

**THE ANCHOR**  
**PUB & KITCHEN**

**WINE LIST**

**WHITE WINE**

	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
<b>Pinot Grigio IGT Terra Nostra, Italy</b> Light and dry with a soft clean citrus finish	<b>£4.95</b>	<b>£5.95</b>	<b>£17.95</b>
<b>Three pillars Chardonnay California, Valley Delta</b> A youthful wine, citrus, pineapple & ripened lemons, citrus finish & mild acidity	<b>£4.95</b>	<b>£5.95</b>	<b>£16.95</b>
<b>Niki Tiki, Sauvignon blanc, Marlborough, NZ</b> Highly aromatic gooseberry flavour, clean bright apple finish, award winner	<b>£5.95</b>	<b>£6.95</b>	<b>£21.95</b>
<b>Three Pillars Sauvignon Blanc, Australia</b> Organic, Fair Trade, GM free, Vegan, Vegetarian, Rich Guava, refreshing palette	<b>£4.95</b>	<b>£5.95</b>	<b>£17.95</b>

**RED WINE**

<b>Hardy's VR Merlot, Australia</b> Vibrant ruby colour, fruity full-bodied flavours of red berry	<b>£4.95</b>	<b>£5.95</b>	<b>£16.95</b>
<b>Three Pillars Australian Shiraz</b> Spicy peppery shiraz, a good all-rounder, easy drinking style	<b>£4.95</b>	<b>£5.95</b>	<b>£17.95</b>
<b>El Cipres Malbec, Argentina</b> Dark fruit aromas and flavors with a hint of spice, really good young wine, great with grilled steak or lamb	<b>£5.95</b>	<b>£6.95</b>	<b>£19.95</b>
<b>Jam Shed, Shiraz, SE Australia</b> A rich, jammy succulently smooth red & very naughty, a tad like me	<b>£5.95</b>	<b>£6.95</b>	<b>£19.95</b>

**ROSE**

<b>Sugar bird, white Zinfandel, Cali</b> Classic Zinfandel packed full of strawberry & peach flavours, easy drinking Light, mouth-watering finish	<b>£5.95</b>	<b>£5.95</b>	<b>£16.95</b>
<b>Franschhoek cellar Rose South Africa</b> Red berries & cherries on the nose, soft palette of spice, soft dry finish	<b>£5.95</b>	<b>£6.95</b>	<b>£16.95</b>

**SPARKLING WINE**

<b>Romeo Prosecco Spumante, Italy</b> Intense floral, rich apple, lemon and grapefruit characters, full-bodied.			<b>£21.95</b>
<b>Single serve Prosecco Spumante, Italy</b> Smooth, nice fresh peach aroma			<b>£6.95</b>

