

WEDDING BREAKFAST

Please choose up to three types of wine for your Wedding Breakfast from our House, Premium and Luxe lists. Our bespoke drinks are really flexible, so mix things up by selecting a White wine from our "House list" a Red wine from our "Luxe list" and a Rose wine from our "Premium list". You can offer your guests ½ bottle of wine each or "go bottomless!" (If you "go bottomless" this option will be automatically selected for all wines chosen)

— HOUSE LIST —

WHITE WINE

Pinot Grigio, Ca'Del Lago, Inzolia,
Sicily, Italy (V, VG)

Sauvignon, Pasquiers, Vin de Pays d'Oc
France (V, VG)

Chenin Blanc/Viognier, Percheron,
Western Cape, South Africa (V, VG)

RED WINE

Garnacha, Bodegas Borsao,
Campo de Borja, Spain

Merlot, Vin de Pays d'Oc
France

ROSE WINE

Grenache/Cinsault, Les Oliviers,
Vin de Pays d'Oc, France

£10.95 per bottle

Or go bottomless for £15.95 per person

— LUXE LIST —

WHITE WINE

Picpoul de Pinet, Baron de Badassiere,
Languedoc, France

Buteo, Aldwick Estate,
Somerset, England

RED WINE

Pinot Noir, Sileni Cellars,
Hawkes Bay, New Zealand

Cabernet Sauvignon, Gran Reserva, Vina Tabali,
Valle del Limari, Chile

ROSE WINE

Chateau Gairoid Rose (organic)
Côte de Provence, France
(Magnum also available, POA)

£16.95 per bottle

Or go bottomless for £24.95 per person

— PREMIUM LIST —

WHITE WINE

Chardonnay, Soldiers Block,
Victoria, Australia (VG)

Sauvignon Blanc, The Cloud Factory
Marlborough, New Zealand

RED WINE

Shiraz, Soldiers Block,
Victoria, Australia

Artesa Rioja (organic)
Spain

I Muri' Primitivo, Vigneti del Salento,
Puglia, Italy

ROSE WINE

White Zinfandel, Another Story,
California, USA

£12.95 per bottle

Or go bottomless for £18.95 per person

Bottomless Draft Lager and Cider

Bottomless Draft Lager and Cider served to your guests throughout your Wedding Breakfast from our Stable Bar is automatically included if you have selected our go bottomless wine option.

