



# DEVONSHIRE ARMS HOTEL & SPA

BOLTON ABBEY ESTATE

## Sparkling Wine

	<b>Bottle (75cl.)</b>	<b>Magnum (1.5L)</b>
<b>#101</b> Laurent-Perrier, La Cuvee, <i>Champagne, France (Vegan)</i> Our house champagne, for good reason. Subtle citrus, toast and spice in this perfectly balanced Champagne.	£85	£150
<b>#102</b> Laurent-Perrier, Cuvée Rosé, <i>Champagne, France (Vegan)</i> A favourite at 'The Dev'. A refreshing aperitif, with a broad range of berry fruit on the nose.	£125	£250
<b>#104</b> Laurent-Perrier, Blanc de Blancs, Brut Nature, <i>Champagne, France (Vegan)</i> Made from 100% Chardonnay with no added sugar (dosage), bringing a stunning rich & complex flavour.	-	£200
<b>#105</b> Le Colture Prosecco, <i>Valdobbiadene, Veneto, Italy (Vegan)</i> Light and delicate, with notes of orchard fruit and white flowers this is a top quality fizz.	£46	-
<b>#106</b> Le Colture, Rose Prosecco, <i>Veneto, Italy (Vegan)</i> Prosecco character with a shade of pink. Rose petals, crushed raspberries and orchard fruits.	£46	-
<b>#114</b> Bollinger Special Cuvee Brut, <i>Champagne, France (Vegan)</i> Complex and elegant champagne with notes of pear, brioche, spice and walnuts.	£110	-
<b>#115</b> Artelium Devonshire Cuvee, <i>Sussex, England</i> Fresh and complex English sparkling wine made using Pinot Noir and Pinot Meunier	£75	-
<b>#112</b> Gusbourne, Rosé, <i>Appledore, Kent (Vegan)</i> A timeless reminder of a never ending summer. A palate of berries & red cherries with a rounded, creamy texture.	£85	-

## From our Cellar

	<b>Bottle (75cl.)</b>
<b>#86</b> Rioja Gran Reserva Bodegas Zugoiber, <i>Rioja, Spain</i> Bursting with ripe, dark fruit on the nose, the palate displays rich, savoury notes of leather, tobacco, sweet spices and bramble fruit.	£95
<b>#78</b> PSI 2018, <i>Peter Sisseck, Ribera del Duoro, Spain (Vegan)</i> Made using unfiltered Tempranillo grapes, PSI is packed full of plum & blackberry notes, with a moorish finish making you want to take another sip.	£85
<b>#77</b> Trigant de Boisset, Pomerol 2007, <i>Bordeaux, France</i> A blend of Merlot & Cabernet Franc, these traditional French grapes give tremendous dark fruit flavours with an earthy finish.	£80

## Rosé Wine

	<b>Bottle (75cl.)</b>
<b>#42</b> Source Gabriel, Provence, France <i>Fresh, pale &amp; delicate (Vegetarian &amp; Organic)</i>	£42
<b>#44</b> Pinot Grigio Rose, Sanziana, Banat, Romania <i>Floral &amp; light spice, red berry</i>	£29

## White Wine

Light & refreshing

#1 Cipollina, IGT, Bianco Di Puglia Citrus, apple blossom & peach	£29
#3 Pinot Grigio, Sanizana, Banat, Romania Citrus, green apple & peach	£29
#5 Sauvignon Blanc, 'Ana', Marlborough, New Zealand Cut grass, gooseberry & citrus acidity (Vegan)	£43
#6 Picpoul, Morin Langaran, Languedoc Rousillion, France Floral, citrusy & refreshing	£38
#7 Sauvignon Blanc, Mont de Joie, Loire Valley, France Gooseberry, minerality & light (Vegan)	£40
#10 Sancerre, Domaine de la Grande Maison, Loire Valley, France Biodynamic, grassy & ripe apple	£58
#19 Sauvignon Blanc, Rosario, Valle Central, Chile Vibrant, exotic fruit & acidity	£30

Zesty, aromatic & herbaceous

#13 Gavi di Gavi, Fratelli Antonio, Piedmont, Italy Ripe pear, apple & white flowers (Vegan)	£44
#15 Albarino, Pazo la Maza, Rias Baixas, Spain Sea breeze, herbaceous & citrus	£53
#16 Gruner Veltliner, Strass Allram, Kamptal, Austria Peppery, citrus acidity & light spice (Vegan)	£58
#17 Riesling 'Homer', Eradus, Marlborough, New Zealand Fresh, zesty & petroleum nose (Vegan)	£44
#21 Chenin Blanc, Rhebokskloof, Paarl, South Africa Tropical fruit, savoury complexity & minerality	£38
#22 Sauvignon Blanc, Nelson Estate, Paarl, South Africa Vibrant, herbaceous & stone fruit	£38
#24 Muscadet, JF Guilbaud, Loire Valley, France Fresh, jasmine flowers & apple (Vegan)	£40
#25 Sauvignon Blanc, La Tunella, Colli Orientali, Italy Ripe melon & delicate minerality (Vegan)	£47
#26 Pocas Branco, Douro Valley, Portugal Intense, fruity aroma, citrus, wood & asparagus	£27
#28 Rioja Blanco, Bodegas Zugober, Rioja, Spain White blossom, creamy fruit, cinnamon (Vegan)	£44

Full bodied, rich & complex

#4 Chardonnay, The Southerly, South Australia Ripe pear, grapefruit & kaffir lime	£38
#12 Pecorino, Roccastella, Marche, Italy Exotic fruit, complex sweetness & minerality (Vegan)	£40
#23 Petite Chablis, Vincent Dampt, Burgundy, France Rich, creamy fruit & elegant (Vegan)	£57

## Red Wine

Fruit driven & delicate

#52 Pinot Noir, Sanziana, Banat, Romania Raspberry, black cherry & jam like finish	£29
#67. Pinot Noir, Carmel Road, California, USA Cherries, white pepper & rose (Vegan)	£68
#68 Merlot, Panul Estate, Colchagua Valley, Chile Juicy, ripe & red fruit (Vegan)	£30
#69 Pinot Noir, Agua Santa, Valle Central, Chile Smooth, floral & earthy (Vegan)	£36
#76 Fleurie, Lathuiliere Gravallon, Beaujolais, France Jammy, raspberry & juicy (Vegan)	£48
#85 Cabernet Sauvignon/Merlot, Devonshire Collection, Bordeaux Strawberry, blackcurrant & stony	£35

Medium bodied, rich & complex

#51 Garnacha/Tempranillo, Marques de la Musa, Carinena, Spain Blackcurrant, light liquorice & pine tree	£28
#53 Cabernet Sauvignon, Rosario, Valle Central, Chile Red currants, juicy & lightly spiced	£30
#54 Shiraz, The Southerly, South Australia Deep garnet, red berries & mocha	£40
#63 Rioja Crianza, Bodegas Zugober, Rioja, Spain Plum, dark cherry & warm spice (Vegan)	£44
#65 Malbec, Chamuyo, Argentina Ripe summer fruits, herbs and warm spice (Vegan)	£48
#70 Pinotage, Rhebokskloof, Paarl, South Africa Dark fruit, juicy & ash (Vegan)	£44

Full bodied, robust & hearty

#50 Cipollina Rosso, DOC, Nero D'Avola, Terre Siciliane Plums, dark cherries & sweet spices	£29
#55 Cabernet Sauvignon, Saissac, Languedoc, France Cedar, juicy & black fruits	£32
#58 Cotes du Rhone, Vignobles Gonnet, Rhone, France Violet, herbaceous & spiced dark fruit	£40
#60 Primitivo, Muchietto, Puglia, Italy Plum, cinnamon & dark chocolate	£40
#62 Chianti Classico, Vignamaggio, Tuscany, Italy Dark cherry, sweet spice & leather (Vegan)	£56
#64 Rioja Reserva, Bodegas Zugober, Rioja, Spain Dark fruit, leather & vanilla	£65
#71 Cabernet Sauvignon, Hawequas, Mont du Toit, Paarl, South Africa Black fruit, warm spice & smoke (Vegan)	£48
#73 Montepulciano, d'Abruzzo, Roccastella Ripe, dark fruit and savoury spice	£38