

DUKE OF CUMBERLAND ARMS WINE LIST

	Glass 125ml	Bottle	<u>White Wines</u>	Glass 175ml	Bottle
The Sparklings			Fiano Stelvin, Mezzogiorno, Puglia, Italy ’19	£6.50	£26.00
<i><u>Zero Alcohol</u> - Rosé sparkling. Noughty, Thomson & Scott</i>	£5.80	£27.00	<i>Aromatic with floral peach notes, medium to dry. Fiano is a well-known Italian grape amongst wine lovers. Excellent value.</i>		
Prosecco Passaparola Spumante NV, Veneto, Italy			Pinot Grigio, Calusari, Romania, ’24	£6.90	£28.50
<i>Slightly yeasty on the nose with a touch of spring flowers and freshly picked apples.</i>	*	£33.00	<i>Opulent aromas of grapefruit & peach, clean & crisp. High quality, easy drinking.</i>		
English Sparklings			Vinho Verde, Chin Chin, DOC, Portugal ’23	*	£29.00
English Sparkling Brut, Upperton Aurora ’21			<i>Textual finesse, dancing on the palate, slight effervescence. Bone dry.</i>		
<i>A local vineyard providing a full-bodied sparkling with a deep flavour and a crisp satisfying finish.</i>	£10.00	£55.00	<i>A stunning drink on its own Vinho Verde or with an array of the Duke’s delicious fare. Fairly light in alcohol. (11.5%).</i>		
Oriana Vintage Brut, Weybourne Estate ’19			Chenin Blanc, The Boatman’s Drift, South Africa, ’24	£7.80	£33.00
<i>Elegant and fresh with complex minerality and great length</i>	£15.00	£95.00	<i>Crisp & dry, medium bodied, unoaked with citrus tones</i>		
Champagne <i>The Duke’s French Selection</i>			Chardonnay, Terra Vega, Casablanca Valley, Chile ’24	£8.25	£35.00
Joseph Perrier, Rosé, Cuvée Royale, Brut	£15.50	£110.00	<i>Tropical, fruit nose, apply flavor and striking minerality. Medium in style.</i>		
Joseph Perrier, Cuvée Royale Brut NV	Glass/half bottle/bottle £13.50/£33.00/£70.00		Viognier, Roche de Belanne, Pays d’Oc, France ’24	£8.50	£36.00
Joseph Perrier, Cuvée Royale Brut, Vintage		£110.00	<i>Crisp & showcases white flowers, honey suckle & stone fruits. Dry in style.</i>		
<i>Driven by 6 generations, our JP selection are easy to drink, pairing with many of the Duke’s fish & chicken dishes or simply enjoyed as an aperitif.</i>			White Rioja, Conde De Castile Blanco, Spain ’23	£8.75	£37.00
Showtime Champagnes			<i>Fresh lemon, stone fruit, pear, minerals and flint. Medium- dry in style.</i>		
<i>These champagnes have been carefully curated by our Head Chef/Owner Simon Goodman.</i>			<i>Pairs well with pork, chicken, vegetarian or simply on its own.</i>		
Cuvée Rosé Brut, Laurent -Perrier		£125.00	Sauvignon Blanc, Wairau River, New Zealand ’23	£9.65	£41.00
<i>The bestselling rosé champagne in the world. Dreamy pale pink Champagne, fresh and crafted using pure pinot noir grapes from Grand Cru vines.</i>			<i>Clean & crisp, dry bursting with minerality. Refined, elegant and intense aromas.</i>		
Gosset, Grand Rosé, Brut		£150.00	Muscadet Sèvre et Maine Sur Lie, Les Hauts Pémions, Cuvée Selection ’23		£42.00
<i>lively & fruity, great intensity enthusing any wine drinker.</i>			<i>New to List. Crisp and clean, fresh on the palette. Stunning!</i>		
Ruinart Blanc de Blancs			Picpoul de Pinet, Terrasses de la Mer, France ’23		£42.00
<i>Fine, light bubbles and delicate chardonnay grapes gives it an instantly recognisable golden yellow colour. Fruity with citrus notes, tropical fruits and hints of jasmine and peach.</i>			<i>Lemon and citrus fruits, Perfect to accompany any seafood dish.</i>		
Ruinart Rosé Brut Champagne		£155.00	Gavi, Guido Matteo, Italy ’24		£50.00
<i>A vibrant sparkling with inviting aromas of tangerine, blood orange & strawberries. A wonderful celebratory bottle.</i>		£160.00	<i>Cortese grape. A stone fruit minerality with white peach and a clean crisp dry finish. A beautiful wine with a touch of class. We enjoy this wine with an array of seafood, creamy pasta, chicken, pork and vegetarian dishes.</i>		
Pol Roger ‘Sir Winston Churchill ’08			Pouilly-Fumé, Domaine de Bel Air, Mauroy Gauliez, France ’24		£52.00
<i>Pure and powerful with great intensity. Ripe with juicy pineapple, cassis & apricot fruit flavours.</i>		£350.00	<i>A family-owned estate situated in the Loire. This powerfully structured wine showcases the sauvignon grape. Ripe citrus fruit & minerality</i>		
Dom Pérignon Vintage ’13 “Voted best champagne” Wine Fair 2025.			Sancerre, Henry Natter, France. ’24		£69.00
<i>Round and plush with terrific structure. Blend of Chardonnay and Pinot Noir sourced from Grand Cru and Premier Cru vineyards. A showtime bottle!</i>		£395.00	<i>Steely and elegant. Crunchy green fruits, gooseberry and zippy lemon flavours on the palate. Full bodied and richer style with a touch of oak.</i>		
Cellar List White			Chablis, Domaine Seguinot-Bordet, Burgundy, France ’21		£83.00
Châteauneuf-Du-Pape “Blanc,” Domaine Chante Cigale, France, ’23 (organic)		£94.00	<i>Light bouquet, fresh palate on entry with touch of bitter lemon on finish.</i>		
<i>A stylish white with exotic aromas, a full-flavoured weighty palate with a powerful finish.</i>					
Condrieu, La Petite Côte Cuilleron, ’22		£95.00			
<i>Viogner aromas, expressive & seductive. Fruits gilded by the sun, apricot, peach & quince. Rich, opulent with vibrant acidity & lengthy finish.</i>					
Meursault, 1 er Cru, Les Gouttes d’Or,Domaine Buisson Battault France ’19					
<i>Vibrant and honeyed with rich, nutty characters and floral overtones.</i>		£135.00			£34.00
<i>An elegant wine with fresh, clean spiced pear & gentle oak.</i>					
Chassagne-Montrachet, 1er Cru Morgeot, Domaine Fernand & Laurent Pillot, Burgundy, France ’19		£170.00			£41.00
<i>Pairs beautifully with the Duke’s finely prepared dishes.</i>					
Puligny Montrachet, Au Papillot, Thomas Collardot, Burgundy, ’18		£180.00			
<i>A stunning example of Puligny at its finest. Every wine lover’s dream</i>					£42.50

Wines by the glass are available in 125ml measures on request.
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6 October 2025

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Red Wines

Rioja, Tunanta de Azabache, Spain '23

Plummy, soft and seductive. Aromas of wild fruits; blackberry, raspberry & blackcurrant.

Primitivo, Doppio Passo, Italy '23 (12.5%)

Well balanced, smooth texture, ripe cherry, velvety finish

Merlot, Colline Di Cervi, Italy '23

Light on its feet, bright & refreshing. It's lively acidity cuts through cheese & meat dishes.

Pinot Noir, Foncalieu Le Versant, Pays d'Oc, France '23

A delicate light bouquet, pairing with most of our Duke dishes.

Côtes-du-Rhône-Villages, Vieilles Vignes, Domaine L'Espigoutte, France, '22

Enjoy this easy to drink, easy to pair old vine wine producing concentrated flavours.

Chianti, Monte Guelfo, Italy '22

This ruby red wine has an elegant, lightly fruity palette with soft tannins.

Fleurie, Les Roches, Lucien Lardy, France '21

Very dense purple colour, dense and explosive fruit on the nose, a huge bag of energy.

Valpolicella, Bussola, Classico Italy '22

Cherry and plum fruits with warm round finish. Excellent with pork belly.

Barolo, Flori, Piemonte, Italy '20

Tobacco, leather, violet scented, plump fruit & silky texture, good lengthy finish.

Pinot Noir, Dog Point, Marlborough, New Zealand '20

Ripe, sensual fruits, richly structured and very elegant. Plush and expressive, Oak-aged for 18 months. 2020 vintages in Marlborough are considered outstanding.

Organic Wines

White

Grüner Veltliner, Niederösterreich, Austria, '22

Fresh & zesty with lemon & lime note. Bright & invigorating.

Trebbiano D'Abruzzo, Biologica Amoterra, Central Italy '22

Light & refreshing organic wine. Floral aromas and vibrant flavours.

Red

Syrah, Salvaje, Casablanca Valley, Chile '21

Intense blackberry fruits, black olive, pairs well with lamb, game and spicy dishes

HALF BOTTLE REDS - Enjoy our half bottles whereby you can always request a second!

Bordeaux, Château Fourcas Dupré, Listrac-Médoc '16

Lots of dark fruit & spices. Full body. Some vanilla notes from oak.

A pure & classic Médoc, spending 14 months in oak.

Côte de Nuits Villages, Domaine Didier Fornerol, France '22

A serious pinot noir with ripe red fruit and a hint of spice on the nose and palate

Crozes-Hermitage, Nobles Rives, Cave de Tain, France '19

A Northern Rhône Syrah with dark fruits hints of smoky spice, ripe black fruits.

Glass

175ml

£8.45

Bottle

£36.00

£8.55

£36.50

£9.15

£39.00

£8.75

£37.00

£10.50

£45.00

£48.00

£61.00

£63.00

£80.00

£88.00

£32.00

£38.00

£34.00

£34.00

£34.00

£37.00

£39.00

Cellar List Red

Rioja, Marques de Murrieta Reserva '20

Medium full classic vintage, vibrant red fruits, spicy with notes of balsamic.

St Émilion, Château Moulin Saint Georges, Grand Cru, France, '19

Full bodied & rich with smoky black cherries.

Margaux, Château Rauzan-Sègla, France '15.

Well integrated tannins, a pleasing texture with a persistent finish

Smooth tannins, fragrant ripe fruits, violets & cedar, great with roast lamb

This wine showcases the Margaux terroir.

Gevrey-Chambertin, Domaine Tawse, Burgundy, France '18

Powerful, earthy, Gevrey blue fruits & perfume

Château Carignan, Premieres Côtes de Bordeaux, France '19

A charming magnum of red known for its excellent value & charm.

St Émilion, Château D'Acrole, Grand Cru, France '18

Rich, full-bodied mix of Merlot & cabernet sauvignon with dark fruits &

liquorice. We consider this wine to be a perfect match for our Sunday

roast beef & lamb. Magnum

Saint Julien, Château Langoa-Barton, '19

Classic vintage, blackberry & cedar aromas, vanilla spice – fruity and

approachable. Pairs well with our steaks, rib of beef, lamb & game dishes

Pauillac, Château Batailley, France '19

Full flavours, showing maturity with elegance on the palate. Considered

Batailley's best vintage.

Vosne-Romanée, Les Chalandins, Domaine Vigot Fabrice, Côte

de Nuits '16. *An outstanding vintage. An elegant pinot noir with intense*

aromatics.. A heavenly match with beef, veal, game and chicken.

Clos de Vougeot, Domaine Coquard-Loison-Fleurot, Grand Cru

'16 *The highest classification for Burgundian wines. Fragrant nose, integrated*

tannins. Known for purity & precision.

Sassicaia, Tenuta San Guido, Bolgheri, Italy '20

A super Tuscan, elegant, a lavish palate with layers of black cherry. Alluring &

seductive. A wine connoisseur's dream.

Rosé

La Source Reserve, Pays d'Oc, France '24

Soft floral ripe fruits, round in texture with a Mediterranean accent

Côtes De Provence, Coolhurst, France '24

Glass/Bottle/Magnum

Dessert Wines

Carmes de Rieussec, Sauternes, France '19

A subtle note of pineapple with classic dried fruits steeped in delicate honey

& citrus. Pairs beautifully with our sticky toffee pudding.

Muscat, Beames de Venise, Domaine de Durban, France '19

A delightful Muscat pairing well with blue cheeses, fruit tarts, & Eton mess.

Banyuls Ella-Haut, Languedoc-Roussillon, '21

A red dessert wine, serve with chocolate, sticky toffee pudding & blue cheese.

Bottle

£78.00

£90.00

£123.00

£125.00

£140.00

(Magnum)

£180.00

(Magnum)

£125.00

£140.00

(Magnum)

£180.00

(Magnum)

£125.00

£130.00

£175.00

£360.00

£410.00

£7.75

£33.00

£11.75/£48.00/£80.00

75ml

375ml

£7.00

£35.00

£6.75

£24.50

£6.50

£43.00

(500ml)

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Please ask for the after-dinner drinks menu.

6 October 2025