



WLF

THE WILLOW MARSH FARM

WINE LIST



WHITE WINE

Dry, Crisp and Fruity Whites

Food pairing: These are delicately flavoured, dry wines driven by a racy acidity. Ideally these wines are paired with fish dishes, light salads, and tomato based dishes.

TIER 1



Anciens Temps White - Languedoc, France

£21.00

Green apples, lychee, fresh cut grass and pithy lemon. Regional French blends can offer some of the best value drinking wines around and this is no exception. Dry, bright and refreshing.

organic / vegan

TIER 2



Pasqua Letters Pinot Grigio
Veneto, Italy

£23.00

A very classic Pinot Grigio with notes of nuts, pear, melon and even some banana.



Da Vero Organic Blanco Catarratto
Sicily, Italy

£23.00

Bright, appealing aromas of citrus and fennel. The palate is fresh and incisive with more citrus notes, hints of ripe stone fruit and crisp acidity.

organic / vegan

TIER 3



La Fleur Solitaire Cotes Rhone Blanc
Rhone, France

£27.00

The nose is pretty and delicate, just hints of hedgerow flowers. Careful use of oak adds texture and vinosity to this very drinkable white.

vegetarian



Riversdale Pinot Gris
Marlborough, New Zealand

£27.00

This is a wonderfully luscious wine with aromas of pear and spice on the nose and a tropical richness on the palate which is well balanced and off-dry.



Zesty, Herbaceous & Aromatic Whites

Food pairing: These are unoaked, zesty, intense and more eclectic wines. Paired with more complex meals; aromatic and sweeter styles are wonderful with spicier dishes.

TIER 1



Escapada Vinho Lisboa White - Lisboa, Portugal

£21.00

A beautiful off-dry, light and refreshing white wine. Notes of white pear, blossom, melon and lemon sherbets. A real crowd pleaser!

TIER 2



Silver Myn Sauvignon Blanc
Stellenbosch, South Africa

£23.00

Wonderful aromas of greener tropical fruit such as green melon, kiwi fruit and fig. This character is true to the terroir - lots of gooseberry zip, linear, crisp and racy.

vegetarian



Quara Estate Torrontes
Salta, Argentina

£23.00

Classic notes of nectarine, rose petal and honey blossom are all present on the alluring nose. The palate has some texture and honeyed feeling with flavours of orange fruit, warm peach and summer flowers. A finely balanced and precise acidity keeps the wine fresh and lively. *vegan*

TIER 3



Chateau St Michelle Riesling
Columbia Valley, USA

£27.00

TBC
vegan



Seifried Old Coach Rd Sauvignon Blanc
Nelson, New Zealand

£27.00

The Old Coach Road Sauvignon Blanc is punchy and flavoursome. The nose is packed with tropical notes and grapefruit. The palate entry is clean and crisp with layers of fruit and well-balanced freshness from the natural acidity. A long generous finish lingers on. *vegan*



Med to Full Bodied, Ripe Whites

Food pairing: Fuller, richer wine often with oak are great when paired with spicier, richer dishes and marry well with butter and creamier sauces.

TIER 1



Gold County Chardonnay
California

£21.00

Easy-drinking and just off-dry with honeydew melon and pineapple, ripe pear and baked apple.

vegetarian



Primordial Soup Chenin Blend
Western Cape, South Africa

£21.00

Derived from the Western Cape's classical cultivars, blended to represent nature's selection and packed with juicy life. An artful mix of classic South African varieties chosen and blended together.

TIER 2



Pasqua Letters Soave DOC
Veneto, Italy

£23.00

It has a bouquet that is reminiscent of yellow-fleshed fruits such as Golden Delicious apples and white peaches and also displays delicate hints of white flowers. On the palate it is fresh, tangy and well-balanced.



Percheron Chenin Blanc Viognier
Western Cape, South Africa

£23.00

Vibrant and aromatic with delicious generous fresh apricot, white peach and hints of passion fruit on the nose. On the palate it has tight, white, fleshy stone fruit with a balancing sandy texture. Bright acidity and minerality delivers a delicious balance.

vegan

TIER 3



Macon Charnay Reserve Personelle
Burgundy, France

£27.00

Lovely lemony aromas on the nose with a caramelised edge evocative of sun-baked wheat fields. The palate is bright and pert: white stone fruits with a big squeeze of lime.



Finca Manzanos Rioja Tempranillo Blanco
Rioja, Spain

£27.00

Plentiful aroma with sweet notes, chamomile and secondary aromas of peach, citrus and tropical fruits. All assembled in perfect harmony with the creamy notes and spices from the oak barrels. *vegan*



RED WINE

Soft, Fruity or Finer Reds

Food pairing: Softly structured with silky rounded, soft red fruit and good freshness. Pair with tomato-based sauces, vegetable based dishes, chicken dishes, game and pork.

TIER 1



Anciens Temps Red - Languedoc, France

£21.00

A round and full-bodied wine with a ripe fruit character. Rich flavours of dark fruit give way to hints of pepper and gentle, spicy oak! *vegan*

TIER 2



Paparuda Pinot Noir
Banat, Romania

£23.00

Dark, rich and potent, with layers of complex black cherry, raspberry and cinnamon. Deep, with pretty fruit cake and spicy aromatics. *vegan*



Pasqua Letters Sangiovese
Puglia, Italy

£23.00

Excellent with typical Mediterranean specialities such as rich pasta dishes, and grilled red meat.

TIER 3



Chante Cigale 'the Cicada'
Rhone, France

£27.00

Fresh raspberry fruits on the nose, flavours are more ripe cherry with a touch of spice. The Carignan adds a bit of soul to the vibrant Grenache, nicely balanced acidity with supple tannins.



Torres Santa Digna Reserva Merlot
Maule Valley, Chile

£27.00

A Merlot with great aromatic intensity, plum and blackberry jam mixed with spicy hints of vanilla and liquorice. A very attractive and elegant palate, enriched with toasted notes acquired through its oak ageing and a long aftertaste with lingering spices. *vegan*



Spicy, More Intense Medium Bodied Reds

Food pairing: With a naturally peppery edge and warming red & black fruit flavours these wines pair with a wide selection of rare to medium cooked beef and lamb dishes. Great to turn up the heat on spicier dishes.

TIER 1



Escapada Vinho Tinto - Lisboa, Portugal
TBC

£21.00

TIER 2



Silver Myn Cab Pet Verdot Merlot £23.00
Stellenbosch, South Africa
This blend from the Bordelaise specialists of Banghoek Valley is brim full of ripe, bramble and plummy fruit with dark curranty corners. Bright, fresh and gently leafy on the finish. *vegetarian*



Botter Primitivo Salento, Doppio £23.00
Salento, Italy
Medium-bodied, intense, rich, warm with juicy red plums, cranberry, and a touch of fig. A wine punching way above its weight - amazing! *vegan*

TIER 3



Ramon Bilbao Crianza £27.00
Rioja, Spain
A lovely Crianza Rioja, with aromas of fresh dark fruit, such as blackberries and blackcurrants and hints of blackberry. It has a lovely ripeness and generous fruit character, whilst retaining good structure.
vegan



Malbicho Malbec £27.00
Argentina
Aromas of red fruits and plums alongside floral and subtle, toasty vanilla notes; medium bodied in the mouth. The style here is soft, juicy and very well balanced with delicious red and dark berried fruits to the fore. *vegan*



Rich, Concentrated & Oaked Full Bodied Reds

Food pairing: These wines have weight, complexity and may offer a powerful elegance. Pair with full-flavoured dishes, stews, and well cooked beef dishes.

TIER 1



Gold County Cabernet Sauvignon
California

Light-bodied, soft, juicy and easy-drinking,
with notes of sweet ripe strawberries.
vegetarian

£21.00

TIER 2



Percheron Shiraz Mourvedre
Western Cape, South Africa
Wonderfully lifted perfumed nose with bright fleshy
raspberry fruit and a touch of savoury gaminess
on the finish. *vegan*

£23.00



Torres Santa Digna Gran Res Cab Sauv
Chile

Ruby colour with fiery reflections. Exquisite
varietal aroma over rich hints of leather and liquorice.
Silky tannins on the palate and an elegant finish.
vegan

£23.00

TIER 3



Famiglia Pasqua Valpolicella Ripasso
Veneto, Italy
Subtle aromatics on the nose leads to a palate of
red cherries and integrated spice.
vegetarian

£27.00



Septima Obra Malbec
Mendoza, Argentina
vegetarian

£27.00



ROSÉ WINE

Food pairing: Rosés can range from being very dry to very sweet and this is the key to partnering. Counter spicy heat with sweeter wines; drier styles are great all rounders.

TIER 1



Anciens Temps Rose £21.00
Languedoc, France

With an attractive pale pink colour, this is a light and refreshing rosé. Cinsault lends itself particularly well to the production of rosés, and this dry, unoaked example can be enjoyed as an aperitif or with a wide range of Mediterranean dishes.

vegan



Gold County Zinfandel Blush £21.00
California

Med-sweet, lush red fruit, rhubarb and custard creams. Fun in a glass.

vegetarian

TIER 2



Rose San Giorgio Pinot Grigio £23.00
Veneto, Italy

Delicate, dry and fresh, this is light in colour with notes of pear, bubblegum and rosehip.

vegetarian



Percheron Grenache Rose £23.00
Western Cape, South Africa

A beautiful, limpid pale salmon pink with delicate floral hints and wild red fruit flavours from the young-vine Grenache fruit, finishing with zesty pink grapefruit acidity. *vegan*

TIER 3



Dom de la Vieille Tour Provence Rosé £27.00
Provence, France

This is a perfect, pale, raspberry-pink wine that is very drinkable. Delicate aromas are followed by lovely sweet fruit from Grenache grapes. Clean and well-balanced with good depth. *vegetarian*



Mirabeau Pure Cotes De Provence £27.00
Provence, France

Fashioned from grapes grown in some of the highest vineyards in the Côtes de Provence. Grenache is blended with the punchier Syrah with its ripe cherry and raspberry flavours, a smattering of Vermentino provides delicacy and a hint of white pepper. Provençal, herbaceous 'garrigue' flavours meld well with hints of grapefruit, cherry and orange blossom on a palate which finishes on a refreshing mineral note. *vegetarian*



SPARKLING WINE

Food pairing: Bubbles, a classically wonderful mouth cleansing aperitif and THE choice for the discerning diner when pairing with fish dishes. They are also a great counterbalance for aromatic and spicy meals.

SPARKLING WINE



Codorniu Zero - Catalunya-Penedes
Spain
TBC
vegetarian £15.00



Chapel Down Sparkling Bacchus
Kent, England £36.00

Chapel Down Sparkling Bacchus 2018 is characterised by aromas of pineapple, grapefruit and elderflower. The palate is tropical and floral with a crisp texture and a refreshing finish.

Nyetimber Classic Cuvee - Sussex, England
£49.00



The pale-golden hue and fine bubbles make our flagship Classic Cuvee Multi-Vintage the ideal occasion-ready drink - whether it's toasting a big birthday or simply finishing a busy week. Following extensive ageing in our cellar (usually more than three years), our Classic Cuvee Multi-Vintage has distinctive toasty and spicy aromas. A palate of



Botter Prosecco
Veneto, Italy £26.00

Off-dry with a touch of acacia honey and white pears, fresh citrus acid and a lively mousse.



Chapel Down Classic Nv Brut
Kent, England £44.00

A very approachable style of fizz. Pale lemon in colour. The nose has notes of red apple, lemon grass and fresh bread. A finely structured wine with flavours of fresh citrus, quince and hints of strawberry and brioche on the finish.

SPARKLING ROSÉ WINE



La Fornarina Prosecco Rose
Treviso, Italy £28.00
A fine and fragrant nose of fruity and floral aromas. Fresh, savoury and well-balanced on the palate. Harmonious with a persistent finish.



Botter Prosecco DOC Rosé
Treviso, Italy £26.00
Delicate and complex bouquet with fruity notes remind of peach, green apple and lemon. Floral notes of acacia and rose. Fresh and light on the palate, with balanced acidity and body; Round and full-bodied structure.



Chapel Down English Rose - Kent, England £32.00
A delicate rose which epitomises English summer with aromas of strawberries, raspberries and sherbet. Summer berries and citrus on the palate lead to a crisp refreshing finish.



NV CHAMPAGNE



Jules Feraud Champagne £43.00
France
Fresh and extremely appealing with notes of caramel, buttered toast, grilled nuts and pistachio shells.
vegan



Moët & Chandon NV £67.00
France
Lively, clean and expressive with a soft, approachable, subtle flavour.



Laurent Perrier Brut £70.00
France
Bone dry with subtle savoury, toasty flavours and a delicate, yet complex nose.



Bollinger Special Cuvée £70.00
France
A subtle combination of structure, length and vivacity; bubbles like velvet; pear, brioche and spicy aromas, notes of fresh walnut.



Veuve Clicquot - France £75.00
Full flavoured with a long, fruity aftertaste. A most distinguished Champagne..

ROSÉ CHAMPAGNE



Jules Feraud Rose Champagne £43.00
France
Beautifully balanced, elegant and refined with bread and butter pudding, apple crumble and toasted hazelnuts. *organic / vegan*



Laurent Perrier Rosé £95.00
France
Glorious pink colour with rounded red fruit flavours.



Armand de Brignac Rose Ace of Spades - France £495.00
The Armand de Brignac Rosé Champagne contains a blend of Chardonnay, Pinot Noir, and Pinot Meunier from three distinct vintages, chosen from years of outstanding harvests. Its bouquet is rich and pure with red fruits up front and delicately smoky grilled notes behind. The Champagne is fresh and full-bodied on the palate with aromas of fresh strawberries and blackcurrant and Armand de Brignac's characteristic long, silky finish.



PRESTIGE CUVÉE CHAMPAGNE



Dom Perignon
France

£230.00

The nose is honeyed. Intense and rounded flavours of minerals and fruits.



Krug Grand Cuvée
France

£240.00

Rich and opulent, fermented in oak barrels. A benchmark wine.



Louis Roederer Cristal Champagne
France

£290.00

A truly succulent and powerful champagne made only in the best years from the finest fruit and top vineyards sites. The impressive palate shows lush, ripe peachy fruit, a rich toastiness and a silky texture with a fine mousse.



Armand de Brignac Gold Ace of Spades
France

£380.00

Armand de Brignac Ace of Spades Brut Gold Champagne 75cl Non Vintage in the famous gold pewter bottle is marvellous, complex and full-bodied, with a bouquet that is both fresh and lively. It's sumptuous, racy fruit character is perfectly integrated with the wine's subtle brioche accents.

MAGNUMS



Veuve Clicquot Brut
France

£135.00

Full flavoured with a long, fruity aftertaste. A most distinguished Champagne.



Laurent Perrier Rose
France

£180.00

Glorious pink colour with rounded red fruit flavours.



Dom Perignon Vintage Blanc - France

£550.00

The nose is honeyed. Intense and rounded flavours of minerals and fruits.



PREMIUM CELLAR SELECTION

For those special moments

WHITE WINE



Michel Redde Pouilly-Fume Petit
Loire, France £39.00
Pouilly-Fumé 'Petit F...' is a fresh and lively white wine. With characteristic mineral aromas, fresh green apple, lime and wet stone on the nose along with a hint of gooseberry and an almost smoky flintiness.



Chablis 1er Cru Beauroy
Burgundy, France £39.00
La Motte's wine is quite rich and rounded with hints of grilled almonds, gentle toasty oak, buttery fruit then classic mineral tones and balancing acidity on the finish.

ROSÉ WINE



Sancerre Rose Domaine De La Perriere - Loire, France £33.00
Radiant, slightly salmon colour. Fresh on the nose with aromas of candied apricot and wild strawberry. Refreshing and mineral on the palate, with rose petal notes. *vegan*

RED WINE



Septima Gran Reserva
Mendoza, Argentina £33.00
TBC
vegetarian



Chateau Val d'or Grand Cru
St Emilion, France £35.00
The nose and palate is full of chocolate, plum and a sprinkling of spice and pepper.



Domaine De Valmoissine Pinot Noir
Burgundy, France £35.00
Of a ruby colour, our Domaine de Valmoissine 2016 is complex on the nose with aromas of undergrowth and raspberry. Ample in the mouth, notes of cassis, licorice and mocha are released. Smooth tannins and very nice freshness on the finish.



Fleurie Les Garans Louis Latour
Beaujolais, France £37.00
The nose exhales nice aromas of red summer fruit and violet also present in the mouth. It has a delicious ending.