



THE
SWAN
WEDMORE
PUB • RESTAURANT • ROOMS

WINE LIST

We're very fond of a glass or two of wine here and we've put together a list of firm favourites which we update regularly.

We like every bottle on the list and we hope you'll find the right grape at the right price from the right place!

Diverse & stimulating

We've mixed classic regions and grapes with interesting, less-celebrated, but always lovely wines. With a wide range available by the glass, we hope you'll be tempted to try something different.

Value & Style

We have really concentrated on the mid priced wines where we think there is some great value. So, no monster California Cabernets or First Growth clarets make our list, but there's much balance, elegance, complexity, intrigue and, of course, inspiration to be found. All our wines have character, be it purity, freshness, fruit or power. You'll quickly find the style you like, but that doesn't mean you've got to stick with it. Keep an open mind!

People and Provenance

We like to buy from artisan producers, a world away from the big-brand industrial wineries. Some are organic, and most are now focused on minimising carbon output and protecting vineyards for future generations. But above everything, we look for individuality and quality.

Feel Free to Ask

We don't have sommeliers, but we do have a team of great serving staff who are encouraged to try all our wines. So, if you're not sure what to order, go ahead and ask. And do tell them what you think of the wines!

APERITIF

Aperol Spritz	Glass
Lychee Bellini	7.25
	7.50

SHERRY

Harvey's Bristol Cream	75ml
Fernando De Castilla Fino, Spain	3.40
Fernando De Castilla Amontillado, Spain	3.80
Pedro Ximenez. Bodega Hidalgo. Jerez. Spain	3.80
	7.00

COCKTAILS

Mojito 7.75

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 28.00

Chapel Down Brut NV

Kent, England.

7.75 39.00

Champagne Brut NV

Jacquart, France.

47.00

Champagne Brut Rose NV

Jacquart, France

56.00

ROSE

Pinot Grigio Rosado 2016

Sospiro, Veneto, Italy. Delicate & light.

175ml 250ml ½ Litre Bottle

5.00 6.65 12.70 20.00

Grand Mayne 2016

Duras France. Provençal style. Merlot/Cab.

5.50 7.35 13.30 22.00

Cotes de Provence 2016

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

29.00

BIN ENDS

Soave, 2017

Bianco Botter, Italy.

Bottle

20.00

St Chinian Blanc 2015

Petit Paradis, France. Richer style, Marsanne grape.

28.00

Howard Park, 2013

Cabernet Sauvignon. Margaret River, Australia.

33.00

Barbera D'Alba, 2014

Cabernet Sauvignon. Marco Porello, Italy.

34.00

MORE UNUSUAL WHITES

	175ml	250ml	½ Litre	Bottle
Verdejo 2016 Cal Y Canto, La Mancha, Spain. Lively, easy drinking.	4.75	6.35	12.65	19.00
Pedro Ximenez 2016 Elki, Chile. Fragrant and fruity with a creamy finish.				21.00
Organic Catarratto 2017 Montalto, Italy. Fruity & dry.	5.75	7.65	15.35	23.00
Macabeo 2016 Marquesa de Atiza Blanco, Carinena, Spain. Fresh and floral.	6.00	8.00	16.00	24.00
Chenin Blanc 2016 Ken Forrester, Stellenbosch, SA. Dry, honeyed finish.	6.25	8.35	16.65	25.00
BIO Viognier Traminer 2016 Eduardo Miroglio, Bulgaria. Organic. Delicately aromatic.				27.00
Garnacha Blanc 2015 Herència Altés, Spain. Melon & white fruits.				28.00
Pecorino 2016 Linea Miru Rosso Piceno, Italy. Generously fruity with dry minerals.				29.00
Tokaji Dry Furmint, 2016 Patricius, Hungary. Luscious & dry.				32.00
Albarino 2016 Santiago Ruiz, Rias Baixas, Spain. Mouth-watering tropical fruit.				35.00
Terenzuola Vermentino DOC 2014 Colli di Luni, Tuscany, Italy. Rich citrus fruit.				39.00
Domaine Daurion "Le Long Parc" 2013 Languedoc, France. Chateauneuf style white.				41.00
Blank Bottle, Dok 2014 Sauvignon/Semillon, Elgin, SA. Tangerine & warm spice.				45.00

WHITE CLASSICS

	175ml	250ml	½ Litre	Bottle
Sauvignon Blanc 2016 Grand Mayne, Duras, France. Gooseberry freshness.	5.50	7.35	14.65	22.00
Vinho Verde 2016 Quinta de Lixa, Portugal. Delicate & light. 10.5% ABV.				23.00
Picpoul de Pinet 2017 Beauvignac, France. Citrus, crisp finish.	6.50	8.65	17.35	26.00
Lost Weekend Chardonnay 2016 Hesketh family, South Australia. Soft melon flavours.	6.75	9.00	18.00	27.00
Pinot Grigio 2016 La Jara, Italy. Flavoursome organic Pino Grigio.	7.00	9.35	18.65	28.00
Sauvignon Blanc 2017 Allan Scott, Marlborough NZ. Typically aromatic.	7.25	9.65	19.35	29.00
Gewurztraminer 2014 Trimbach, Alsace, France. A classic with exotic & spicy character.				37.00
Domaine Paquet, Saint Véran 2015 Burgundy, France.				35.00
Petit Chablis 2015 Louis Moreau, France. Excellent fruit.				38.00
Viognier 2015 Janasse, Rhone, France. Apricot richness.				39.00
Sancerre 2016 Armand Salmlon, Loire, France. Balanced ripe citrus.				42.00
Pouilly Loche En Chantone 2014 Domaine Thibert et Fils, France. Rich, smooth & elegant.				45.00

MORE UNUSUAL REDS

	175ml	250ml	½ Litre	Bottle
Tempranillo 2016 Cal Y Canto, La Mancha, Spain. Juicy fresh and spicy.	4.75	6.35	12.65	19.00
Garnacha 2016 Finca El Paso, Cariñena, Spain. Juicy fruit & black pepper.	5.75	7.65	15.35	23.00
Prunus Dao Tinto 2015 Prunus, Portugal. Berry & chocolaty oak.	6.00	8.00	16.00	24.00
Montepulciano 2016 Linea Miru Rosso Piceno, Italy. Warmly spiced and luscious.	6.75	9.00	18.00	27.00
Alphabetical Cabernet Franc 2016 Stellenbosch, South Africa. Cape take on a Bordeaux blend.	7.25	9.65	19.35	29.00
Pinot Noir 2015 Thracian Valley, Bulgaria. Red fruit freshness.	7.50	10.00	20.00	30.00
Lagrein Dolcetto Sposa e Sposa 2014 Langhorne Creek. South Australia. Soft rich berry fruit.				32.00
Autocarro No27, Tinto 2014 Cabernet Sauvignon, Aragonéz, Setúbal's Peninsula, Portugal. Soft rich berry fruit.				33.00
Finca La Valona, 12 Meses 2009 Terra de Castilla, Spain. Succulent Rioja style.				34.00
Carmenere Reserva 2014 Vina Falernia, Elqui Valley, Chile. Chocolatey richness.				35.00
Tannat de Reserva 2015 Juan Carrau, Uruguay. Deep & dark.				36.00
Blank Bottle, Sigh of Relief 2014 Cabernet/Malbec, Stellenbosch, SA. Sweet ripe character.				45.00

RED CLASSICS

	175ml	250ml	½ Litre	Bottle
Merlot/Cabernet 2015 Grand Mayne, Duras, France. Soft black fruit.	5.50	7.35	14.65	22.00
Malbec 2017 P15, Patagonia, Argentina. Dark & concentrated.	7.00	9.35	18.65	28.00
Chianti Rufina 2014 Tuscany, Italy. Organic. Black cherries with fresh herbs.				38.00
Fleurie Poncié, 2016 Domaine du Vissoux, France. Silky soft.				39.00
Blood & Courage Shiraz 2013 Barossa Valley Australia. Rich and succulent.				40.00
Rioja Reserva 2011 Tempranillo, Bodega Lan, Spain. Vanilla & spice.				41.00
Chorey Les Beaune 2015 Les Bons Ores, Domaine Maratray Dubreuil, France. Floral yet richly powerful.				43.00
Crozes Hermitage Papillon 2014 Giles Robin, France. Pure redcurrant fruit. Syrah grape.				43.00
Valpolicella Ripasso Monte Santoccio 2014 Nicola Ferrari, Veneto, Italy. Intense fruit with sweet hints.				45.00
St Emilion Grand Cru 2011 Chateau Orisse du Casse, France. Deep Merlot fruit.				49.00
Margaux 2013 Chateau Mille Roses, France. Silky textured elegance.				55.00

PORT

	50ml
Graham's 6 Grapes	5.75
Graham's 10 year Tawny	6.50

WHISKY & BOURBON

	25ml
Famous Grouse	3.20
Jamesons	3.20
Jack Daniels	3.40
Bulleit Bourbon	3.50
Maker Mark	3.60
Cragganmore (12yr old)	4.20
Laphroig (10yr old)	4.50
Glenmorangie (10yr old)	4.50
Glenlivet (12yr old)	4.20

BRANDY

	25ml
Courvoisier	3.40
Somerset Cider Brandy (3yr old)	3.40
Somerset Cider Brandy (5yr old)	3.60
Baron Arm	3.70
Janneau Armagnac	3.60
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 7.75

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