

THE CHASE RESTAURANT WINE LIST



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THE CHASE RESTAURANT

WINE MENU

WINE SELECTION TASTE GUIDE

White and Rosé wines are designated numbers 1 to 9, with 1 being the driest and 9 being the sweetest.

Red wines are designated letters A to E, with A being the lightest and softest and E being the deepest and fullest.

WHITE WINES

1. Pierre Javert Dry White **Bottle / 125ml / 250ml**
£13.75 / £3.00 / £4.60

(2) Vin de Pays de Cotes de Gascogne – France
A fresh easy drinking wine with a delightful floral nose and plenty of fruity apple and pear flavours on the palate, with a nice crisp acidity. Ideal with chicken.

2. Pierre Javert Medium Dry White **£13.75 / £3.00 / £4.60**
(4) Vin de Pays de Cotes de Gascogne – France

A hint of elderflower and apples on the nose, this is more medium in character on the palate, with plenty of sweet apple flavours on the finish. Great easy drinking with any red meat dishes.

8. Casillero Del Diablo, Sauvignon Blanc **£14.25**
(1) Casablanca Valley – Chile

Fresh, citrus aromas with hints of peaches and gooseberries, with a crisp acidity and an elegant, long, dry finish.

6. McGuigan Black Label, Chardonnay **£15.00 / £3.75 / £5.25**
(2) Australia

A smooth, round white with delicious apricot aromas and flavours of white peach, finishing with a touch of honey.

11. Chablis Ropiteau Frere **£22.50**
(1) Burgundy – France

A full bodied Chablis that gives you ripe apples and hints of butter on the nose owing to the careful oak aging. A great wine that maintains its elegance through the bottle.

9. Pinot Grigio delle Venezie **£15.50 / £3.75 / £5.25**
(2) Italy

Zingy and fresh with tongue – tingling acidity.

ROSÉ WINES

4. E and J Gallo Sierre Valley White Zinfandel
(4) California **£15.50 / £3.75 / £5.25**

Fragrant floral notes and orange blossoms with ripe berry flavours and a crisp finish.

4a. Pinot Grigio Blush **£15.50**
(3) Sartori – Italy

Crisp, clean summer fruit flavours on the palate, and a style that sits slightly on the sweeter side.

RED WINES

3. Pierre Javert Red **Bottle / 125ml / 250ml**
(B) Vin de Pays d'Oc – France **£13.75 / £3.00 / £4.60**

A delicious easy drinking red from the Mediterranean. Plenty of soft berry fruits with hints of strawberry and redcurrants along with blackcurrants. A great red for drinking with any red meat dishes.

16. Casillero Del Diablo **£15.00 / £3.75 / £5.25**
(C) Merlot - Chile

A delicate herbal aroma with mouth filling red fruits and hints of chocolate and spice.

14. Trulli Chianti **£14.75**
(C) Tuscany – Italy

Fruit and spice aromas, wonderful winter fruit flavours, soft balanced tannins with a gentle lingering finish.

12. Montana Pinot Noir **£18.00**
(C) Marlborough – New Zealand

Cherries, plum and chocolate flavours overlay fine tannins and a silky mouth feel.

18. Chateaufeuf du Pape Rouge **£23.00**
'Clos De L'Oratoire'

(C) Ogier, Rhône – France

Seductive aromas of spice and almost sweet, mature fruit, and the most rounded, generous palate lifted by the warmth of a good vintage.

CHAMPAGNE

24. Lanson Black Label NV **£36.00**

(1) This has to be one of the freshest, most delightful drinking Champagnes on the market. Hints of apples and biscuits on the nose, it also has a cream and strawberry palate. A wine for all occasions.

LIQUEURS

Remy Martin

Glenfiddich

Cointreau

Drambuie

Benedictine

Grand Marnier

Cockburn's Fine Aged Port

Amoretto

The above Liqueurs are priced at £2.80 each

Baileys £3.30

Coffee Liqueurs £4.00

Please be advised that all items are subject to availability.