



THE
SWAN
WEDMORE
PUB • RESTAURANT • ROOMS

WINE LIST

We want to be original in everything we do,
but we also want you to feel comfortable and at home
so here you'll find what that means to us in a wine list.

Small... So that you can enjoy the company of your friends and don't have to spend hours finding the right wine at the right price from the right area and grape for you.

Diverse... Though not a big list we're keen to make sure that whatever your mood or taste you'll find something to enjoy here. And we've deliberately mixed up some classics in terms of region and grapes, with some of the new or more unusual kids on the wine making block.

By the glass... We want to provide you with the opportunity to enjoy variety of price and style.

Value... We're about finding some great mid-price wines you can enjoy with your mates without it costing the earth. So, you won't be able to spend loads on that sought-after Californian Cab, super Tuscan, Burgundy, or First Growth claret with us but you will enjoy great wines at great prices.

Style... What really rocks our boat is character so when we pick we look for things like purity, style, balance, intensity, elegance. What that means to most people is that the taste is great!

People and Provenance... We like to buy from artisan winemakers who are a world away from big brands and industrial scale wineries. Organic is important but most important is that they do everything they can to minimize carbon output and protect their vineyards for the next generation.

And last but by no means least... We don't have a sommelier but we do have a team of great people serving you who are encouraged to try as many of the wines as possible. So if you're not sure what to order, ask them for their favorites...and do tell them what you think of the wines!

APERITIF

	Glass
Aperol Spritz	6.95
Lychee Bellini	7.25

SHERRY

	75ml
Fernando De Castilla Fino, Spain	3.80
Fernando De Castilla Amontillado, Spain	3.80
Fernando de Castilla Cream, Spain	3.80
Pedro Ximenez. Bodega Hidalgo. Jerez. Spain	7.00

COCKTAILS

Mojito 6.50

A traditional Cuban cocktail, made by muddling mint, lime and sugar as a base, adding Bacardi rum, topped up with soda to create a wonderfully refreshing pre dinner drink.

Cosmopolitan 6.50

Using Absolut Citron makes this classic cocktail have that extra twist, matching it with a splash of Cointreau and finishing it off with cranberry and a squeeze of lime makes The Swan Cosmo unique.

Bloody Mary 6.50

A standard Bloody Mary served with a wonderful difference! Using Chase Vodka gives a smooth finish to the spicy big tom, enhanced with a shot of sherry gives it a fabulous boost.

FIZZ

Prosecco

Ruggeri NV, Italy.

125ml Bottle
6.25 27.00

Champagne Brut NV

Jacquart, France.

42.00

Champagne Brut Rose NV

Jacquart, France

45.00

Sparkling Pinot Blush

La Jara, Italy.

7.25 29.00

ROSE

Pinot Grigio Rosado 2015

Sospiro, Veneto, Italy. Delicate & light.

175ml 250ml ½ Litre Bottle
5.00 6.65 13.35 20.00

Grand Mayne 2015

Duras France. Provençal style. Merlot/Cab.

5.50 7.35 14.65 22.00

Cotes de Provence 2015

Domaine Terre de Mistral 'Pauline', France. Fine red fruit.

7.25 9.65 29.00

BIN ENDS

Dolcetto D'Alba L'Alto, 2013

Italy

Bottle
37.00

Skillogalee Riesling, 2013

Clare Valley

24.00

Yealands Pinot Noir, 2015

Marlborough, NZ

31.00

LESSER KNOWN WHITES

	175ml	250ml	½ Litre	Bottle
Verdejo 2015 Cal Y Canto, La Mancha, Spain. Lively, easy drinking.	4.50	6.00	12.00	18.00
Chenin Blanc 2016 Ken Forrester, Stellenbosch, SA. Dry, honeyed finish.	6.00	8.00	16.00	24.00
Macabeo 2015 Marquesa de Atiza Blanco, Carinena, Spain. Fresh and floral.				24.00
Picpoul De Pinet 2016 Domaine Belle Mare, France. Deliciously crisp & refreshing.				25.00
St Chinian Blanc 2015 Petit Paradis, France. Richer style, Marsanne grape.				28.00
Gruner Veltliner 2012 Machendahl, Austria. Green & herbaceous.				28.00
Grillo 2015 'Arridu' Valdibella, Sicily. Organic. Stylish textured fruitiness.				29.00
Albarino 2015 Santiago Ruiz, Rias Baixas, Spain. Mouth-watering tropical fruit.				35.00
Terenzuola Vermentino DOC 2014 Colli di Luni, Tuscany, Italy. Crisp, citrus fruit with deep richness.				39.00
Domaine Daurion "Le Long Parc" 2013 Caux, Languedoc. Grenache/Roussanne. Luxurious Chateauneuf style white.				40.00
Blank Bottle, Dok 2014 Sauvignon/Semillon, Elgin, SA. Lively tangerine & warm spice.				42.00

WHITE POPULAR CLASSICS

	175ml	250ml	½ Litre	Bottle
Soave Classico DOC 2015 Bianco Botter, Veneto Italy. Crisp and fresh.	5.00	6.65	13.35	20.00
Sauvignon Blanc 2015 Grand Mayne, Duras, France. Gooseberry freshness.	5.50	7.35	14.65	22.00
Vinho Verde 2015 Quinta de Lixa, Portugal. Delicate & light.				23.00
Lost Weekend Chardonnay 2015 Hesketh family, South Australia. Soft melon flavours.	6.50	8.65	17.35	26.00
Pinot Grigio 2015 La Java, Italy. Flavoursome organic PG.	7.00	9.35	18.65	28.00
Sauvignon Blanc 2016 Allan Scott, Marlborough NZ. Typically aromatic.	7.25	9.65	19.35	29.00
Riesling 2014 Richheart, Richard Bocking, Mosel, Germany. Dry & gently fragrant.				32.00
Hautes-Cotes De Beaune 2014 Henry Delagrang, France. Buttery elegance				35.00
Sancerre 2015 Domaine Serge Laporte, Loire, France. Fine intensity.				36.00
Viognier 2015 Janasse, Rhone, France. Apricot richness.				38.00
Chablis La Pauliere 2015 Jean Durup, France. Classic mineral style.				38.00
Pouilly Loche En Chantone 2013 Domaine Thibert et Fils, France. Rich, smooth & elegant.				45.00

LESSER KNOWN REDS

	175ml	250ml	½ Litre	Bottle
Tempranillo 2015 Cal Y Canto, La Mancha, Spain. Juicy fresh and spicy	4.50	6.00	12.00	18.00
Biferno Reserva 2011 Palladino, Italy. Mellow warmth. Montepulciano grape	5.50	7.35	14.65	22.00
Cruz De Piedra 2015 Calatayud, Spain. Succulent Rhone style old vine Grenache.				24.00
Pinot Noir 2013 Thracian Valley, Bulgaria. Red fruit freshness.	6.75	9.00	18.00	27.00
Finca La Valona, 4 Meses 2009 Tempranillo, Spain. Succulent style.				29.00
Mas Brunet Cuvee Du Mazet 2013 Syrah/Grenache, France. Southern warmth.				29.00
Autocarro No27, Tinto 2013 Cabernet Sauvignon, Aragonéz, Setúbal's Peninsula, Portugal. Red berry ripeness.				31.00
Carmenere Reserva 2014 Vina Palernia, Elqui Valley, Chile. Chocolatey richness.				32.00
Cerasuolo di Vittoria 2015 Planeta, Sicily. Stylish Sicilian-wild fruit character.				32.00
Dolcetto Lagrein 2013 Langhorne Creek. South Australia. Soft rich red from Italian grapes in Australia.				34.00
Blank Bottle, Sigh of Relief 2014 Cabernet/Malbec, Stellenbosch, SA. Rustic, sweet herbal character.				43.00

RED POPULAR CLASSICS

	175ml	250ml	½ Litre	Bottle
Merlot/Cabernet 2014 Grand Mayne, Duras, France. Soft black fruit.	5.50	7.35	14.65	22.00
Shiraz 2015 Man Vintners, Scaapveld, SA. Ripe sweetness	5.75	7.65	16.50	23.00
Malbec 2016 P15, Patagonia, Argentina. Dark & concentrated.	7.00	9.35	18.65	28.00
Old Vine Zinfandel 2014 Bogle, California, North America. Super charged Zin. Blueberry & black pepper.				35.00
Rioja Reserva 2011 Tempranillo, Bodega Lan, Spain. Vanilla & spice.				36.00
Blood & Courage Shiraz 2013 Barossa Valley Australia. Rich and succulent.				36.00
Chianti Rufino 2014 Tuscany, Italy. Organic. Black cherries with fresh herbs.				36.00
Gigondas 2014 Domaine Grapillon D'Or, France. Beautifully balanced Chateauneuf style.				39.00
Crozes Hermitage Papillon 2015 Giles Robin, France. Pure redcurrant fruit. Syrah grape.				40.00
Chorey Les Beaune 2013 Les Bons Ores, Domaine Maratray Dubreuil, France. Floral yet richly powerful.				42.00
Valpolicella Ripasso Monte Santoccio 2013 Nicola Ferrari, Veneto, Italy. Intense fruit with sweet hints.				45.00
St Emilion Grand Cru 2010 Chateau Orisse du Casse, Bordeaux, France. Deep Merlot fruit.				49.00
Chateau Mille Roses Margaux 2012 France. Silky textured elegance.				55.00

PORT

	50ml
Graham's Late bottled Vintage	4.20
Graham's 10 year Tawny	4.20

WHISKY & BOURBON

	25ml
Famous Grouse	2.90
Jamesons	3.00
Cragganmore (12yr old)	3.30
Laphroig (10yr old)	3.50
Glenmorangie (10yr old)	3.30
Glenlivet (12yr old)	3.40
Jack Daniels	3.00
Maker Mark	3.10
Bulleit Bourbon	3.10

BRANDY

	25ml
Courvoisier	2.60
Janneau Armagnac	3.20
Somerset Cider Brandy (10yr old)	3.40
Remy Martin	4.20

COCKTAILS

Espresso Martini 6.50

Something a little bit different, using Kahlua and Frangelico we make that cocktail perfect for that after dinner coffee with a twist or for those not wanting to end the night quite yet.

Old Fashioned 6.50

A wonderful refreshing whisky cocktail, using Bulleit Bourbon and adding bitters and orange peel it's a great twist on a classic whisky.