

# Seventy One Bistro

## Wines

### Rosé Wines

175ml   Bottle

**Rosé, Volandas (V)** (2) £5.50 £22.00

Central Valley, Chile

*Just off dry and dangerously easy-drinking with bright, fruity flavours of sour cherry, raspberry and redcurrant.*

**Organic Côtes de Provence Rosé, Chateau Gavoty 'Recital' (V)** (1) £31.00

Côtes de Provence, France

*A serious rosé with good freshness, delicious floral fruit & refreshing spiciness.*

### Red Wines

**Organic Cabernet Franc, Domaine Mas Barrau (V)** (D) £27.00

Languedoc-Roussillon, France

*Sumptuously juicy, counterbalanced by the crunchy, stalky nature of Cabernet Franc.*

**Merlot, Volandas (V)** (C) £5.50 £22.00

Central Valley, Chile

*Fruit-driven and super soft with flavours of plum, blackberry and sandalwood.*

**Shiraz 'The Opportunist', Wild & Wilder (V)** (D) £29.00

Barossa Valley, Australia

*A lush red with plump forest fruit, sweet spice and black pepper.*

**Organic Rioja Tinto, deAlto 'Gatito Loco' (V)** (C) £6.70 £27.00

Rioja, Spain

*This is a young un-oaked Rioja which has bright aromas of red and black fruits and is strikingly different.*

**Malbec, Santuario (V)** (C) £27.00

Mendoza, Argentina

*Vibrant flavours of berries, plum marmalade and cherries.*

**Primitivo, Bella Modella (V)** (D) £6.50 £26.00

Puglia, Italy

*A very intense ruby red wine, intense with hints of violet, black currant, plum jam and with light spicy notes*

**SéguretCôte du Rhône Villages, Les Coteaux Schisteaux (V)** (D) £39.00

Rhône Valley, France

*An explosive, plush and opulent wine, layered with exotic spice, cracked black pepper and vanilla.*

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### Sparkling Wine & Champagne

Bottle

<b>Prosecco Spumante, One4One (20cl) (V)</b>	(2)	£8.00
Italy		
<i>Crisp and refreshing – the perfect bubbly tippie for one!</i>		
<b>Prosecco Spumante, Nua (V)</b>	(2)	£26.00
Verona, Italy		
<i>Fragrant and elegant with crisp flavours of white peach, apple skin and pear.</i>		
<b>Nicolas Feuillatte NV Champagne</b>	(1)	£45.00
<i>A light and fruity Champagne with fine discreet bubbles and subtle overtones of apples and pears. Has undergone 4 years cellar ageing.</i>		

### White Wines

175ml Bottle

<b>Pouilly Fumé, Domaine Pierre Marchand (V)</b>	(1)	£46.00	
Loire Valley, France			
<i>Concentrated, complex crisp gooseberry, blackcurrant leaf, ripe apple and wet stone.</i>			
<b>Cortese, Araldica (V)</b>	(1)	£5.70	£23.00
Piemonte, Italy			
<i>Ripe grapefruit and lime with a hint of honeysuckle.</i>			
<b>Sauvignon Blanc 'Cellar Selection', Sileni</b>	(1)	£33.00	
Marlborough, New Zealand			
<i>Gooseberry, passion fruit, fresh peaches and lime.</i>			
<b>Picpoul de Pinet, Domaine de Montredon</b>	(1)	£30.00	
Languedoc-Roussillon, France			
<i>Bone dry yet bursting with citrus fruit, white blossom and melon.</i>			
<b>Chardonnay, 'Clasico' Viña Ventisquero</b>	(2)	£5.50	£22.00
Central Valley, Chile			
<i>This is a delicate, well-rounded wine with lots of tropical fruit flavours on the long, lingering finish.</i>			
<b>Sauvignon Blanc Touraine, Domaine de Marcé (V)</b>	(1)	£7.50	£30.00
Loire Valley, France			
<i>Complex flavours of gooseberry, lime and pea pod.</i>			

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### Dessert Wines & Port

		<u>75ml</u>	<u>Bottle</u>
<b>Moscato Passito DOC, Il Cascinone 'Palazzina' (V)</b>	(8)	£4.70	£22.00
Piemonte, Italy			
<i>A nose of intense lemon meringue pie, marmalade, hard caramel and toffee apple. Ripe apricot and honey notes follow.</i>			
<b>Rubis Chocolate Wine</b>	(8)	£4.70	£22.00
England			
<i>Smooth, rich and velvety with a subtle sweetness and delicious layers of chocolatey flavour.</i>			
<b>Late Bottled Vintage Port, Krohn (V)</b>	(E)	100ml	£7.20
Douro Valley, Port			
<i>Damson plum, dried fruit and warm spice with hints of fresh cherry.</i>			

### Hot Drinks

<b>Cappuccino</b>	£3.00
<b>Flat White</b>	£3.00
<b>Espresso</b>	£2.25
<b>Double Espresso</b>	£3.25
<b>Latte</b>	£3.50
<b>Americano</b>	£2.25
<b>Liqueur Coffee</b>	£7.25
<b>Pot of Breakfast Tea, Earl Grey, Peppermint or Fruit Tea</b>	£2.50

Decaffeinated Coffee available at request