



THE  
KINGS ARMS

Where Coast Meets Country

# Wine List



**Alvarinho-Chardonnay,**  
Point West, Lisboa,  
Portugal  
Wonderfully balanced and  
full-bodied. Delicious apple fruit  
and melon flavours with a hint  
of vanilla. Dry and citrusy finish  
which lingers.  
Pair with chicken or fish dishes.

● 175ml £6.00 250ml £8.50  
BTL £24.00



**Picpoul de Pinet Domaine**  
La Serre, Rhone Valley,  
France  
Crisp, dry white with plenty of  
stone fruit, melon and zesty  
notes. Soft citrus fruit is  
tempered with intense  
minerality. Long, refreshing  
finish.  
Perfect with shellfish & fish.

● 175ml £6.80 250ml £9.00  
BTL £27.00



**Les Vignerons Grenache  
Pinot Noir,**  
Languedoc, France  
Black, juicy fruits on the nose,  
aromas of black cherry and  
white pepper with subtle notes  
of plum and leather.  
Sits wonderfully alongside any  
Mediterranean style dish.

● 175ml £6.50 250ml £8.70  
BTL £25.00



**White Zinfandel, Car Hop,**  
2015/16, California, USA  
Bright pink in colour, bursting  
with juicy melon, raspberry and  
apple notes, held in check with  
a streak of lemon-lime acidity.  
Great with charcuterie and soft  
cheeses.

● 175ml £6.00 250ml £8.50  
BTL £24.00



**Tempranillo, Esencia de  
Fontana,** Uclés, Spain (Our  
'House' serve)  
Intense aromas of ripe berry  
fruit and liquorice. Medium-  
bodied with beautiful balance  
between fruit concentration,  
fresh acidity and fine tannins.  
Pair with beef or lamb.

● 175ml £5.50 250ml £7.00  
BTL £19.00



**Frunza Pinot Grigio,**  
Romania  
Modern Pinot Grigio with more  
tropical fruit than some of its  
Italian counterparts. Aromas  
of grapefruit and peach in a  
medium-bodied style.  
Great with salads or fish.

● 175ml £5.50 250ml £7.20  
BTL £21.00



**Vistamar Brisa Merlot,**  
Central Valley, Chile  
Intense fresh aromas of red  
fruits and plums with rounded  
tannins accompanied by  
delicious acidity achieving a  
long finish.  
Great with beef or lamb.

● 175ml £5.50 250ml £7.20  
BTL £21.00



**Amaranza Verdejo,**  
Rueda, Spain (Our 'House' serve)  
A light-bodied, crisp, dry and  
refreshing Spanish Verdejo!  
Delicately fragrant with hints of  
green apple and fennel.  
Great choice with salad based  
dishes or seafood.

● 175ml £5.10 250ml £6.80  
BTL £19.00



**Amaranza Garnacha  
Rosé,** Spain  
Elegant rosé with vibrant colour  
that is matched by the fresh,  
juicy fruitiness of this Grenache.  
Vegan.  
Pair with salmon dishes or  
Mediterranean flavours.

● 175ml £5.10 250ml £6.80  
BTL £19.00



**Blue Horn Malbec,**  
Mendoza, Argentina  
Classic Malbec with hints of  
spice combining smooth tannins  
with juicy plum, damson and  
blackberry flavours.  
Perfect with any grilled meat,  
pasta or risotto.

● 175ml £8.00 250ml £10.00  
BTL £29.00



**Oude Kaap, Cabernet  
Sauvignon,** Western Cape,  
South Africa  
A lovely medium-bodied red  
wine with juicy blackcurrant  
and dark berry flavours, wood  
spice aromas and smooth  
tannins.  
Pairs well with red meat and  
Italian herbs.

● 175ml £6.00 250ml £8.50  
BTL £24.00



**Sauvignon Blanc,**  
Gravel & Loam,  
Marlborough, NZ  
A zingy refreshing dry white  
wine with gooseberry, herbs,  
melon and lime citrus notes on  
the nose and the palate.  
Great with spiced or aromatic  
dishes.

● 175ml £7.50 250ml £10.00  
BTL £30.00



# Sparkling Wines

## Prosecco Di Maria Fossalta di Piave, Italy

Delicately fruity with a slightly aromatic bouquet. Well balanced and light body, a real easy drinker. Excellent as an aperitif or perfect accompaniment to fish & shellfish dishes.

## Bride Valley Dorset Cremant, Bride Valley Vineyard, Dorset

Cremant has a much less aggressive fizz than other traditional method sparkling wines; therefore, it is gentler on your palate and has a creamier texture. Flavours of white-fleshed stone fruits, lemon and a floral hint.

## Langham, Rosé, 2017, Langham Wine Estate, Dorset

Winner of a gold medal at the Wine GB Awards 2021, this English sparkling wine has a fine mousse with notes of strawberries & cream, sour cherry & pink lady apple. Perfect with light seafood dishes or as an aperitif.

## Ruinart Brut, Reims, France

A well balanced wine, rounded and full-bodied, headily scented with ripe greengages and nectarines and characteristic freshness. Pair with shellfish and creamy cheeses.

## Ruinart Rosé, Reims, France

Subtle and fresh this rosé bursts with raspberries, cherries and wild strawberries. Delightful freshness and voluptuous body this pairs well with salmon, lamb or veal.

# Dessert Wines

## Botrytis Semillon, Vat 5, De Bortoli, N.S.W., Australia

Perfect expression of botrytis: pure luminescent gold in colour, with intense marmalade and dried peel fruit flavours, plus the botrytis honeyed effect. Enjoy with blue cheeses.

## Rutherglen Muscat, Campbells, NV, Victoria, Australia

Intense Muscat aroma and fresh raisin fruit backed by a hint of fortifying spirit and aged oak characters. Lusciously sweet. Pair with dried fruit desserts or strong cheeses.

200ml Bottle

£9.50 £31.00

£35.00

£39.95

£59.95

£69.95

75ml Half Bottle

£6.50 £20.00

£7.50 £25.00

# Gin Menu

We have suggested perfect tonic serves for each Gin, but you can of course choose your favourite. Tonic is additional to listed Gin price.  
Double up your Gin + £2.00

## Premium Gins

Hendrick's, elderflower tonic, Whitley Neill Original, Indian tonic, Whitley Neill Rhubarb & Ginger, ginger ale, Aviation, ginger ale, Pinkster, cucumber & watermelon, Bathtub, Mediterranean tonic, Sipsmith London Dry, elderflower tonic, Tanqueray No Ten, Mediterranean tonic, Star of Bombay London Dry, Indian tonic, Silent Pool, elderflower tonic, Tanqueray Seville, Indian tonic, Puerto de Indias, Indian tonic, Martin Miller's, elderflower tonic ..... £5.50

## South West Gins

Plymouth Navy Strength, aromatic Tonic, Plymouth Sloe, lemon tonic, Salcombe, Indian tonic, Conker Dorset Dry, Indian tonic, Tarquin's Cornish Dry, Mediterranean tonic, Tarquin's British Rhubarb & Raspberry, ginger ale, 6 O'clock London Dry, Indian tonic, Mermaid, Light Indian tonic, Mermaid Pink, ginger ale ..... £5.50

# Soft Drinks

## Tarka Spring Mineral Water

Still or Sparkling (500ml) ..... £2.10

## Jolly's Cornish

	1/2 Pt	Pt
Orange Juice .....	£2.00	£3.40
Cola, Diet Cola, Elderflower, Pink Lemonade .....	£2.40	£3.90

## Juices

Frobishers Fruit Juice: Apple, Cranberry, Pineapple, Pink Grapefruit, Tomato ..... £3.30  
 Hartridges: Apple & Mango, Apple & Raspberry, Orange & Passionfruit ..... £3.40  
 Palmer's Ginger Beer ..... £3.40  
 Bottlegreen Crisp Apple Pressé ..... £3.40

## Fevertree Tonics & Mixers

Indian Tonic, Light Indian Tonic, Aromatic Tonic, Mediterranean Tonic, Elderflower Tonic, Sicilian Lemon Tonic, Ginger Ale ..... £2.60

## Double Dutch Tonics

Pomegranate & Basil, Cucumber & Watermelon ..... £3.10

## Other Soft Drinks

Coca Cola, Diet Coca Cola (Bottles 330ml) ..... £3.00  
 Cordials: Lime, Blackcurrant & Orange ..... £1.10 £2.20

FOR OUR CURRENT CASK ALES, BEERS & CIDERS ON TAP, AS WELL AS BOTTLED BEERS & CIDERS & ALL OTHER SPIRITS, PLEASE ASK YOUR SERVER OR SEE OUR BAR.