

# THE BLACK SWAN



## WINE LIST

## THE BLACK SWAN

Homersfield | Harleston | IP20 0ET | Tel 01986 788 204

[www.blackswanhomersfield.co.uk](http://www.blackswanhomersfield.co.uk)

Please follow us on 

Wine may contain allergens.

## SPARKLING WINES

**Prosecco Spumante “Vispo Allegro” | Italy** 200ml **£7.50**

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 **£24.00**

Or why not spoil yourselves and have a whole bottle?!

From prime vineyards this an excellent example with quality fruit and elegantly dry finish.

## WHITE WINES

125ml 175ml 250ml Bottle

**Chenin Blanc “Boars Kloof” | South Africa** **£4.00 £5.00 £6.50 £18.50**

Ripe and fruity but with enough clean acidity to keep afresh and yet fully flavoured mouth feel. This works brilliantly with hearty dishes like our mushroom pasta or even with the duck rilette!

Try with our fresh salmon fillet if you want to stick to a white.

**Pinot Grigio “San Antonio” | Italy** **£4.00 £5.00 £6.50 £18.50**

The perfect wine to have with Scottish mussels, also works very well with our house salad or our veggie burger.

**Sauvignon Blanc “Live Wire”, Marlborough | NZ** **£5.20 £6.00 £7.50 £22.50**

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 tempura vegetables and golden scampi.

**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 with squid or mussels. 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 £5.00 £6.50 £18.50**

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.

**Coteaux Aix-En-Provence Rosé, Domaine Valfont | France** Bottle **£25.00**

Packed full of flavour yet classically pale in colour. Dry and refreshing this is the perfect rosé for summer and its high acidity works well with fried seafood. Also great with our mixed grills, salads and vegetarian dishes - a great all rounder.

## RED WINES

125ml 175ml 250ml Bottle

**Merlot “Mariquita” | Chile** **£4.00 £5.00 £6.50 £18.50**

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, lighter vegetarian dishes like mushroom pasta, or bangers and mash making it a very versatile and crowd pleasing choice.

**Shiraz “Steenbok” | South Africa** **£4.00 £5.00 £6.50 £18.50**

Warm, spicy and ripe blackberry fruit with velvety mouthfeel and smooth, mellow finish. The ultimate all rounder we love this with our signature mixed grill and it's warmth also works great with comfort food like pork belly ribs or slow roasted pork belly.

**Malbec “Alto de Mayo” | Argentina** **£4.50 £5.60 £7.20 £21.50**

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 our fabulous 14oz T-bone. The mucky duck and super mucky duck also a great choice.

**Rioja Crianza, Don Placero | Spain** Bottle **£25.00**

Intoxicating combination of red berries, hints of violets and a slightly earthy edge. Work brilliantly with the London grill and lamb chops or again with any of our beef dishes.