

# St Giles House

HOTEL RESTAURANT & SPA

## White wine

- 1) **Piquepoul, Henri de Richeimer** (*Languedoc - France*) £4.70 £6.70 £23.00  
*Dry - Lively – Citrus*
- 2) **Sancerre Blanc Vignes Blanche, Henri Bourgeois** (*Loire Valley - France*) £36.00  
*Zesty - Citrus – Gooseberry*
- 3) **Sauvignon Blanc, Henri de Richeimer** (*Languedoc - France*) £4.30 £6.55 £19.95  
*Fresh - Tropical Fruit – Acacia*
- 4) **Touraine Sauvignon, Domaine Cartier** (*Loire Valley - France*) £27.00  
*Delicate - Balanced – Citrussy*
- 5) **Pinot Grigio, Appasserini** (*Veneto - Italy*) £4.00 £5.75 £18.95  
*Fruity - Refined – Elegant*
- 6) **Pinot Gris, Villa Wolf** (*Pfalz - Germany*) £26.00  
*Rich - Creamy – Pear*
- 7) **Sauvignon Blanc, Honu** (*Marlborough - New Zealand*) £5.55 £7.90 £24.00  
*Passion Fruit - Zesty – Gooseberry*
- 8) **Chenin Blanc, Diamond Bay** (*Overberg - South Africa*) £20.00  
*Lively - Guava – Pineapple*
- 9) **Chardonnay, Henri de Richeimer** (*Languedoc - France*) £22.00  
*Buttery - Peach – Pear*
- 10) **Rioja Blanco, Finca Manzanos** (*Rioja - Spain*) £22.00  
*Fresh - Lemon – Apple*
- 11) **Chardonnay / Viognier, Moulin de Gassac NATUREL WINE** (*Languedoc - France*) £27.00  
*Fresh - Ripe – Zesty*
- 12) **Côtes du Rhône Blanc, Guillaume Gonnet** (*Rhône Valley - France*) £26.50  
*Grapefruit - Floral – Mineral*
- 13) **Trebbiano d'Abruzzo, Canitna Frentana** (*Abruzzo - Italy*) £23.00  
*Fragrant - Crisp – Velvety*
- 14) **Gavi, Le Marne ORGANIC** (*Piemonte - Italy*) £31.50  
*Citrus - Mineral – Greengage*
- 15) **Chablis A.C., Colette Gros** (*Burgundy - France*) £36.00  
*Fresh - Elegant – Buttery*
- 16) **Puligny Montrachet 1er Cru, Domaine Larue** (*Burgundy - France*) £65.00  
*Ripe - Concentrated – Heather*

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## Red wine

- 17) **Pinot Noir, Moulin de Gassac NATUREL WINE** (*Languedoc - France*) £27.00  
*Light - Aromatic – Raspberry*
- 18) **Gamay “Raisins Gaulois”, M. Lapierre ORGANIC** (*Beaujolais - France*) £29.00  
*Light - Redcurrant – Licquorice*
- 19) **Pinot Noir, Calusari** (*Viile Timisului - Romania*) £4.60 £6.55 £22.00  
*Soft - Smooth – Spicy*
- 20) **Montepulciano d’Abruzzo, Gianni Masciarelli** (*Abruzzo - Italy*) £28.00  
*Blackberry - Plum – Chocolate*
- 21) **Merlot, Henri de Richemer** (*Languedoc - France*) £4.60 £6.55 £19.95  
*Blackcurrant - Pepper – Licquorice*
- 22) **Donkeyjote Garnacha ORGANIC** (*Navarra - Spain*) £24.00  
*Red Berries - Spice – Herbs*
- 23) **Pinotage, Spice Route** (*Swartland - South Africa*) £29.00  
*Intense - Cherry – Banana*
- 24) **Château La Rose Belair** (*Bordeaux - France*) £25.00  
*Raspberry - Blackcurrant – Smooth*
- 25) **Small Fry Barroso Shiraz** (*Barossa Valley - Australia*) £35.00  
*Spice - Vanilla – Jam*
- 26) **Rioja Tempranillo, Manzanos** (*Rioja - Spain*) £5.20 £7.45 £23.00  
*Rich - Juicy – Cherry*
- 27) **Shiraz/Viognier, Victoria Park** (*Margaret River - Australia*) £26.00  
*Floral - Plum - Black Pepper*
- 28) **Malbec, Santuario** (*Mendoza - Argentina*) £5.15 £7.40 £23.00  
*Damson - Plum – Vanilla*
- 29) **Rioja Reserva “Gavanza”, Maetierra Dominum** (*Rioja - Spain*) £31.00  
*Berries - Vanilla – Coffee*
- 30) **Shiraz / Cabernet, One Chain** (*South Eastern - Australia*) £4.40 £6.30 £20.00  
*Spicy - Velvety – Berry*
- 31) **Ciconia Tinto** (*Alentejo - Portugal*) £24.00  
*Red Berries - Toast – Balanced*
- 32) **Château Treytin, Montagne St. Emilion** (*Bordeaux - France*) £38.00  
*Smooth - Red Cherry – Plum*
- 33) **Château Ségla, Margaux** (*Bordeaux - France*) £65.00  
*Earthy - Currants – Tobacco*
- 34) **Châteauneuf du Pape, Cuvée des Sommeliers** (*Rhône Valley - France*) £45.00  
*Ripe - Herbs - Black Pepper*

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## Rose wine

35) **Marselan Rosé, Henri de Richemer** (Languedoc - France) £4.60 £6.55 £19.95  
*Dry - Cranberry – Grapefruit*

37) **Zinfandel Blush, Willowood** (California - U.S.A.) £4.00 £5.75 £19.95  
*Strawberry - Watermelon - Candy Floss*

## Champagne and sparkling wine

38) **Prosecco Spumante, Il Caggio** (Veneto - Italy) £7.50 £27.50  
*Balanced - Fruity – Aromatic*

39) **Pierre Mignon, Premier Cru Champagne** (Champagne - France) £9.00 £35.00  
*Citrus - Fresh – Creamy mousse*

40) **Laurent Perrier Rosé** (Champagne - France) £75.00  
*Classic - Stylish – Strawberry*

41) **Louis Roederer Cristal 2007/9** (Champagne - France) £245.00  
*Smooth - Biscuity – Pear*

42) **Cuvée Dom Perignon 2006** (Champagne - France) £155.00  
*Refined - Dry – Elegant*

## Dessert wine

43) **Monbazillac “Jour de Fruit” 375ml** (Bergerac - France) £5.50 £25.00  
*Peach - Honey – Cedar*

44) **Malamado Fortified Malbec, Zuccardi** (Mendoza - Argentina) £5.00 £32.00  
*Coffee - Chocolate - Dried Fruit*

45) **Terret Moelleux, Terre et Mer** (Languedoc - France) £4.00 £25.00  
*Marmalade - Honey – Lemon*

46) **Niepoort “Tawny Dee”** (Porto - Portugal) £3.00 £30.00

47) **Niepoort “Tawny Dee” 375ml** (Porto - Portugal) £16.95  
*Almonds - Golden Syrup – Coffee*

48) **Niepoort Late Bottled Vintage** (Porto - Portugal) £35.00

49) **Niepoort Late Bottled Vintage 375ml** (Porto - Portugal) £19.50  
*Cassis - Plum - Liquorice*

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