

Wine List

Greenlands Hotel

at

HENLEY BUSINESS SCHOOL

	125ml	175ml	250ml	Bottle
WHITES	£4.60	£5.90	£7.90	£22.95

- Veritiere Pinot Grigio – Italy**
*Lime, flower scented Pinot Grigio with a spritz of classic pear finesse. **Vegan***
- Chenin Blanc Stormy Cape – South Africa**
*Snappy Chenin Blanc packed with passion fruit, green apple and a refreshing spray of lemon. **Vegetarian***
- Chardonnay Reserve Tooma River – Australia**
Grapefruit, lime, and melon flavours, all complemented by a zesty, crisp citrus balance that lingers through the finish.
- Millstream Sauvignon Blanc – South Africa**
*Light-bodied and dry with ripe tropical notes and grassy citrus. **Vegetarian***

REDS	£4.60	£5.90	£7.90	£22.95
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- Marqués De Alfamen Garnacha/ Syrah – Spain**
*Juicy medium-bodied red packed with dark berry fruit. **Vegan***
- Longue Roche Cab Sauvignon IGP Pays d’Oc – France**
*Rich, black fruit and cassis with elegant structure, body and tannins. **Vegan***
- Merlot Lanya – Chile**
*Juicy, plummy and easy drinking Merlot for many occasions. **Vegan***
- Shiraz Tooma River – Australia**
A smooth blend of juicy dark fruit, a hint of chocolate and lively spice and the familiar black pepper twist.

ROSÉ	£4.60	£5.90	£7.90	£22.95
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- Pinot Grigio Blush Il Sospiro – Italy**
*The definition of easy-drinking, this Sicilian Pinot Grigio blush is gentle with citrus and red berry character. **Vegan***

£6.40	£8.10	£10.80	£31.50
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- Henri Gaillard Côtes de Provence Rosé – France**
Very dry with delicate red fruits and spice notes.

SPARKLING WINE AND CHAMPAGNE	£/Bottle
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- Prosecco NV Stelle d'Italia – Italy** £27.95
*Vivacious Prosecco, aromatic and appealing, all lemony delicacy and fresh green pears and apples. **Vegetarian***
- Prosecco DOC Extra Dry NV Costaross – Italy** Baby Bottle £8.95
*A young and fresh sparkling wine, full of lively and crisp flavours and apple and pear character. **Vegetarian***
- Brut Tradition NV Gobillard – France** £45.00
Supple, quaffable Champagne full of red fruit, citrus and almonds.

RECOMMENDED WHITE WINES		£/Bottle
14.	Era Organic Grillo Cantine Volpi – Italy <i>A delicious fruit driven style from Italy with ripe apple, almond and a lovely rounded mouthfeel. Vegan</i>	£29.95
15.	Picpoul De Pinet Roquemoliere – France <i>A subtle, fresh white from this popular southern French grape offers flowers on the nose and refreshing tangy grapefruit on the palate. Vegan</i>	£27.50
16.	Coeur du Mont Sauvignon Blanc, Vignobles Dubard – France <i>Vibrant and zesty white wine with aromas of gooseberries and tropical fruit flavours. Vegan</i>	£27.50
17.	Viognier IGP Pays d'Oc Longue Roche – France <i>A sun-kissed Viognier from South of France with ripe peaches and summer orchard fruits with floral notes of honeysuckle and orange blossom. Vegan</i>	£27.50

RECOMMENDED RED WINES

18.	Project Malbec Project Wine Co – Argentina <i>Rich, thrilling Malbec, full of black cherries and black plums, topped off with a scattering of spice. Vegan</i>	£28.50
19.	Medieval Crianza Rioja – Spain <i>Dense black fruits, wild raspberry and rich tannins. Vegetarian</i>	£28.50
20.	Primitivo (Zinfandel) Salento, Boheme – Italy <i>Fruity Primitivo, with plums and black cherries and a fine aroma of cracked black pepper. Vegan</i>	£27.50
21.	Varietal Carmenere, Tarapaca – Chile <i>Blackberry and ripe cherry notes, with black pepper and toasted notes. Vegan</i>	£27.50

ENGLISH WINES

22.	Bacchus – England <i>This refreshing wine shows floral hints and notes of grapefruit, citrus and peach, with a slightly tropical character. Very Sauvignon Blanc-like in style. Similar in characteristics to Sauvignon Blanc, Chenin Blanc and Picpoul. Vegan</i>	£31.50
23.	The Reserve – England <i>An elegant English Red Wine, with black cherry, bramble and blackberry flavours, that are perfectly balanced with a fresh, soft body and a very juicy and smooth finish. Similar in characteristics to a Pinot Noir. Vegan</i>	£34.50

Fine Dining Selection

WHITES

24. Gavi, Terre del Barolo – Italy £37.50

Crisp mineral, grapefruit citrus, almond and pear characters.

25. Marlborough Sauvignon Blanc 2023, Glazebrook – New Zealand £37.50

Crisp and zesty with citrus and grapefruit, crunchy green apple, juicy peach, passionfruit and fresh garden herbs.

26. Pouilly-Fumé 23 Favray – France £41.50

*Lean, crisp Sauvignon Blanc from the grape's Loire home, this is elegantly combined with fresh grass, limestone and citrus. **Vegan***

27. Chardonnay 2020, Thelema - South Africa £39.50

*Rich in body and packed with luscious stone fruit flavours, a delicious mineral streak and nutty oak giving a creamy texture in the mouth. **Vegan***

REDS

28. 2023 Reserve Pinot Noir, Rapaura Springs – New Zealand £39.50

Delicious red berry flavours and a full, rich palate. Spicy oak and silky tannins combine for an elegant, lingering finish.

29. 2021 Coonawarra Shiraz, Wynns – Australia £37.00

*Elegant and silky, with generous mulberry and blackberry note. Delicate oak is used to match and support the fine palate structure. **Vegan***

30. 2022 Beaujolais Villages, Louis Tete – France £37.75

*Bright and light, this fruit-filled Beaujolais red dances on the palate and perfect for the lighter moments. **Vegan***

31. 2020 Chateau Dubard Bel-Air, Puisseguin Saint-Emilion – France £39.50

*Full-bodied, silky Bordeaux, perfumed with liquorice and coating the palate with flavours of blackberry and raspberry. **Vegan***

Bar drinks list

WHISKIES

Aberfeldy Single Malt	£5.20
Cragganmore	£5.20
Laphroaig	£5.20
Whiskey/Bourbon, from	£4.80

GIN

Bombay	£5.00
Seedlip 0.0% ABV	£5.00
Hendricks	£5.00
Henley Distillery Gin	£5.00
Henley Rhubarb & Orange	£5.00

VODKA

JJ Whitley Artisan	£5.20
JJ Whitley Vanilla Vodka	£5.20

RUM

Bacardi	£4.60
Havana Club 7 Rum	£4.60

OTHER

Hennessy Cognac	£4.40
Remy Martin Cognac	£5.00
Malibu	£4.40
Martini	£4.40
Baileys (50ml)	£4.40
Pimm's Cocktail	£7.40
Cockburn's Port	£4.00

DRAUGHT

DB Parka Session IPA	pint £6.00
	half pint £3.00
Guest Beer	pint £5.60
	half pint £2.80
Guinness	pint £6.00
	half pint £3.00
Rebellion Larger	pint £6.00
	half pint £3.00
Estrella	pint £6.00
	half pint £3.00
Rebellion IPA	pint £5.60
	half pint £2.80
Siren IPA (Gluten free)	pint £5.60
	half pint £2.80
Cotswold No Brainer	pint £5.60
	half pint £2.80

BOTTLES AND CANS

Day Lager 0.0 % ABV	£4.50
Cotswold Sweet Cheeks	£5.80
Corona	£5.25
Desperados	£5.25
Peroni	£5.25

MINERALS

Mixers, from	£2.50
Cordial – splash	£0.85
Frobishers Juices	£3.10
Tomato Juice	£3.10
Coke/ Diet Coke Can	£1.75
Fever Tree Premium Lemonade	£2.50