SOFT DRINKS

Freshly Squeezed Orange Juice		**£ 3.70**
Cranberry, Pineapple, Tomato, Apple Juice		**£ 3.00**
Mixers		**£ 2.00**
Coca Cola, Diet Coca Cola, Coca Cola Zero	330ml	**£ 3.50**
Lemonade	200ml	**£ 3.00**
Belu Sparkling Mineral Water	750ml/ 330ml	**£ 3.95/ £ 2.20**
Belu Still Mineral Water	750ml/ 330ml	**£ 3.95/ £ 2.20**

WE KINDLY REQUEST THAT YOU ARE RESPECTFUL OF OTHER GUESTS WHEN USING YOUR MOBILE PHONE AND DO NOT MAKE CONFERENCE CALLS OR USE SKYPE WHEN IN THE CAVALRY BAR AND PALACE LOUNGE.

Spirits are also available in measures of 25ml on request.
Wines by the glass are also available in measures of 125ml on request

The Rubens AT THE PALACE

Welcome to the Cavalry Bar and Palace Lounge at The Rubens at the Palace Hotel. Join Rimantas Jankauskas and Caylee Spooner and their team in the Cavalry Bar, where in the evening you will be entertained by our Resident Pianist

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Wines by the glass are also available in measures of 125ml on request

We only use free range eggs and are committed to using sustainable fisheries for our fish supplies

A discretionary 12.5% service charge will be added to your bill

BRUNCH

Available weekdays 10.00am to 12.00noon

Granola and Yoghurt Organic granola, layered with natural yoghurt, strawberries and blossom honey	**£ 5.50**
Bacon Butty Suffolk back bacon, fried egg, brioche bap	**£ 6.50**
Griddled Waffles Caramelised banana, coconut, maple syrup	**£ 8.50**
French Toast With Maple syrup	**£ 7.50**
Add grilled Portobello mushroom, roasted cherry tomatoes and crispy bacon	**£ 12.50**
Eggs Royale Smoked salmon, poached egg, English muffin, hollandaise sauce	**£ 13.00**

COGNAC & ARMAGNAC

		50 ml
Martell VS	40%	**£ 7.50**
Martell VSOP	40%	**£ 9.50**
Courvoisier VS	40%	**£ 8.00**
Courvoisier VSOP	40%	**£ 9.50**
Courvoisier XO	40%	**£ 18.00**
Rémy Martin VSOP	40%	**£ 9.75**
Rémy Martin XO	40%	**£ 22.00**
Hennessey VS	40%	**£ 8.00**
Hennessey Fine de Cognac	40%	**£ 9.50**
Hennessey XO	40%	**£ 22.50**
Richard Hennessy	40%	**£ 160.00**
Sabourin Cognac XO	40%	**£ 23.00**
Janneau VSOP Armagnac	40%	**£ 9.75**
Janneau XO Armagnac	40%	**£ 13.00**

LIQUEURS and DIGESTIFS

		50ml
Amaretto Disaronno	28%	**£ 8.00**
Amarula	17%	**£ 8.00**
Baileys	17%	**£ 8.00**
Cointreau	40%	**£ 8.00**
Dom Benedictine	40%	**£ 8.00**
Drambuie	40%	**£ 8.00**
Grand Marnier	40%	**£ 8.00**
Kahlúa	26%	**£ 8.00**
Mozart Chocolate Cream	17%	**£ 8.00**
Malibu	26%	**£ 8.00**
Frangelico	20%	**£ 8.00**
Sambuca	40%	**£ 8.00**
Southern Comfort	40%	**£ 8.00**
Tia Maria	26%	**£ 8.00**

PORT and FORTIFIED WINE

		50ml
Fonseca Bin 27 Ruby Port	19%	**£ 7.50**
Taylor’s Late Bottled Vintage 2004	19%	**£ 8.50**
Taylor’s Ten Year Old Tawny	19%	**£ 9.25**
Dows Vintage Port 1997	19%	**£ 13.25**
Tio Pepe	16%	**£ 6.00**
Harveys Bristol Cream	17%	**£ 6.00**
Harveys Amontillado	17%	**£ 6.00**

SPIRITS

Blended Whisky			**50ml**
Famous Grouse	40%	**£**	**7.75**
Chivas Regal 12 years old	40%	**£**	**8.25**
Chivas Regal 18 years old	40%	**£**	**12.50**
Johnnie Walker Red Label	40%	**£**	**8.50**
Johnnie Walker Black Label	40%	**£**	**10.25**
Johnnie Walker Blue Label	40%	**£**	**24.00**

Single Malt Whisky
Please ask to see our extensive list of fine malt whiskies

Bourbon			
Jack Daniel's	40%	**£**	**7.75**
Maker's Mark	40%	**£**	**7.75**
Jack Daniel's Single Barrel	45%	**£**	**10.50**
Irish Whiskey			
Bushmills	40%	**£**	**7.75**
Jameson	40%	**£**	**7.75**
Black Bush	40%	**£**	**8.00**
Bushmills 10 years old	40%	**£**	**9.50**
Gin			
Beefeater	40%	**£**	**7.50**
Beefeater 24	45%	**£**	**9.50**
Plymouth	40%	**£**	**8.50**
Tanqueray	40%	**£**	**7.50**
Tanqueray 10	47%	**£**	**9.50**
Bombay Sapphire	40%	**£**	**8.00**
Hendrick's	41%	**£**	**9.25**
Brockmans	40%	**£**	**9.25**
Martin Miller's	40%	**£**	**7.50**
Gordons	47%	**£**	**7.50**
Williams Chase Gin	48%	**£**	**9.25**
Rum			
Havana Club Añejo Blanco	40%	**£**	**7.25**
Havana Club Añejo 3 year	40%	**£**	**7.25**
Havana Club Añejo Especial	40%	**£**	**8.00**
Havana Club Añejo 7 year	40%	**£**	**10.00**
Bacardi	37.5%	**£**	**7.75**
Bacardi Oro	40%	**£**	**8.00**
Bacardi Oakheart	40%	**£**	**8.50**
Captain Morgan Black Label	40%	**£**	**7.75**
Captain Morgan Spiced	40%	**£**	**7.75**
Mount Gay Eclipse XO	37.5%	**£**	**11.00**
Pampero Especial	37.5%	**£**	**8.50**
Pink Pigeon Vanilla Rum	40%	**£**	**7.50**
Koko Kanu	40%	**£**	**7.50**
Pitu Cachaca	40%	**£**	**7.50**

LOOSE LEAF TEA and COFFEE

Served with own recipe biscuits

English Breakfast	**£ 4.45**
Earl Grey	**£ 4.45**
Darjeeling	**£ 4.95**
Peppermint Tea	**£ 4.95**
Camomile Tea	**£ 4.95**
Long Jin Green Tea	**£ 4.95**
Rooibos Tea	**£ 4.95**
Espresso	**£ 4.00**
Double Espresso	**£ 4.75**
Decaffeinated Coffee	**£ 4.95**
Americano	**£ 4.95**
Cappuccino	**£ 4.95**
Café Latte	**£ 4.95**
Café Mocha	**£ 4.95**
Macchiato	**£ 4.95**
Hot Chocolate	**£ 5.50**
Add a Flavour – vanilla, caramel, Irish cream, hazelnut, almond, raspberry, crème de menthe	**£ 0.50**

We Proudly Brew
STARBUCKS COFFEE

HEARTY SANDWICHES

Served between 12.00 noon and 11.30pm

Chef's Sandwich of The Day A daily selection of hot roast meat, gravy, sauces	**£ 12.00**
8oz New York Strip Loin Sour dough, caramelised onion, chunky chips	**£ 18.00**
Rubens' Club Grilled free range Norfolk chicken, bacon, tomato, hard boiled egg, lettuce, mayonnaise, French fries	**£ 16.50**
Rubens' Vegetarian Club (v) Char-grilled halloumi, avocado, slow roasted tomato, field mushroom, chilli salsa, French fries	**£ 12.50**
Sausage and Mustard Bap French fries and either wholegrain, Dijon or English mustard	**£ 11.00**
BLT The classic bacon, lettuce and tomato, served on your choice of bread	**£ 11.00**
Cheese and Ham Toastie Cheddar cheese, honey roast ham, French Fries	**£ 10.00**
Tomato, Basil and Mozzarella Panini (v) Side Salad	**£ 9.50**

LIGHT SANDWICHES

Served on white, brown or granary bread with crisps and a dressed salad garnish

Wiltshire Ham, Wholegrain Pommery Mustard	**£ 9.50**
Roasted Suffolk Chicken, Spring Onion and Mayonnaise	**£ 9.50**
Inverawe Scottish Smoked Salmon, Cucumber	**£ 11.00**
Free Range Egg Mayonnaise, Alresford Watercress (v)	**£ 9.00**
Cucumber and Cream Cheese (v)	**£ 9.00**
Finger Sandwich Selection (5 per person) Egg and cress, chicken mayonnaise, smoked salmon, ham and mustard, cucumber and cream cheese	**£ 12.00** **per person**

SPIRITS

Vodka			**50ml**
Wyborowa	40%	**£**	**7.75**
Smirnoff Red	40%	**£**	**7.75**
Smirnoff Black	40%	**£**	**8.25**
Stolichnaya	40%	**£**	**7.75**
Absolut Blue	40%	**£**	**7.75**
Absolut Peppar	40%	**£**	**7.75**
Absolut Citron	40%	**£**	**7.75**
Zubrowka	40%	**£**	**8.25**
Chopin	40%	**£**	**8.25**
Ketel One	40%	**£**	**8.25**
42° below	40%	**£**	**8.25**
Sputnik	40%	**£**	**8.25**
Finlandia	40%	**£**	**8.25**
Snow Leopard	40%	**£**	**8.25**
Ciroc	40%	**£**	**8.25**
Belvedere	40%	**£**	**8.25**
Snow Queen	40%	**£**	**8.25**
Grey Goose	40%	**£**	**9.50**
Grey Goose L'Orange	40%	**£**	**9.50**
Wyborowa Exquisite	40%	**£**	**11.00**
Williams Chase Marmalade	40%	**£**	**9.25**

Tequila			**50ml**
Jose Cuervo Gold	38%	**£**	**7.75**
Jose Cuervo Traditional	38%	**£**	**7.75**
Jose Cuervo Reserva de la Familia	38%	**£**	**12.75**
Herradura Blanco	40%	**£**	**7.25**
Tapatio Excelencia Gran Reserva Extra Anejo Tequila	40%	**£**	**30.00**

BOTTLED BEERS AND CIDER

Peroni	330ml	5.1%	**£ 5.00**
Duvel	330ml	8.5%	**£ 6.00**
Corona	330ml	4.5%	**£ 4.75**
Blue Moon Wheat Beer	355ml	5.4%	**£ 4.75**
Erdinger Wheat Beer	500ml	5.3%	**£ 5.50**
Magners Cider	568ml	4.5%	**£ 6.00**
Savanna Dry	330ml	5.5%	**£ 4.75**
London Pride	500ml	4.7%	**£ 6.50**
Lancaster Bomber	500ml	4.4%	**£ 6.50**
St Peter's G-Free	500ml	3.9%	**£ 6.00**
Kaliber (Low Alcohol)	330ml	0.5%	**£ 4.75**

DRAUGHT BEERS

		Half Pint	**Pint**
Budvar	5.0%	**£ 3.50**	**£ 6.00**
Amstell	4.1%	**£ 3.00**	**£ 5.50**
Spitfire	4.5%	**£ 3.50**	**£ 6.00**
Guinness	4.0%	**£ 3.50**	**£ 6.00**

APERITIFS

Martini Bianco	15%		**£ 6.00**
Martini Extra Dry	15%		**£ 6.00**
Martini Rosso	15%		**£ 6.00**
Cinzano Bianco	15%		**£ 6.00**
Fernet Branca	40%		**£ 6.00**
Dubonnet	14%		**£ 6.00**
Pernod	40%		**£ 6.00**
Ricard	40%		**£ 6.00**
Campari	20%		**£ 6.00**
Pimm's No 1	25%		**£ 6.00**
Lillet Blanc	17%		**£ 6.00**
Stones Ginger Wine	13.5%		**£ 6.00**
Antica Formula Carpano	16.5%	100ml	**£19.00**

LIGHT BITES

Served between 12.00 noon and 11.30pm

SOUPS

Served with crusty rolls

Mug Of Soup With Your Sandwich **£ 3.50**

Chef's Homemade Soup of the Day **£ 6.50**

Bea Tollman's Chicken Noodle Soup **£ 6.50**

SMALL PLATES

Serrano Ham Salad **£ 7.00**
Grilled peach, pine kernels, rocket, mizuno, balsamic glaze

Homemade Cornish Crab Cakes **£ 8.00**
Warm wholegrain mustard potato salad

Tenderstem Broccoli Tart (v) **£ 6.50**
Feta, olive, rocket salad

BEA TOLLMAN SPECIALS

Chicken Pot Pie **£ 19.50**
Mashed potato

Pasta Primavera (v) **£ 15.50**
Linguine pasta, seasonal vegetables and fresh basil, cream sauce

SALADS

Served between 12.00 noon and 11.30pm

House Salads

Choose from the selection below:

Bea Tollman's Chopped Salad **£ 8.00**
Beetroot, celery, Romaine lettuce, plum tomato,
radish, carrots, green onion, Belgium endive, avocado

Char-grilled Tuna Niçoise **£ 16.00**
Hard boiled egg, French beans, new potatoes, olives,
cherry tomatoes, iceberg lettuce

Cobb Salad **£ 13.50**
Baby gem lettuce, boiled free range egg, avocado,
blue cheese, Parma ham, herb dressing

Classic Caesar Salad **£ 8.00**
Cos lettuce, anchovy fillets, herb croutons,
crispy bacon, Caesar dressing

Select your Choice of Dressing:

French, Caesar, Thousand Island, Coriander, Blue Cheese

Add the Following:

Bacon	**£ 1.00**
Chicken	**£ 6.00**
Salmon	**£ 6.00**

MARTINIS

£ 12.50 each

If you would like any deviation from the classic, just ask!

Classic Martini
You choose the spirit, you choose the flavour!
Just tell us how you like yours

Grape Martini
Absolut vodka, Elderflower syrup, fresh grapes and Champagne

French Martini
Wyborowa vodka, Chambord and pineapple juice

Bikini Martini
Hendrick's gin, Peach schnapps and Blue Curaçao

Espresso Martini
Finlandia Vodka, Kahlúa and finest Starbucks espresso

Berry Martini
Fresh seasonal berries muddled with Wyborowa vodka,
sugar and lime juice

CLASSICS
£ 11.00 each

Piňa Colada
Havana Club rum, coconut milk and pineapple juice

Jamaican Mule
Havana Club rum, fresh lime juice, Angostura bitters and sugar, finished with ginger beer

Mojito
Havana Club rum, mint, sugar and topped with soda water
Also available with strawberry or raspberry

Negroni
Campari, Sweet Vermouth and Plymouth gin

Caipirinha
Fresh lime juice, sugar and Cachacà
Also available with strawberry or raspberry flavour

Mai Tai
A combination of white and gold rum, mixed with almond syrup, grenadine, apricot brandy, pineapple juice and fresh lime juice

Frozen Daiquiri
Havana Club rum and sugar blended together with ice
Also available with strawberry, raspberry, or peach

Bloody Mary
Wyborowa vodka, lemon juice and tomato juice

Sidecar
Cointreau, Martell Cognac and fresh lemon juice

Long Island Ice Tea
Havana Club rum, Tequila Don Julio, Plymouth gin, Wyborowa vodka, Cointreau, fresh lemon juice and cola

Whisky Sour
Jack Daniel's, fresh lemon juice, sugar and Angostura bitters

Margarita
Jose Cuervo Tequila, Cointreau, fresh lemon juice and sugar

Manhattan
Angostura bitters, Chivas Regal whisky and Vermouth

French 75
Plymouth gin, sugar, fresh lemon juice and Champagne

Cosmopolitan
Wyborowa vodka, Cointreau, lime and cranberry juice

MAIN MEALS
Served between 12.00 noon and 11.30pm

Classic Beer Battered Fish and Chips **£ 16.50**
Prime fillet of fish in light batter, chunky chips, tartare sauce, mushy peas

Grilled Fish of the Day **£ 16.50**
Please choose 2 side dishes to accompany your fish;
New potatoes, French fries, mashed potato,
wilted spinach, seasonal vegetables

Buccleuch Rib Eye Steak **£ 22.00**
10oz Rib Eye steak cooked to your preference,
Portobello mushrooms, roasted cherry tomatoes, chunky chips

Cape Malay Lamb Curry **£ 16.00**
Fragrant rice, poppadoms, mango chutney

SIDES
£4.00 each

Rocket Leaves and Cherry Tomatoes, Chunky Chips,
French Fries, Mushroom Fritters,

BURGERS
Our beef burgers are made using 100% British beef, served in a brioche bun with lettuce, heirloom tomato, red onion, mayonnaise, chunky chips or French fries

Bea Tollman's Chilli and Lime Chicken Burger **£ 14.00**
Marinated chicken breast, sweet chilli mayonnaise

Rubens' Burger **£ 14.00**
8oz Aberdeen Angus beef patty

Extras **£1.50**
Crispy bacon, avocado, Portobello mushroom, jalapeños, fried egg, mature Cheddar, Stilton, mango chutney *Per Topping*

DESSERTS

Served between 12.00 noon and 11.30pm

Selection of Ice Cream **£ 6.50**
Chocolate, coffee, strawberry, vanilla, Malteser, Peppermint Crisp

Honeycomb Ice Cream **£ 6.50**

Coffee Ice Cream Sundae **£ 6.50**
Coffee ice cream, salted caramel, banana, whipped cream

Fresh Fruit Salad **£ 6.50**
Elderflower sorbet

Rice pudding **£ 6.50**
Salted caramel sauce, caramelised nuts

Sticky Toffee Pudding **£ 6.50**

Bea Tollman's Baked Vanilla Cheesecake **£ 6.50**

English Cheese Plate **£ 8.25**
Quince jam, celery and grapes

CONTEMPORARY

£ 11.00 each

Have we missed your favourite? Our dedicated bartenders are anxious to weave their magic and create the perfect cocktail for you.

Snow Queen Godfather
Snow Queen Vodka, Amaretto Disaronno, Grenadine and soda

Matador
Jose Cuervo Tequila gold, triple sec and lemonade

Big Mak
Chivas Regal, Chambord liquor, fresh raspberries and lime juice

Bramble
Plymouth gin, Crème de Mûre and lemon juice

Raspberry Cosmopolitan
Absolut Citron, Framboise, cranberry juice and raspberries

The Paloma
Herradura Blanco tequila, grapefruit soda and lime juice

CHAMPAGNE

Bottle Brut		
Guy Cadel Brut NV	12%	**£ 60.00**
Joseph Perrier Cuvée Brut Royal	12%	**£ 62.50**
Moët & Chandon, Brut Imperial NV	12%	**£ 64.00**
Joseph Perrier Demi Sec	12%	**£ 65.00**
Laurent Perrier	12%	**£ 64.00**
Tattinger	12%	**£ 68.00**
Veuve Clicquot, Yellow Label NV	12%	**£ 70.00**
Louis Roderer	12%	**£ 75.00**
Ruinart Blanc De Blanc	12%	**£ 85.00**
Bollinger, Special Cuvée NV	12%	**£ 120.00**
Dom Pérignon Vintage 2000	12.5%	**£ 195.00**
Krug Grande Cuvée	12%	**£ 250.00**
Louis Roederer Cristal	12%	**£ 290.00**
Bottle Rosé		
Guy Cadel Brut Rosé NV	12%	**£ 67.50**
Joseph Perrier Rosé NV	12%	**£ 85.00**
Laurent Perrier Rosé	12%	**£ 95.00**
Krug Rosé	12%	**£ 490.00**
By the Glass (125ml)		
Guy Cadel NV	12%	**£ 12.50**
Joseph Perrier Brut NV	12%	**£ 13.50**
Guy Cadel Rosé NV	12%	**£ 14.00**
Guy Cadel Brut NV Half Bottle	12%	**£ 29.00**

CHAMPAGNE COCKTAILS

£ 15.00 each

Classic Champagne Cocktail
Brown sugar, Angostura bitters, Hennessy VS and Champagne

Kir Royale
Crème de Cassis topped with Champagne

Bellini
Peach purée and Champagne

PRINCES and PRINCESSES' CORNER

For children under the age of 12

Chicken Soup with Noodles **£ 4.50**

Palace Beef Burger **£ 7.00**
100% Angus beef burger with iceberg lettuce and tomato
on a toasted bun, served with chunky chips or side salad

Mini Fish and Chips **£ 7.00**
Catch of the day served with chunky chips and mushy peas

Macaroni Cheese **£ 6.50**
Pasta shapes in a creamy cheese sauce

Ham and Cheese Toasties **£ 6.00**
Served with your choice of chunky chips or side salad

Chicken Fingers **£ 6.50**
Slices of chicken fillet in sesame and breadcrumbs
served with chunky chips

Chocolate Fudge Sundae **£ 3.95**
Warm chocolate fudge cake, ice cream and chocolate sauce

Chunky Fresh Fruit Platter **£ 3.95**
With fruit flavoured yoghurt

Ice Cream Scoop **£ 2.50**
Chocolate, strawberry, vanilla, Malteser, Peppermint Crisp

THE BOUCHARD FINLAYSON WINE SELECTION FROM SOUTH AFRICA

Near the Southernmost point of Africa lies a valley named Hemel-en-Aarde (Heaven and Earth) framed by mountains and within sight of the ocean, with frost free, soft, beneficial weather and the most perfect clay shale vineyard soils. Established in 1989, Bouchard Finlayson is a boutique winery (125-hectare property currently has 22 hectares under vine) dedicated to making wines of outstanding quality. Located in the wine region of Walker Bay, in the Hemel-en-Aarde Valley ward, an hour and a half from Cape Town, behind the enchanting coastal town of Hermanus.

As one of our sister properties, this estate allow us to offer you some of the finest wine the Southern Hemisphere has to offer. Renowned wine maker Peter Finlayson brings you Burgundian-inspired Pinot Noirs and Chardonnays. These sought after wines promise a style of elegance and flavour that will certainly surprise and delight.

WHITE WINES	175ml	250ml	Bottle
Gewürztraminer, Caves de Pfaffenheim, Alsace France Dry with aromas of roses, passionfruit and floral notes	£9.25	£12.50	£37.00
Pinot Grigio, Venezia Giulia 2011 Italy Light-bodied, lean wine that is light in colour with spritzy flavours that are crisp and acidic	£7.75	£9.25	£28.00
Chablis Patrick Puize Burgundy, 2008 France Deliciously dry, with steely, mineral notes and a long, lingering and very smart finish	£9.75	£13.00	£38.00
RED WINES			
Merlot De Pourthie, Languedoć Roussillon France Dark berry flavour with nuanced hints of cocoa, herb and earth, with a soft structure	£7.00	£9.00	£26.00
Château Tabuteau, Lusaac, Bordeaux France A very smooth Claret with rich blackberry and red fruit flavours with a hint of tar and black cherries	£9.75	£12.50	£40.00
Montepulciano D'Abruzzo doc, Villa Moncaro Italy Lively, characterful dry young wine with soft tannins	£7.75	£9.75	£28.00
Castillo D Clavijo, Rioja Spain Intense and velvety, aroma of ripe red berries with vanilla from the oak barrel	£7.25	£9.75	£28.00
ROSÉ WINES			
Sandhill Crane Rosé USA An elegant savoury wine with mouthfuls of cranberry fruit	£7.75	£9.75	£28.00
Château Bel Air, Perponcher, Bordeaux France Juicy red fruits, cherries, plums and raspberries on the nose. Superb balance, finesse and elegance	£8.25	£11.00	£35.00

BOUCHARD FINLAYSON SOUTH AFRICAN RED WINES

Hannibal

An Italian/French inspired blend of Sangiovese, Pinot noir, Nebbiolo, Shiraz, Mourvedré and Barbera. Matured for 16 months in French oak (30% first fill), red cherry, flowers, a whiff of truffle on the nose with a hint of spice. Tannins are velvety and offer a slow pronounced aromatic finish.

Galpin Peak Pinot Noir

A wine inspired by both winemaker and location - offering a true reflection of the terroir. Barrel-matured for 10 months in French oak (30% first fill), rich with luscious soft tannins and dark coloured forest fruits, deftly balanced on a cord of lingering plum and raspberry delights

SOUTH AFRICAN RED WINES	175ml	250ml	Bottle
Hannibal, 2011 **Bouchard Finlayson, South Africa** This vintage is comprised of Sangiovese 38%, Pinot noir 18%, Nebbiolo 16%, Shiraz 15%, Mouvedré 10% and Barbera 3%. This bottling enjoys plenty of character it is rich, polished with red and black wild berry fruit flavours. Layered with hints of gentle oak leaning light on textured fruit acid and refined tannins driven by a long mineral aftertaste.	£11.75	£15.25	£47.00
Galpin Peak Pinot Noir, 2011 **Bouchard Finlayson, South Africa** This bottling reflects lots of plum and wild berry fruit, under layered by spicy French Oak upholding a gracious and persistent tannin structure. It has a rich core and promises added dimensions over a period of ageing.	£12.50	£16.75	£49.00

RECENT AWARDS

Rated as one of the TOP 20 South African wineries by Mail and Guardian, 2012

2010 Galpin Peak Pinot Noir
Rated 93/100 by Wine Spectator Magazine in USA, Sep 2012

2010 Galpin Peak Pinot Noir
Awarded 4.5 stars in the Platter Wine Guide 2012

92 Points by South African sommelier Miguel Chan, April 2012
Rated as the number one wine in the Top12 line-up by 50% of the tasters, Frederic Dasse, April 2012

2010 Missionvale Chardonnay
Double Gold Medal – China Wine and Spirits Awards, 2012

BOUCHARD FINLAYSON SOUTH AFRICAN WHITE WINES

Blanc de Mer

This blend is both bold in colour and structure. The composition enjoys Riesling as the primary player, with Viognier secondary followed by Sauvignon Blanc, Chenin Blanc and Chardonnay. It has a deep colour with a very full palate feel. Very rich with tastes of peaches, quinces and pear which all blend to provide a strong and lengthy finish.

Walker Bay Sauvignon Blanc

The geographic location of the winery, lying within five kilometres of the cool Atlantic Ocean offers the best temperature zone that the Cape can contribute to a strong vibrant aroma, tropical fruits of pineapple, lychee and passion fruit. This is followed by a firm crisp palate signalling a determined structure with parallel fruit calling one straight back to the glass!

Sans Barrique Chardonnay

The rich characteristic of this wine stems from clay based soils at the vineyard location in the Elandskloof Valley of Villiersdorp. This unoaked version of chardonnay has an emphatic fruit purity, minerality and length from tantalizingly luscious acidity. Strong hints of peach and kiwi fruit with a few drops of lemon.

Crocodile's Lair Chardonnay

Prepared in the classic Burgundian fashion and then matured 'sur lie' for eight months in traditional 228 litre pieces. Packed with minerality, tight fruit flavours of pear, peaches and lychees resting on over-laying hints of oak, vanilla and autolized yeasts. Strong nutty components will evolve over time to create complexity and enhanced flavours.

Missionvale Chardonnay

The flagship white maintaining 30% new best French oak with a total of seven months maturation. This wine presents pages of different taste sensations. Creamy yeast, followed by mild wood tones surrounded by vanilla and aromatic layers of apricot and cantaloupe. Finally, resonating a long citrus and quince finish.

SOUTH AFRICAN WHITE WINES

	175ml	250ml	Bottle
Blanc de Mer, 2011 **Bouchard Finlayson, South Africa** Deliciously fragrant with lush upfront fruit driven mouth feel revealing ample rich tropical kiwi and peach undertones. Layers of gooseberry ending a lingering honest pleasing finish.	£6.75	£8.50	£26.00
Walker Bay Sauvignon Blanc, Bouchard Finlayson South Africa Dry, balanced and delicate tropical flavour with a hint of grass and gooseberries	£8.00	£11.00	£31.00
Sans Barrique Chardonnay, 2011 **Bouchard Finlayson, South Africa** Strong hints of green apple and kiwi fruit with drops of lemon and guava tones. Forward and appealing with wonderful palate length. An excellent accompaniment to lobster and other shell fish, or sushi.	£8.00	£11.00	£31.00
Crocodile's Lair Chardonnay 2011 **Bouchard Finlayson, South Africa** Refreshingly crisp, packed with vibrant peach flavoured fruit and a nutty character evolving from the French oak contribution. Enjoyed through all seasons with a wide range of dishes. Particularly chicken and other white meats and rich sea foods	£9.00	£12.50	£37.00
Missionvale Chardonnay, 2010 **Bouchard Finlayson, South Africa** Complex and delicate with layers of yeasty lime and melon flavours occasionally harmonized by the smell of squashed apple and strawberries. Excellent for aging and promises to evolve into one of the estate's finest vintages	£10.25	£14.50	£42.00
Walker Bay Sauvignon Blanc 'Reserve', 2010 **Bouchard Finlayson, South Africa** This wine is dry, but notably fruity with cantaloupe, gooseberry and white pepper, garnished with complex secondary tropical notes, leading to a crisp, savoury and lasting sumptuous finish.			£35.00
"Limited Edition" Crocodile's Lair Chardonnay, 2009 Bouchard Finlayson, South Africa In this blend the element of innovation is presented by blending a classic barrel-fermented portion of Chardonnay (60 %) with a fruity non-malo unwooded portion (40 %). The barrel fermented portion is all new French oak. The style is classic, cool climate Chardonnay with voluptuous bright authoritative fruit tones layered on harmonious oak flavours, all balanced in a synonymous elegance.			£44.00