



**Bar Opening Times:** Monday – Saturday 11am-11pm – Sunday 12-10:30pm  
**Kitchen Opening Times:** Monday – Thursday 12-3pm & 6-9pm – Friday 12-3pm & 6-9:30pm  
Saturday 12-3pm and 6-9pm – Sunday 12-4pm

## Winelist

In collaboration with our wine supplier, we have chosen a wine to pair with each main course on our menu. This is just “our opinion & our taste” and we would not wish to impose our tastes on others. If you would like a sweet white with your Ribeye Steak, we’d be happy to oblige.

\* Wines marked with an asterisk indicate that they are available by the glass as well as by the bottle.

## Sparkling

### **Vetriano Prosecco NV, Italy £23.95**

An attractive biscuity nose leads onto a bright fruity palate with hints of pears and melon. An excellent aperitif on its own or with peach juice as a Bellini.

### **Privilege Sparkling Rosé NV, France £27.50**

A fruity sparkling wine, with hints of wild strawberries on the nose and palate.

## Champagne

### **Champagne Fluteau Blanc de Noirs NV, France £39.95**

There’s a bright, fresh, perfumed quality to the nose dominated by Mirabelle and peach aromas in association with floral notes of peonie and hawthorn. Aromas of strawberry and raspberry jam appear on airing in the glass. These flavors build in the mid-palate and there’s a soft, lingering, creamy finish.

## Rosé

### \* **Ca'Solare Pinot Grigio Rosé, Italy – Bottle: £18.50, Glass: 250ml £6.25, 175ml £4.75, 125ml £3.25**

A copper pink rosé from Northern Italy's Pavia region with gently fragrant summer fruits on the nose and delicate strawberry fruit on the palate. Fruitily off-dry.

### **de Sophie Cotes de Provence Rosé, Famille Sumeire, Italy £26.50**

A light and delicate rosé from Provence in the south of France. Can be enjoyed with food or on its own. Dry.

### \* **Masia F Rosado, Spain – Bottle: £13.95, Glass: 250ml £4.75, 175ml £3.50, 125ml £2.50**

Fragrant aromas of strawberries, plums, blackberries, with floral notes of roses and violets. A fresh and soft mouth feel with a fruity finish. Medium dry.

## White

### \* **Ladera Verde Sauvignon, LFE, Chile – Bottle: £16.95, Glass 250ml £5.75, 175ml £4.25, 125ml £2.95**

Fairly substantial for a Sauvignon. Without overwhelming intensity yet shows an appealing roundness. Dry.

### **Racine Picpoul de Pinet, Bruno Lafon, France, £22.50**

This is an incredibly fruity and concentrated Picpoul - yet still fine and elegant, with a very long finish. Dry.

### **Tariquet Chardonnay, Cotes de Gascogne, France £21.50**

Partial maturing in barrels gives power and finesse to this fruity Chardonnay. The bouquet is subtle with a floral character and hints of fresh butter. Rich, round and very fresh on the palate. Medium dry.

### **Riesling Kabinett, Moselland, Germany £20.95**

Delicate, floral, well-made Kabinett with peach, apple and pear fruit flavours and well balanced, refreshing acidity. Medium sweet.

### \* **Ca'Solare Garganega / Pinot Grigio, Italy – Bottle: £16.95, Glass: 250ml £5.75, 175ml £4.25, 125ml £2.95**

A fresh, versatile wine that is both crisp and easy to drink with soft, lightly honeyed fruit and good citrus flavours. Medium dry.

## White continued...

### **Verdicchio dei Castelli di Jesi Classico, Pontemagno, Italy £19.50**

A taut & focused white has a beautifully attractive, lemony scent. With pure, concentrated flavours and an appetising, mineral finish. Medium dry.

### **Albariño, Pazo San Mauro, Spain £32.95**

This has the flavours people think about when they order Albariño: peach, dried pineapple along with a tangy citrus-evoking finish. Utterly refreshing intensely flavorful as well. Dry.

### \* **Masia F Airen, Spain – Bottle: £13.95, Glass: 250ml £4.75, 175ml £3.50, 125ml £2.50**

Fragrant aromas of lemon, melon, pear and honeysuckle with a zesty finish. Medium dry.

### **Torrenava Rueda, Bodega Velasco Ballesteros, Spain, £23.95**

Wonderful, fragrant aromas of lime, salty minerals, honeysuckle and herbs, gooseberry with hints of pineapple. Medium dry.

### **Omahu Sauvignon, Pask Winery, Hawkes Bay, New Zealand £27.95**

A typical New Zealand Sauvignon with opulent, ripe, tropical fruit and all the classic Sauvignon character one could wish for. Dry.

## Red

### **Malbec Reserva, Gouguenheim Winery, Argentina £28.95**

This 'Reserva' is aged for 6 months in oak barrels, half of which are brand new and the other half third year barrels. This gives an added warmth and depth to the wine and makes it an ideal companion to red meats and particularly steaks.

### **Pampas del Sur Malbec, Trivento, Argentina £19.95**

A rich, full red with lovely damson and plum fruits. Soft tannins with a subtle hint of underlying oak.

\* **Ladera Verde Merlot, LFE, Chile** – Bottle: **£16.95**, Glass: 250ml **£5.75**, 175ml **£4.25**, 125ml **£2.95**

This has lovely plummy Merlot fruit with a ripeness that is so typical of Chile.

**Bordeaux Superieur, Chateau Cap de Merle, France** **£22.95**

A terrific example of great value Bordeaux from an estate just outside of St Emilion. Predominately Merlot with 6 months ageing in oak barrels.

**Chianti Colli Senesi, Tenuta Vitanza, Italy** **£27.50**

Hints of dark cherry and damson aromas and a touch of minerality are interwoven on the palate with ripe tannins and a long finish.

**Vine Velvet Pinot Noir, Kate Radburn, New Zealand** **£33.50**

This Martinborough Pinot is plush, smooth and textured. Dark cherry fruit supported by subtle oak and sily find tannins. Elegant and rich.

**Smart Dog Syrah, J.P. Ramos, Alentejo, Portugal** **£23.50**

João Portugal Ramos is at the forefront of the modern Portuguese revolution. We can see why with this.

\* **Freedom Cross Pinotage, Robertson Valley, South Africa** – Bottle: **£18.95**

Glass: 250ml **£6.50**, 175ml **£4.75**, 125ml **£3.25**

Softly styled with intense blackberry fruit and mocha coffee notes. A wonderful wine with beef.

\* **Masia F Tempranillo, Spain** – Bottle: **£13.95**, Glass: 250ml **£4.75**, 175ml **£3.50**, 125ml **£2.50**

This great value Tempranillo has lots of bright red fruit on the nose with a hint of sweet spices, which carry through to a fresh and smooth palate.

**Rioja, Bodega Monte Araya, Spain** **£21.50**

A wonderful velvety texture with a great depth of ripe cherry and blackberry aromas; spicy, savoury, cedary notes – flavoursome and easy-drinking.

**Please see our chalkboard for our ‘Featured wines of the season’**

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