half pint £2.70
Guinness	pint £5.80
	half pint £2.90
Lucky Lager	pint £5.80
	half pint £3.00
Estrella	pint £5.80
	half pint £3.10
Rebellion IPA	pint £5.40
	half pint £2.90
Siren IPA (Gluten free)	pint £5.40
	half pint £2.70
Cotswold No Brainer	pint £5.40
	half pint £2.70

BOTTLES AND CANS

Day Lager 0.0 % ABV	£4.40
Rekorderlig	£5.60
Corona	£5.10
Desperados	£5.10
Peroni	£5.10

MINERALS

Mixers, from	£2.40
Cordial – splash	£0.80
Frobishers juices	£3.00
Tomato juice	£3.00
Fever Tree Madagascan Cola	£2.40
Fever Tree Premium Lemonade	£2.40