



# Jonny's GORING BAR & KITCHEN



## WINE LIST 2024

### Rosé Wine

**St Felix Rosé Cuvée Pierre Martin 2022 - Languedoc, France**

*Light dry Rosé with notes of strawberry and red berry. **Salads.***

**175ml**

£7.50

**250ml**

£8.50

**Bottle**

£27.00

**Black rock Zinfandel Rose – California, USA**

*Creamy notes of strawberry and red berry.*

£6.50

£8.50

£24.00

**Albourne Estate Sussex Rosé 2022 - Albourne, West Sussex** ●

*A lovely delicate pink hue Albourne Estate's Sussex Rosé is elegant, refreshing and very moreish. **Seafood.***

£35.00

### Red Wine

**Y Knot Tempranillo/Syrah/Merlot 2021 – Tierra de Castilla, Spain**

*Ripe red fruit, smooth and silky. **Patatas Bravas.***

**175ml**

£6.50

**250ml**

£7.50

**Bottle**

£22.00

**Coquille de Mer Carignan 2022 – Languedoc, France** ●

*Dense and velvety, intense red berries and a lingering finish. **Cheeses/red meats.***

£6.25

£8.25

£23.50

**Costa Vera Merlot – Valle Central, Chile** ●

*Full flavoured and rounded, full of juicy dark fruit, balanced with ripe tannins.*

£6.50

£8.95

£24.00

**Big Beltie Cabernet Sauvignon - Languedoc, France** ●

*Rich, ripe, blackcurrant and cassis fruit, with smokey and peppery notes.*

£6.50

£8.95

£25.00

**Manoso rioja Crianza – Rioja, Spain** ●

*cinnamon. Cherry, redcurrant and bramble fruits with a backbone of toasty richness from a little oak ageing.*

£6.75

£9.50

£25.50

**Santuario Malbec 2022 – Mendoza, Argentina** ●

*Full, rich, smooth and gutsy with plum, blueberry and blackberry fruit flavours. **Meatballs.***

£6.95

£9.50

£26.50

**Cuvée Dissenay Pinot Noir 2021 – Languedoc, France** ●

*Ruby red hints of vanilla and bright red fruits. Silky texture. **Soft cheeses/Buddha bowl.***

£27.00

**Sembro Tempranillo 2021 – Ribera del Duero, Spain**

*100% Tempranillo, strawberry and raspberry and classy oak and vanilla tones. **Hard cheese/Chorizo.***

£28.00

**Côtes du Rhône Rouge Vieilles Vignes, Domaine de l'Espigouette 2020, France**

*Grenache blend with bright red fruit, good weight and some spice and pepper. **Meatballs/Roasted squash.***

£29.00

**DeLoach Heritage Collection Zinfandel 2020 - California, USA**

*Flavours of ripe strawberry, raspberry and blackberry blend nicely with notes of blackcurrant and molasses.*

£33.00

**Mitolo Jester Cabernet Sauvignon 2019, McLaren Vale Australia** ●

*Medium-bodied, great weight and texture, with blackcurrant & black cherry. **Charcuterie board.***

£37.00

**Cerro Añon Gran Reserva 2016 - Rioja, Spain**

*Elegant and smooth as one should expect from a Rioja Gran Reserva. **Hard cheese/Chorizo.***

£42.00

**Château Macquin, St-Georges St-Emilion 2019 - Bordeaux, France**

*Merlot blend is fruit forward in style with concentrated ripe red fruits. **Charcuterie board.***

£47.00

**Vino Nobile de Montepulciano, La Braccasca 2018 - Tuscany, Italy**

*Sangiovese/Merlot well balanced, supple, silky tannins and pleasurable freshness. **Cheese and charcuterie board.***

£50.00

All our wines served by the glass are also available as a 125ml serving. All wines marked ● are suitable for Vegans.  
Food pairing suggestions listed in green.

An optional 10% service charge will be automatically added to the bill.



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### Sparkling Wine

#### **San Leo Prosecco Spumante NV – Veneto, Italy**

*Clean, fresh and crisp with an aromatic touch.*

**125ml** **Bottle**  
£6.50 £28.00

#### **Cava Rosado – Jerez, Spain**

*Vibrant ripe strawberry and raspberry fruit characters, soft and juicy, refreshing finish.*

£6.75 £29.00

#### **Nytimber classic cuvee – West Sussex, England** ●

*A palate of honey, almond, pastry, and baked apples gives it a hint of decadence.*

£9.00 £50.00

#### **Nytimber Rose – West Sussex, England** ●

*Creamy, round texture and refreshing redcurrant, raspberry and cherry flavours give it an elegant and silky finish.*

£60.00

#### **Pierre Mignon Grand Reserve NV – Champagne, France**

*Ripe and refreshing with a sensual creamy mousse and long finish.*

£45.00

### White Wine

#### **Y Knot Verdejo 2021 – Tierra de Castilla, Spain**

*Tropical fruit, fresh and long-lasting on palate. [Padron Peppers](#).*

**175ml** **250ml** **Bottle**  
£6.50 £7.95 £22.00

#### **Coquille de Mer Vermentino 2022 – Languedoc, France** ●

*Crisp, fresh and delicate with notes of pears. [Green salad](#).*

£6.25 £8.25 £23.50

#### **Villa Fiore Pinot Grigio 2022 – Venezia-Giulia, Italy**

*Rich with spicy fruit and a lovely clean, fresh finish. [Asian spices](#).*

£6.95 £8.95 £23.50

#### **Holy Snail Sauvignon Blanc 2022 – Loire, France** ●

*An expressive nose, marrying grapefruit, fresh lime and a subtle touch of tropical fruit. [Buddha Bowl](#).*

£7.50 £9.95 £29.00

#### **Akurra Chardonnay - Austria** ●

*Tropical fruit on the palate with aromas of tangerine and apricot, most importantly unoaked.*

£6.95 £9.75 £26.50

#### **Chacabuco Viognier – Mendoza, Argentina - V**

*Fresh and dry, stone fruit flavours with the typical viognier 'untuous' notes (oily texture).*

£7.00 £10.00 £27.00

#### **Pipoli Greco/Fiano, Vigneti del Vulture 2021 – Basilicata, Italy- V**

*Rich yet fresh with a lime zest character, which comes from the Greco fruit, balancing the richness. [Caesar salad](#).*

£29.00

#### **Dr Loosen Red Slate Dry Riesling 2021 – Mosel, Germany**

*A fruity, dry white wine from a small corner of the Mosel valley which has a unique red slate soil. [Asian Spices](#).*

£30.00

#### **Jonty's Ducks Pekin White, Avondale 2019 – Paarl, South Africa** ●

*Chenin Blanc, Roussanne, Viognier and Semillon, rich palate with a mineral finish, delicious. [Seafood/Salads](#).*

£31.50

#### **Sand Boy Albariño 2022 – Rias Baixas, Spain**

*Lush acidity with ripe, juicy stone fruit character with a touch of spice. [Calamari](#).*

£33.00

#### **Albourne Estate Bacchus 2022 – Albourne, West Sussex** ●

*Aromas of the variety – elderflower, nettles and citrus notes, fabulous example. [Buddha Bowl](#).*

£35.00

#### **Domaine de la Genillotte Chablis 2021 – Burgundy, France**

*A vibrant palate of green apples balanced by an energetic mineral freshness. [Caesar salad](#).*

£40.00

#### **Pine Ridge Chenin/Viognier 2021 – Napa Valley, USA**

*Crisp palate with ripe fruit flavours of pineapple linger through to the refreshing finish. [Green salad](#).*

£45.00

#### **Domaine Sylvain Bailly Sancerre 2021 - Loire, France**

*Vibrant, aromatic Sauvignon Blanc. Juicy, fruit-driven, ripe white. [Seafood, and green vegetables](#).*

£50.00

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