

SOUTHERNHAY HOUSE

Made in Exeter

Joie de Vivre

1. Fiabesco, Prosecco Treviso DOC, Vinicola Serena Veneto, Italy	£27.50	5. Prestige Rosé, Taittinger Champagne, France	£80
Delicate, floral nose. Light and fresh with a hint of citrus fruit. Ideal with starters, delicate fish, fresh cheeses. 11%abv		A fresh and young Champagne with aromas of freshly crushed wild raspberries, cherries, blackcurrants. On the palate, this wine strikes a fine balance and is both velvety and full-bodied. Ideal on any occasion. 12.5%abv	
2. Crémant de Bourgogne Grande Cuvée, Veuve Ambal Burgundy, France	£37	6. Ruinart Blanc De Blanc Champagne, France	£92
A blend of Chardonnay and Pinot Noir, this Burgundy Crémant offers remarkable complexity. It is full, well-structured and balanced on the palate. Aromas of red and citrus fruits dominate, but the nose has hints of flowers and butter too. Enjoy it with oysters, white fish or white meats. 12%abv		Intense on the nose, with fresh fruit notes, particularly ripe citrus fruits followed by a refined floral nose with notes of white flowers, white peaches and pineapple. Supple on the palate and very rounded the wine has great zestiness with a long finish. 12.5%abv	
3. Classic Reserve, Hattingley Valley Hampshire, Great Britain	£45	7. Cuvée Dom Pérignon, Moët et Chandon 2009 Champagne, France	£200
With elegance and finesse, this English sparkling wine offers vibrant green fruit and white floral notes. A characteristic toasty flavour from being aged on lees and a gentle oak flavour adds complexity. Pale gold in colour and well-balanced on the palate showing crisp refreshing and fine gentle mousse. 12%abv		The 2009 vintage of Dom Pérignon's spectacular Champagne boasts a flavour profile that exudes freshness - ripe fruit notes as far as the eye can see. Interestingly, this is also the first time that Dom Pérignon has released their prestige cuvée out of chronological order - the 2008 needed more time maturing, while the 2009 vintage was deemed ready to enjoy! 12.5%abv	
4. Brut Réserve, Taittinger Champagne, France	£60		
The nose delivers delicate aromas of fruit, brioche and honey. It also has the fragrance of peach, white flowers and vanilla pod. The palate is lively, fresh and in total harmony. 12.5%abv			

By the glass

1. Fiabesco, Prosecco Treviso DOC, Vinicola Seren Veneto, Italy	125ml £6	4. Brut Réserve, Taittinger Champagne, France	125ml £11.90	44. Fino, Bella Luna Jerez, Spain	100ml £5
Delicate, floral nose. Light and fresh with a hint of citrus fruit. Ideal with delicate fish and fresh cheeses. 11%abv		The nose delivers aromas of fruit and brioche. It also gives off the fragrance of peach, white flowers and vanilla pod. The palate is lively, fresh and in total harmony. This is a delicate wine with flavours of fresh fruit and honey. 12.5%abv		Pale straw in colour with intense yet delicate aromas of fresh bread and almonds. The palate is light, fresh and bone-dry. Perfect with nuts, shellfish, cured meats, garlicky snails. 15%abv	

White

Dry & zesty

generous & accommodating

Flirtatious with fruit

8. Pinot Grigio, Via Nova Veneto, Italy	175ml £5.90	250ml £7.10	bottle £21	13. Chenin Blanc, Stormy Cape Western Cape, South Africa	175ml £5.40	250ml £6.60	bottle £18.30	18. Elki Pedro Jimenez, Viña Falernia Elqui Valley, Chile	175ml £6	250ml £8	bottle £22.50
Lemony on the nose, with a delicious balance. This Pinot Grigio is a very easy-to-drink dry white with a gorgeous lingering finish. Lovely on its own as an aperitif, this is also a delicious match for fish, summer salads and white meats. 12%abv				Think passion fruit and green apple. This is a stunning, spritely little number with a snappy finish. This wine is perfect for drinking by the glass but also compliments light seafood dishes and salads. 12.5%abv				This Pedro-Jimenez exhibits a delicious balance of peachy lusciousness with crispness and length, which allows this wine to be enjoyed with a variety of foods or on its own. 13%abv			
9. Picpoul de Pinet, Domaine de Belle Mare Languedoc, France	£6.80	£8.80	£26	14. Padstal Chardonnay, MAN Family Wines Western Cape, South Africa			£24	19. Albariño, Ramón Bilbao Rias Baixas, Spain			£32
Brilliant, pale yellow tint with green hues. Fresh nose, delicate and floral with a lively lemon touch. Finishing on a mineral and salty note. Ideal with shellfish or seafood, or on its own on a hot day! 13.5%abv				This refreshing style of Chardonnay is made with a touch of oak for added complexity and richness. Melon, tropical fruit and citrus aromas, a rounded palate with butterscotch notes. A versatile wine that will complement virtually any food. 13.5%abv				Tropical notes of pineapple and passionfruit interspersed with golden apple and stone fruit. White floral aroma with a refreshing finish. It pairs perfectly with mussels, squid, octopus, also risotto and marinated or spiced fish. 12.5%abv			
10. Land Made Sauvignon Blanc, Yealands Marlborough, New Zealand	£6.30	£9.30	£27.50	15. Tokaji Furmint Dry, Patricius Tokaji, Hungary			£32.50	20. San Vincenzo IGT, Anselmi Veneto, Italy			£34
Stone fruit and guava, underpinned with notes of fresh herbs. Enjoy with both fresh and cooked seafood dishes. Yealands is one of the world's most sustainable wineries, with many accolades for both wine and sustainability. 12.5%abv				Fresh, light and dry with walnut, almond and mint aromas with a hints of honey. Complex with a long finish, this is a real wine drinkers wine. Ideal if you like something a little different. 12.5%abv				Fruity, youthful style; it exhibits the trademark Anselmi complexity. Reminiscent of nuts and peaches but with no wood maturation it is clean, crisp and with a long finish. Recommended with seafood and lighter white meat dishes. 12.5%abv			
11. Alma de Blanco Godello, Pazo das Tapias Monterrei, Spain			£30	16. Riesling Cuvée Frédéric Emile, Trimbach Alsace, France			£67.50	21. Mâcon-Villages, Cave de l'Aurore Burgundy, France	£9.10	£12.80	£35.50
A very pure expression of the Godello grape. Floral notes on the nose with hints of stone fruit. On the palate it shows minerality, apricot & apple with fresh acidity and a long, elegant finish. Delicious with fresh shellfish such as langoustines or mussels. 13%abv				This is a gorgeously matured dry Riesling classic from Ribeauvillé. The wine has an intense citrus colour and opens with a deep, dense and aromatic bouquet of dried fruits along with herbal and mineral aromas. Full-bodied, pure and elegant, yet complex. Traditionally served with goose or pork. Delicious also with fish, poultry, veal or scallops. 13%abv				Pale gold in colour with a subtle nose of tropical fruit and a hint of creaminess. The palate is well balanced with ripe fruit and fresh acidity. The finish is long and concentrated with hints of apples and citrus fruit. Ideal with grilled sea bass or avocado salads. 13%abv			
12. Sancerre Reine Blanche Domaine J Reverdy Loire, France			£42	17. Chablis Grand Cru Vaudésir, Domaine Louis Michel Burgundy, France			£82	22. Greco di Tufo DOCG Devon, Caggiano Campania, Italy			£39
Notes of white flowers, quince, melon, and white peach are all present in this surprisingly opulent, fleshy, exuberant and flamboyant style of Sancerre. Try it with goats' cheese, oysters or smoked salmon. 13%abv				Clear straw colour with fresh apple and mineral aroma notes. Full and rich yet crisp on the palate, clean with a long finish. An impressive wine. Wines produced from vineyards on the lower part of the valley are tight, with wonderful salinity, full body and creaminess. 13%abv				Gold yellow in colour. This wine is an explosion of fresh tropical fruit, white flowers and almond flower aromas. Perfect match to fish, shellfish, light meat or risotto. 13.5%abv			

