

# THE FAT TURK

## WINE LIST

### SPARKLING

125<sup>ML</sup> 75<sup>CL</sup>

**RECHSTEINER PROSECCO** *Italy, 2*

8 35

Sparkling fresh with a fruity nose of apples and pear.

**RECHSTEINER PROSECCO ROSÉ** *Italy, 3*

9.5 34

Pale cherry red with ripe red fruit characters and a persistent perlage.

**KINGSCOTE BRUT ORIGINAL METHOD** *England, 2*

40

Delightfully complex with flavours of gooseberries, apples and rose. Original method. Full malolactic fermentation.

### CHAMPAGNE

125<sup>ML</sup> 75<sup>CL</sup>

**CHARLES JOUBERT BRUT** *France, 1*

10.5 45

Subtle blend of Pinot Noir, Pinot Meunier and Chardonnay offering toasty red fruit flavours.

**VEUVE CLICQUOT YELLOW LABEL BRUT** *France, 1*

75

Made from two thirds black grapes and a third of Chardonnay for balance displaying light citrus fruit and brioche notes.

**MOËT & CHANDON ICE IMPERIAL** *France, 4*

85

Delicious mango and guava aromas lead you to a slightly sweet palate of quince jelly. Designed specifically to be drunk with ice.

**LAURENT PERRIER BRUT ROSÉ** *France, 1*

90

100% Pinot Noir showing a glorious pink colour with rounded red fruit flavours.

**MOËT & CHANDON ICE IMPERIAL ROSÉ** *France, 4*

95

Harmoniously balanced and refreshing with a bittersweet note of pink grapefruit.

**DOM PERIGNON VINTAGE 2013** *France, 1*

250

Vibrant and elegant with complex characters of herbaceous, fruity and floral notes.

**LOUIS ROEDERER CRISTAL BRUT 2015** *France, 1*

350

Intensely fruity with an incredible chalky purity that strikes a perfect balance between maturity and freshness.

### WHITE

175<sup>ML</sup> 250<sup>ML</sup> 75<sup>CL</sup>

**LA CASITA SAUVIGNON BLANC** *Chile, 2*

5.6 8 25

Aromas of grapefruit and lime followed by flavours of juicy melons.

**MIRABELLO PINOT GRIGIO** *Italy, 1*

6 8.3 27

Fresh and dry with gentle floral and citrus characters complemented by light honeyed notes.

**DOMAINE DE VEDILHAN VIOGNIER** *France, 3*

6.5 8.6 28

Straightforward and very drinkable with touches of peach and apricot.

**LÉVRE PIQUANTE PICPOUL DE PINET** *France, 2*

30

Delicately perfumed with ripe melons on a weighty palate that remains fresh and saline.

**CASAS DEL BOSQUE CHARDONNAY RESERVA** *Chile, 2*

32

Bursting with peach flavours supported by vanilla oak that leads to a lovely mouthfeel.

**MOUNT HOLDSWORTH SAUVIGNON BLANC** *New Zealand, 2*

34

Wonderful nose of fresh limes and citrus on a palate brimming with gooseberries.

**ENTREFLORES ALBARIÑO** *Spain, 1*

36

Complex notes of pineapple, lemon verbena and white flowers on a soft palate.

**CASTELLARI BERGAGLIO GAVI SALLUVII** *Italy, 1*

37

Golden white with a fresh yet rich palate of apple, pear and lemon.

**DOMAINE CHRISTOPHE CAMU PETIT CHABLIS** *France, 1*

39

Fine, mineral and elegant with a fruit flourish.

**SAUVION LES OMBELLES POUILLY FUME** *France, 1*

42

Dry in style with a floral and lightly mineral nose.

**LANGLOIS-CHÂTEAU SANCERRE** *France, 1*

46

Filled with serious length and depth of character displaying notes of citrus and white flowers.

**DOMAINE ALAIN CHAVY PULIGNY MONTRACHET** *France, 2*

95

Green apple and lemon notes in abundance with a slight hint of toasty vanilla.

**BACHEY-LEGROS CHASSAGNE MONTRACHET 1ER CRU MORGEOT** *France, 2*

99

A superb example of classic Burgundy. Lovely flowery nose with touches of lemon and pear that lead to a long finish.

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	175 <sup>ML</sup>	250 <sup>ML</sup>	75 <sup>CL</sup>
<b>ROSÉ</b>			
<b>CUVÉE DES CHARTREUX BELLE EMILIE ROSÉ</b> <i>France, 2</i> Blush coloured pink offering a palate full of strawberry and raspberry flavours whilst remaining quite dry.	5.6	8	25
<b>VINO POMONA PINOT GRIGIO ROSÉ</b> <i>Italy, 2</i> Clean and fresh with bright red fruits and a crisp acidity.	6.5	9	27
<b>ROSEBUD ZINFANDEL ROSÉ</b> <i>USA, 4</i> Strawberry and redcurrant aromas that lead to a sweet yet balanced palate of more strawberries and cream.	6.7	9.3	28
<b>CHÂTEAU D'ESCLANS WHISPERING ANGEL ROSÉ</b> <i>France, 2</i> The new benchmark for Provence rosé. Delicately elegant with plenty of strawberry fruit characters and a long finish.			55
<b>RED</b>	175 <sup>ML</sup>	250 <sup>ML</sup>	75 <sup>CL</sup>
<b>LA CASITA MERLOT</b> <i>Chile, B</i> Rich black cherries and plums with hints of dark chocolate and well-balanced tannins.	5.6	8	25
<b>OYSTER CATCHER PINOT NOIR</b> <i>Chile, A</i> Light in style with vibrant cherry and cranberry flavours with subtle spice notes.	6	8.3	27
<b>CURRABRIDGE SHIRAZ</b> <i>Australia, D</i> Flavoursome palate of blackcurrant and stewed plums with a lingering vanilla oak.	6.5	9	28
<b>ADRIAN SERRANO ROIJA CRIANZA</b> <i>Spain, B</i> Aged for 16 months in oak giving a vanilla aspect to the lightly spiced cherry fruit.	6.8	9.6	30
<b>CANTINA SAMPIETRANA TACCO BAROCCA SALENTO PRIMITIVO</b> <i>Italy, D</i> Rich and raisiny with unique hints of liquorice and citrus.			31
<b>MONTRESOR RIPASSO VALPOLICELLA CAPITEL DELLA CROSARA</b> <i>Italy, D</i> Warm and inviting with a palate of cherries, brown spice and vanilla.			40
<b>CAMPILLO RIOJA RESERVA</b> <i>Spain, C</i> Deep cherry red colour showing ripe red fruit flavours with toasted nuances from the oak ageing.			48
<b>ROGER SABON CHÂTEAUNEUF-DU-PAPE LES OLIVETS</b> <i>France, D</i> Full-bodied, warm, toasty and fruity with ripe tannins.			60
<b>MICHELE REVEDITO BAROLO CASTAGNI</b> <i>Italy, E</i> Powerful palate with an incredible depth of fruit flavours and velvety texture.			65
<b>LA COLOMBAIA AMARONE DELLA VALPOLICELLA</b> <i>Italy, D</i> Dried fruits on the nose with a concentrated palate of plum and berry with supple tannins.			68
<b>JEAN BOUCHARD GEVRY CHAMBERTIN</b> <i>France, B</i> Predominantly fruity aromas of cherry and plum with cinnamon spice and musk overtones.			80
<b>DESSERT</b>			37.5 <sup>CL</sup>
<b>DE BORTOLI DEEN VAT 5 BOTRYTIS SEMILLON</b> <i>Australia, 7</i> Sweet but not cloying with rich notes of dried apricots and marmalade complemented by a touch of vanilla oak.			24

### WINE TASTE GUIDE

WHITE & ROSÉ: 1 = DRIEST - 9 = SWEETEST

RED: A = LIGHT-BODIED - E = FULL-BODIED

125ML GLASS AVAILABLE UPON REQUEST