



“Here at The Whitebrook we believe that flavours and produce out way the formalities of traditional restaurant service, we aim to ensure all guests have a relaxing and memorable dining experience.”

Chris Harrod – Chef/Patron

Following Chris’s vision for the restaurant we have created a wine list championing local Welsh and English wines, independent growers, organic, biodynamic and natural producers and lesser-known grape varieties.

Organic wine is organic in the sense of having been produced made from organically grown grapes, but may be subject to chemical and physical manipulation in the winemaking process.

In this day and age everyone understands what is meant by organic, but biodynamic viticulture takes things a few steps further. Vineyard practices are governed by lunar cycles, the grower believes the vineyard has a soul that needs nourishing.

The approach is centred on the enrichment of the soil through natural organic matter, the aim being to increase the availability of the elements needed by the vine such as nitrogen and water, which should logically improve vine health and quality of fruit.

The winemaker forgoes the use of laboratory prepared yeasts in favour of ones that occur naturally in the vineyard, the wines often have no fining or filtration and an absolute minimal use (if any) of sulphur at any stage of the wine making process.

Natural wine is wine made with minimal chemical and technological intervention in growing grapes and making them into wine. The term is used to distinguish such wine from organic wine and biodynamic wine because of differences in cellar practices. All natural wines are, however, farmed organically at a minimum and many growers are biodynamic in the vineyard as well.

Strictly speaking, natural wines are wines that are produced without adding or removing anything during winemaking, although some growers add tiny quantities of sulphites at bottling.

All menu prices inclusive of VAT at current UK rate.

We apologise if some vintages become exhausted or bottles become unavailable.

WINE BY THE GLASS

WHITE...

	Glass	Bottle
	175ml	750ml
2015 Sauvignon Blanc, Le Petit Clos Clos Henri, Marlborough N.Z (O)	9.50	39.00
2013 Gewürztraminer, Bodegas Pirineos, Somontano, Spain	8.00	34.00
2015 Bacchus, Seyval Blanc, Shoreline, Lyme Bay Devon England	9.00	38.50
2015 Chardonnay , Pulligny Montrachet , J.L Chavy , Burgundy France	18.00	82.00

ROSÉ...

2014, Sancerre Rosé, Cuvee Malice, Domaine Serge Laporte, Loire	8.50	35.00
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RED...

2014, Tempranillo Montesierra, Bodega Pirineos, Somontano	7.25	24.00
2012, Chateau Beard, La chapelle St Emilion Grand cru classe, Bordeaux	16.00	78.00
2011, Malbec , Château du Cedre, Pascal Verhaeghe, Cahors (O)	10.50	49.00
2014, Pinot Noir, Ancre Hill Estate Monmouth, South Wales (O)	14.00	55.00

All wines by the glass are served at **175ml**
If you wish for a smaller glass please ask as we also serve at **125ml**

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CHAMPAGNE & SPARKLING WINE

	Glass 125ml	Bottle 750ml
2011, Ancre Hill, Blanc de Blanc, Wales, Monmouth (O)	14.00	65.00
2014, Auxerrois, Will Davenport, East Sussex		68.00
Jacquart, Blanc de Blancs Vintage 2009		70.00
Lyme Bay Sparkling Brut, 2013, Devon		60.00
Canard-Duchêne Cuvée Léonie Green Brut (O)		63.50
Francoise Bedel, Origin' Elle (O/B)		68.00
Ruinart Brut		110.00
Laurent Perrier Ultra Brut		95.00
Prosecco di Conegliano, Bellenda, San Fermo, Italy		33.00
Vouvray Brut, Domaine Champalou, France		40.00
Peller Estate, Ice Cuvée, Ontario, Canada		52.00
ROSÉ...		
Ancre Hill Rose`, 2011, Wales, Monmouth (O)		65.00
Jacquart Brut Mosaïque Rosé	14.00	58.00
Laurent Perrier Brut Rosé		90.00
Bollinger La Grande Anne Rosé Vintage 2004		200.00
VINTAGE...		
Perrier-Jouët Belle Époque 2007		160.00
Pol Roger Cuvée Winston Churchill 2000		185.00
Dom Pérignon 2006		190.00
G.H. Mumm, Cuvée R. Lalou 1999		200.00

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WHITE

LIGHT/CRISP/REFRESHING...

France

2015 Viognier/Chardonnay, Mas de Daumas Gassac , Famille Guibert, Languedoc (O)	29.00
2015 Sauvignon de Touraine, Guy Allion, Loire	28.00
2016 Sauvignon Blanc Chateau Rian, Bordeaux appellations	30.00
2015 Chablis, Domaine Bernard Defaix, Burgundy	43.00
2015 Chablis, 1er Cru La Forets, Domaine Pinson, Burgundy	79.00
2013 Riesling, Cuvée Equinoxe, Domaine Henry Fuchs, Alsace	52.00
2014, Pinot Blanc, Ribeauville, Domaine Henry Fuchs, Alsace	36.50

Italy

2016, Vermentino IGT, Antonio Camillo, Toscana Bianco	30.00
2015, Bellotti Bianco, Cascina degli ulivi, Piedmont, Italy	43.00
2013, Trebbiano, Soave Classico "Castelcerino" AA Filippo Fillippi, Veneto	38.00
2016, Roero Arneis, Negro 'Serra Lupini', Piemonte	33.00
2015, Spagnolli, Nosiola, Vallagarina, Trentino	34.00

Spain

2013, Martinsancho Verdejo, Angel Rodriguez Vidal, Rueda	32.50
2014, Sameiras Blanco, Adegas Sameiras, Ribeiro	39.00

Portugal

2015, Vinho Verde Branco, Aphros, Loureiro	38.50
2014, Monte Velho, Herdade do Esporao	28.50
2015, Vinho Verde Branco, Aphros, Loureiro	38.50
2014, Monte Velho, Herdade do Esporao	28.50

Germany

2015 Riesling Trocken, Hermann Donnhoff, Oberhausen, Nahe	39.00
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Austria

2014, Gruner Veltliner 'Kaferberg', Rudolf Rable	49.00
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Greece		
2015 Hatzidakis, Cuvee No.15, Assyrtiko Santorini		49.00
Georgia		
2010, Rkatsiteli, Niki Antadze, Georgia		28.00
United Kingdom		
2014, Limney Dry White, Horsmonden, Davenport Vineyard, Sussex (O)		42.00
2015 Chardonnay, 2014, Ancre Hill Estate Monmouth, South Wales (N.O)		55.00
United States		
Muller Thurgau/Riesling, Sokol Blosser, NV, Evolution 19 th Edition, Dundee Hills, Oregon		43.00
Australia		
2013, Louis Sémillon, Hensckhe, Eden Valley (B)		41.00
2012, Cherubino Sauvignon Blanc, Pemberton		53.00
Chile & Argentina		
2014, Sauvignon Blanc, De Martino, Legado Range, Maipo Valley		33.00
2014, Chennin-Torrontes, La Agricola, Villa Vieja, Mendoza		28.50
<i>AROMATIC /FRUITY/MEDIUM DRY/MINERAL....</i>		
France		
2014 Muscat Réserve, Trimbach, Alsace		43.00
2015, Pinot Gris, Tzigane, Domaine Henry Fuchs, Alsace		53.00
2015 Chenin Blanc Vouvray Sec, Didier Champalou, Loire		40.00
2014, Vin de Pays de L'Ardeche, Viognier/Roussanne, Domaine Romaneaux – Destezet, Northern Rhone		52.00
Italy		
2014, Insolia e Greganico, Rami Bianco, Cos, Vittoria, Sicilia		44.50
Spain		
2015, Ailalá Treixadura, Ailalá-Ailalelo, Ribeiro		35.00
2013, Gewürztraminer, Bodegas Pirineos, Somontano		34.00
2015, Acrollam Blanc, Mesquida Mora, Mallorca		39.00

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Australia and New Zealand

2014, Hand Picked Gewürztraminer, Skillogalee, Clare Valley	32.00
2014, Marsanne/Rousanne/Viognier, 'Plexus', John Duval, Barossa Valley	48.00
2015, Le Petit Clos Sauvignon blanc, Clos Henri, Marlborough	39.00

North and South America

2015, Chenin Blanc, Bogle, Clarksburg	35.00
2014, Albarino, La clarine Farm, Hank Beckmeyer, Sierra Nevada, Foot Hills California	80.00
2014, Muscat, De Martino Viejas Tinajas, Itata Valley	44.00

South Africa

2013, Chardonnay, Radford Dale, Stellenbosh	32.00
2015, Chenin Blanc, FMC, Ken Forrester, Stellenbosch	76.00

RICH/MEDIUM TO FULL/ MINERAL/MOUTH FILLING...

France

2015 Pouilly Fume`, "Roche Blanche", Domaine La Porte	42.50
2015 Sancerre, "La Vigne Blanche", Domaine Henri Bourgeois	42.00
2012, Chasselas Vinifie Sans Soufre, 2015, Domaine Pierre Frick, Alsace	45.00
2015 Macabeu-Grenache blanc, Oliver Pithon, 'Cuvee Lais', Côtes Catalanes (N.O)	43.50
2011, Bourgogne Blanc 'Le Petit Tetu', Saint-Romain, Jean-Marie Berrux	58.00
2013, Macabeu Domaine de Majas Blanc, Côtes Catalanes Blanc (N.O)	37.00
2014, Luc Chateau tour des Gendres, Bergerac Blanc, de Conti, Bergerac	35.00
2014, Côtes du Rhône Blanc, César Domaine Roche-Audran	32.00
2011, Grotta di Sole Blanc, Antoine Arena, Patrimonio Corsica	82.00
2012, St Aubin 'La Princée ', Hubert Lamy, Burgundy	71.00
2007, Meursault, 1 ^{er} Cru Les Perrières, Domaine Jean-Michel Gaunoux, Burgundy	99.90
2015 Puligny-Montrachet , Jean Louis Chavy, Burgundy	84.00
2014, Puligny-Montrachet 1 ^{er} Cru 'La Garenne' Domaine Larue, Burgundy	110.00

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ROSÉ

FLORAL/MEDIUM DRY/ CRISP/ZESTY...

France

2015, Sancerre Rosé, Cuvee Malice, Domaine Serge Laporte, Loire 35.00

2014 Chateau du Seuil Rose` 26.50

LIGHT/FLORAL/FRUITY/FRESH...

Wales

2014, Pinot Noir, Ancre Hill Estate Rosé, Monmouth, South Wales 30.00

FULL BODY/RIPEN GRAPEY/DRY MINERAL...

Lebanon

2013, Massaya Rosé, Massaya Estate, Bekaa Valley 32.00

RED

AROMATIC/LIGHT/REFRESHING...

France

2014, Brouilly, Château du Pavé, Beaujolais 35.00

2014, Sancerre Rouge, Domaine Vincent Gaudry, Loire 48.00

2013, Chenas les Carrieres, Domaine Paul Henri Thillardon, Beaujolais 53.00

Italy

2015, Lagrein, Weingut Niklas, Sudtirol 38.50

2016, Madregale rosso, IGT, Terre di Chieti, Cantine di Tollo, Abruzzo 25.00

2012, Barbera d'Asti 'La Court' Superiore, Michele Chiarlo, Piemonte 65.00

Spain

2015, Chiquitin Granacha, Casa de Si, Iwo Jakimowicz, Calatayud 32.00

RED

ELEGANT AROMA/ FLESHY WITH WARM SPICES AND HERBACEOUS...

France

2012, Chateau La Tour de By, Medoc, Bordeaux	56.00
2014, Côtes du Rhône 'Visan', Domaine Roche Audran	45.00
2014, Côtes du Rhône 'Cuvee Nature', Domaine Roche Audran	41.00
2013 Beaune, Greve, Jean Marc Morey	78.00
2014, Pommard 1 ^{er} Cru, Domaine Jean Javillier, Burgundy	90.00
2014 Chambolle Musigny, Vieilles vigne , Hudelot-Baillet	120.00
2013, Château du Cedre, Pascal Verhaeghe, Cahors	49.00
2012, Coteaux de Languedoc Rouge, Domaine de Montcalmes, Frederic Pourtalie	52.50

Italy

2013, Aglianico Contado , Di Majo Norante, Campomarino, Molise	33.00
2015, Bellotti Rosso, Cascina degli ulivi, Piedmont, Italy	37.00
2015, Frappato, COS, Vittoria, Sicilia	44.50
2015 Sangiovese, Chianti Colli Senesi , Camigliano	49.50

Germany

2012, Spätburgunder Trocken, Kalkmergel Knipser, Laumersheim	51.00
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Spain

2014, Tempranillo, Montesierra, Bodega Pirineos, Somontano	24.00
2011, Veinte Grados, Tierra Hermosa, Andalucia	32.00
2012, Humilitat Priorat, Franck Massard, Catalonia	38.00
2014, Hacienda Grimon, Crianza, Rioja	35.00
2015, Sincronia Negre, Mesquida Mora, Mallorca	30.50

Portugal

2010, Vinho Verde Tinto, Afros, Vinhão	40.00
2012, Aragones, Zero SO2, Terra D`Alter, Alentejo	38.00

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Greece

2009, Axia Xinomavro/Syrah, Ktima Alpha, Amyndeo 35.00

Wales

2014, Pinot Noir, Ancre Hill Estate Monmouth, South Wales (N.O) 55.00

Lebanon

2013, Cinsault/Grenache noir , Le Colombier, Massaya Estate, Bekaa Valley 38.00

New Zealand

2015, Pinot Noir, 'La Luna Cambridge Road, Martinborough 62.00

2015, Pinot Noir, Le Petit Clos Clos Henri, Marlborough 44.50

Chile

Cinsault, 2014, De Martino Gallardia Del Itata, Itata Valley 33.00

RICH BOUQUET/FULL BODY AND ROUND PALATE/EARTHY...

France

2014 Minervois Rouge Tradition, Pierre Cros, Languedoc 33.00

2013 Cigalus Rouge IGP, Gérard Bertrand, Languedoc 49.00

2012 Vin de Corse, Clos Culmobu Rouge, Etienne Suzzoni 48.00

2013 Mas de Daumas Gassac Rouge, Famille Guibert, Languedoc 80.00

2009 Cornas, Granit 30, Vincent Paris, Northern Rhone 72.00

2012, Chateau Beard La chapelle, St Emilion Grand cru, Bordeaux 78.00

2009, Chateau Bourgneuf, Pomerol, Bordeaux 120.00

2009, Chateau La Dominique, Grand Cru Classe, St Emilion Bordeaux 156.00

2002 Château Léoville-Barton, Saint-Julien, Bordeaux, France 138.00

2010 Châteauneuf du Pape, La Roquette F.D Brunier , Southern Rhone (B) 82.00

2012, Côte Rôtie, Domaine Stéphane Otheguy, Northern Rhône 115.00

Italy

2012, Nebbiolo Barolo DOCG, Ascheri, Sorano 63.95

2004, Nebbiolo, Pecoranera, Tenuta Grillo, Zampaglione, Piemonte 54.00

2012, Nebbiolo, Barbaresco Roccalini, Cascina Roccalini, Piemonte 72.00

2010, Sangiovese, Brunello di Montalcino, Frescobaldi, Tuscany 86.00

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Spain

2013, Pago de los Capellanes Crianza, Ribera del Duero 44.00

2005, 904 Rioja Gran Reserva, Cosecha, La Rioja Alta 83.00

Portugal

2014 Forma de Arte Reserva Quinta do Casal Monteiro, Almeirim Tejo 32.00

Croatia

2012, Teran, Kozlovic, Istria, Croatia 26.00

Australia

2014, Shiraz The Laughing Magpie, D`Arenberg, McLaren Vale 49.00

2014, Romanee Tuff Syrah, Tom Shobbrook, Adelaide Hills 57.00

2013, `Didi` Novello, Tom Shobbrook, Adelaide Hills, Australia 47.00

Chile

Carignan Reserva "The Wild Vineyard", Villalobos, Colchagua Valley 60.00

Argentina

2015, Malbec, Sin Sulfito, Bodega Cecchin, Mendoza 39.00

2015, Malbec, Humberto Canale, Patagonia 32.00

United States, California

2013, Petite Sirah, Bogle, Clarksburg 39.50

Sangiovese-Tempranillo, Venustus, Ambyth Estate, Paso Robles 98.00

South Africa

2008, Red blend, A A Badenhorst Family Wines, Paardeberg 35.00

2014 Merlot, Jordan Black Magic, Stellenbosch 45.00

2012, Grenache, Syrah, The Gipsy, Ken Forrester 76.00

SWEET WINE

	100ml	Bottle
Muscat, De Saint Jean de Minervois, 2015, "Douce Providence"(750ml)	6.00	37.00
Banylus Rimage " Les Clos de Paulilles", 2014, Domaine Cazes (750ml)	6.00	37.00
Noble Riesling, 2014, Framingham Estate, Marlborough, New Zealand (375ml)	8.25	44.50
Coteaux du Layon, 2013, Saint Lambert, Domaine Vincent Ogereau, Anjou	8.25	44.50
Recioto Valpolicella D.O.C.G., 2012, Bertani, Veneto, Italy (500ml)	10.25	49.00
Gruner Veltliner Eiswein, 2011, Weingut Rabl, Kamptal, Austria (375ml)		55.00
Peller Estate, Cabernet Franc Icewine, 2013, Ontario, Canada (375ml)		73.00

FORTIFIED WINES

100ml

SHERRY

Manzanilla, La gitana, Bodegas Hidalgo	4.00
Fino, Guiterez Colosia	5.50
Amontillado, Seco Napoleon , Bodegas Hidalgo	6.00
Pedro ximenez, Viejo Triana, Bodegas Hidalgo	6.50
Don Oloroso By Romate	6.95
Moscatel, Lustau Solera Reserva Emilin	7.25

PORT

Dow's Ruby	6.00
Dow's Tawny	7.95
2002 Warre's Quinta da Cavadinha	11.50

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