

THE BLACK SWAN



WINE LIST

THE BLACK SWAN

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Wine may contain allergens.

SPARKLING WINES

Prosecco Spumante “Vispo Allegro” | Italy 200ml **£7.30**

These 200ml bottles are the perfect size for two small glasses of this delicious pale and delicate fizz with elegantly light and fine bubbles.

Prosecco Spumante “Vispo Allegro” | Italy Bottle **£23.00**

Or why not spoil yourselves and have a whole bottle?! From prime vineyards this is an excellent example with a quality fruit and elegantly dry finish.

WHITE WINES

125ml 175ml 250ml Bottle

Chenin Blanc “Boars Kloof” | South Africa **£4.00 £4.80 £6.30 £17.50**

Ripe and fruity but with enough clean acidity to keep a fresh and yet fully flavoured mouthfeel. This works brilliantly with hearty fish dishes like our Seafood Grill or even Crayfish and Salmon Fiorelli. Try also with Duck Rilette and anything else meaty if you want to stick to a white.

Pinot Grigio “San Antonio” | Italy **£4.00 £4.80 £6.30 £17.50**

Almost bone dry but with a hint of exotic fruit to give a richer middle palate but finishing with a good lick of citrus. The perfect wine to have with grilled Halloumi and also works very well with our house salad.

Sauvignon Blanc “Live Wire”, Marlborough | NZ **£5.00 £5.80 £7.20 £21.50**

Perfect mix of gooseberry fruit and green grass aromas to give a deliciously fresh and invigorating wine. This intense fruit and acidity cuts through deep fried food brilliantly and so try the Whitebait or even our Battered Cod and Chips. Also works great with Butternut Squash and Salmon Fillet.

Picpoul de Pinet, Domaine de la Serre | France Bottle **£23.00**

A delightfully fresh, bone dry white with minerality and a zippy aperitif feel. A unique grape to the Languedoc where seafood is the dish of the day so try Squid or Seafood Grill. Also lovely with mild cheese so the Spinach and Ricotta Cannelloni or Halloumi are a good match.

ROSE WINES

125ml 175ml 250ml Bottle

Blush Zinfandel “Hawks Peak”, California | USA **£4.00 £4.80 £6.30 £17.50**

Perfect for those with a sweeter tooth this has plenty of ripe strawberry fruit finishing with just a lick of honey but managing to stay fresh. Not a natural match with savoury food but our salads or grilled food would work well or even with spicy Salmon Fillet.

Coteaux Aix-En-Provence Rosé, Domaine Valfont | France Bottle **£23.00**

Packed full of flavour yet classically pale in colour. Dry and refreshing this is the perfect rosé for summer and it's high acidity works well with fried seafood. Also great with our London Grill, Salads and vegetarian dishes - a great all rounder.

RED WINES

125ml 175ml 250ml Bottle

Merlot “Mariquita” | Chile **£4.00 £4.80 £6.30 £17.50**

Soft and silky the lightest of our reds but still delivering plenty of flavour and body. This is the best of our reds to match with seafood, also lighter vegetarian dishes, Crocodile or Bangers and Mash making it a very versatile and crowd pleasing choice.

Shiraz “Steenbok” | South Africa **£4.00 £4.80 £6.30 £17.50**

Warm, spicy and ripe blackberry fruit with velvety mouthfeel and smooth, mellow finish. The ultimate all rounder we love this with our London Grill and it's warmth also works great with Pork Belly Ribs or Kangaroo Steak!

Malbec “Alto de Mayo” | Argentina **£4.30 £5.50 £6.80 £19.00**

Dark and rewarding with plum fruit and hint of sweet spice. Ripe with vibrant fruit and a hint of pepper to finish with integrated tannins. The ultimate with any form of Beef including Buffalo! The Mucky Duck and Super Mucky Duck also a great choice.

Rioja Crianza, Don Placero | Spain Bottle **£22.00**

Intoxicating combination of red berries, hints of violets and a slightly earthy edge. It's herby flavours work brilliantly with the London Grill and Lamb Chops. Slow Cooked Beef Rib is another great match, the oak blending beautifully with rich meaty flavours.