

# FARMERS ARMS

Remember - we select these wines ourselves, so if you're not sure what to order, or fancy trying something new, please just ask.

We're as passionate about good wine as we are about excellent food and would be delighted to help you.



SEAFOOD PUB COMPANY

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# Champagne and sparkling

|  | Bottle  | Glass |
|--|---------|-------|
| <b>Prosecco Stelle d'Italia, Italy</b><br>A lively, crisp, sparkling wine with a delicate lemony character and an aromatic, dry, refreshing finish.  | £26.75  | £6.75 |
| <b>Champagne Jacquart NV</b><br>Light, golden yellow colour with fine, long-lasting bubbles. The bouquet is lovely and fresh with fruity grape and pear hints mingling with intense notes of bread crust.  | £46.50  | £7.95 |
| <b>Champagne Jacquart Rosé NV</b><br>Delicate bubbles wrapped in intense salmon pink. Red berry-fruit aromas of ripe redcurrants, cherries and wild strawberries give way to notes of plum.  | £58.95  | -     |
| <b>Champagne Jacquart Mosaïque Signature NV</b><br>The nose opens with aromas of honeysuckle and orange blossom delicately intertwined with a chalky minerality, evolving to rich notes of patisseries, brioche, hazelnut, caramel, honey, marshmallow and almond paste. This Champagne of magnificent balance and concentration offers a deliciously fresh, fruit-packed finish, lingering, harmonious and gourmand after being aged for 5 years. | £63.95  | -     |
| <b>Jacquart Alpha 06/10</b><br>A bright, gleaming wine with a fine yellow gold colour. Aromas of fresh pastry, dried fruits and rose combine and intermingle on the nose. Elegant and expressive on the nose, this champagne combines great power with precision and finesse.  | £135.00 | -     |

Wines by the glass available in 125ml.

Our aim is to source the vintages listed within the wine list, but where this is not possible a suitable alternative may be offered.

Please ask staff for vintage details if not stated.

# Wines by the glass

## White

|   | Bottle | 250ml  | 175ml |
|---|--------|--------|-------|
| Green Fish Verdejo, Spain   | £16.50 | £5.80  | £4.20 |
| Pinot Grigio, Via Nova, Italy   | £17.95 | £6.20  | £4.95 |
| Cave de Vicomté Black Cherry Sauvignon Blanc, France                  | £18.20 | £6.30  | £4.95 |
| Stormy Cape Chenin Blanc, South Africa                                | £19.95 | £6.90  | £5.30 |
| Reserve Chardonnay, Tooma River, Warburn Estate, Australia            | £21.50 | £7.30  | £5.60 |
| Viognier, Mandra Rossa, Sicily  | £24.95 | £8.60  | £6.50 |
| Yealands Estate Black Label Sauvignon Blanc, Marlborough, New Zealand | £26.50 | £8.95  | £6.95 |
| Chablis, Domaine Vauroux, France                                      | £31.50 | £10.80 | £8.20 |

## Rosé

|  |        |       |       |
|--|--------|-------|-------|
| Rioja "Provence Style" Pale Rosé, Ladrón de Guevara, Spain | £16.95 | £5.85 | £4.45 |
| Pinot Grigio Blush, Via Nova, Italy                        | £18.50 | £6.30 | £5.30 |

## Red

|  | Bottle | 250ml  | 175ml |
|--|--------|--------|-------|
| Red Boar, Bobal, Spain                                 | £16.50 | £5.80  | £4.30 |
| Cave de Vicomté Black Cherry Merlot, France            | £17.95 | £6.30  | £4.95 |
| Montepulciano D'abruzzo, Italy                         | £21.50 | £7.40  | £5.50 |
| Reserve Shiraz, Tooma River, Warburn Estate, Australia | £21.50 | £7.30  | £5.60 |
| Viña Leyda, Cabernet Sauvignon Reserva, Chile          | £23.50 | £7.90  | £5.85 |
| 2015 Amaru Malbec, El Esteco Mendoza, Argentina        | £26.50 | £8.95  | £6.45 |
| Rioja Tempranillo, Ladrón de Guevara, Spain            | £25.75 | £8.75  | £6.50 |
| Pinot Noir d'Alsace, Edouard Leiber, France            | £29.50 | £10.30 | £7.50 |

# White

## *Crisp, light and dry*

|   | Bottle | 250ml  | 175ml |
|---|--------|--------|-------|
| <p><b>Pinot Grigio, Via Nova, Italy</b></p> <p>A northern Italian classic. Lemony on the nose, with a delicious peachy balance on the palate. Dry with a lingering finish.</p>  | £17.95 | £6.20  | £4.95 |
| <p><b>Madfish Reisling</b></p> <p>Off the southern coast of Western Australia two oceans meet and fish can be seen leaping into the air as if in a state of madness. This cool-climate region is perfect for producing dry, bright and lemony Riesling, with a delicate texture and mineral edge.</p>                             | £26.95 | -      | -     |
| <p><b>2015 Muscadet de Sevre et Maine sur lie Vieilles Vignes, Château du Poyet</b></p> <p>This fresh and dry wine is the aperitif wine 'par excellence'. It is ideal with fish and seafood.</p>  | £23.95 | -      | -     |
| <p><b>Blau Cel Oragnic blanc, Viticultor Celler 9+</b></p> <p>Pale and yellow colour. Very aromatic wine (citric fruits and flavours). It has a soft taste that remembers white fruit and flowers. Nice acidity to make it a fresh Mediterranean wine. Any seafood and salads, as well as light Mediterranean food pair well.</p> | £25.50 | -      | -     |
| <p><b>Picpoul de Pinet, Domaine Roquemolière, France</b></p> <p>A rising star from southern France; crisp, light and aromatic, with remarkable freshness. The perfect partner to shellfish.</p>   | £24.50 | -      | -     |
| <p><b>Chablis, Domaine Vauroux, France</b></p> <p>Aromatic with Clean mineral notes and hints of citrus. Medium bodied with crisp, apple acidity, pure fruit flavours of white peach and pears, finished with a classic, steely, dry finish. Aged for two years before release - the perfect wine for lobster and shellfish.</p>  | £31.50 | £10.80 | £8.20 |
| <p><b>Sancerre, Domaine des Vieux Pruniers, 2013, France</b></p> <p>The nose is clean and fresh with enticing lemon and leafy green aromas. The palate is full of citrus and mineral fruits leading into the dry, crisp, lengthy finish.</p>  | £36.50 | -      | -     |

## *Rich and full*

|  | Bottle | 250ml | 175ml |
|--|--------|-------|-------|
| <p><b>Reserve Chardonnay, Tooma River, Warburn Estate, Australia</b></p> <p>Packed with grapefruit, lime and melon flavours to create a zesty, crisp, citrus balance. No overpowering oak here, this is all about vibrant fruit.</p>   | £21.50 | £7.30 | £5.60 |
| <p><b>Viognier, Mandra Rossa, Sicily</b></p> <p>Viognier seems to have found a second home on the island of Sicily (its first being the Rhône Valley in France). This fresh round white has cut flowers and papaya with hints of spice. Pairs excellently with full flavoured fish and anything with a spicy Asian twist. This wine was made for our food!</p>   | £24.95 | £8.60 | £6.50 |
| <p><b>Gewurztraminer d'Alsace 2016, Edouard Leiber, France</b></p> <p>A wine oozing with exotic fruits and rose petals, this will enhance any wine list and is from one of the world's finest producers of Gewurztraminer.</p>   | £28.50 | -     | -     |
| <p><b>2016 Rioja Organza Blanco Reserva Vinedos de Sierra Cantabria</b></p> <p>Bright gold .It offers a nose of tropical fruit, minerality and sweet spices. Wild herbs, beeswax, grapefruit and nutmeg spice combine appealingly on the palate here. Aged in new French oak, it is a blend of Viura, Malvasia and Garnacha Blanca. Accompanies pork, creamy pasta dishes and roasted chicken in particular.</p> | £54.95 | -     | -     |

## *Fresh and fruity*

|   | Bottle | 250ml | 175ml |
|---|--------|-------|-------|
| <b>Green Fish Verdejo, Spain</b><br>A fresh and zesty mix of white peach aroma and attractive fruit to create a clean, dry finish.  | £16.50 | £5.80 | £4.20 |
| <b>Vignerons de la Vicomté Black Cherry Sauvignon Blanc, IGP Pays d'Oc, France</b><br>A beautifully vibrant Sauvignon of attractive green fruit aromas and a delicacy usually associated with more expensive wines.   | £18.20 | £6.30 | £4.95 |
| <b>Stormy Cape Chenin Blanc, South Africa</b><br>Pale in colour with an enticingly citrus nose, this is a typically racy South African Chenin with a good concentration of sub-tropical fruit well balanced with fresh citrus acidity and a dry finish.   | £19.95 | £6.90 | £5.30 |
| <b>Yealands Estate Black Label Sauvignon Blanc, Marlborough, New Zealand</b><br>Yealands Estate is a showcase of innovative environmental sustainability. The wines are carefully nurtured from the vine to the bottle with low impact methods giving them carbon 0 certification. Flavours of passionfruit and blackcurrant leaf with underlying notes of wet stone and thyme, with a focused mineral acidity which delivers fantastic length to the wine. | £26.50 | £8.95 | £6.95 |
| <b>Albariño Licia-Galicia, Spain</b><br>Fresh, thirst quenching, dry and very addictive with aromatic peachy tropical fruit flavours. The perfect Seafood wine that also loves spicy food and fuller flavour fish dishes.   | £26.50 | -     | -     |

## Rosé

|   | Bottle | 250ml | 175ml |
|---|--------|-------|-------|
| <b>Rioja "Provence Style" Pale Rosé, Ladrón de Guevara, Spain</b><br>Tempranillo and Garnacha grapes give the perfect red strawberry fruit for this easy drinking rosé. Perfect to brighten any day of the year, a great aperitif and loves nibbles and lighter dishes.   | £16.95 | £5.85 | £4.45 |
| <b>Pinot Grigio Blush, Via Nova, Italy</b><br>Light and crisp, with a delicious partnership of zingy citrus and red berry flavours. The finish is clean and refreshing.   | £18.50 | £6.30 | £5.30 |
| <b>Le Pas Du Moine Rosé Organic, Gassier, Provence, France</b><br>At the foot of the Mount Sainte-Victoire and just a few kilometres from Aix en Provence, Gassier occupies a privileged position at the crossing of the three Provence appellations. In reference to the footpath furrowing the south facing slope of the Mount, the cuvée Le Pas du Moine invites you to explore the richness of this magnificent Sainte Vctoire terroir. | £34.50 | -     | -     |

# Red

## *Easy drinking*

|   | Bottle | 250ml | 175ml |
|---|--------|-------|-------|
| <b>Red Boar, Bobal, Spain</b><br>A sappy red of lovely bramble fruit aromas, replicated on the palate and a vibrancy of flavour.  | £16.50 | £5.80 | £4.30 |
| <b>Vignerons de la Vicomté Black Cherry Merlot, IGP Pays d'Oc, France</b><br>Dark red fruit flavours (black cherry, blackcurrant) well balanced with fresh tannins for a lovely juicy mouthful.   | £17.95 | £6.30 | £4.95 |
| <b>Rioja Tempranillo, Ladrón de Guevara, Spain</b><br>Delicious fresh, jammy fruit with just a touch of vanilla oak, classy yet easy drinking that punches above it's weight. Very versatile food wine, as great with fish, a good pie, game or steak.  | £25.50 | £8.50 | £6.50 |
| <b>Reserve Shiraz, Tooma River, Warburn Estate, Australia</b><br>A rich nose with red and blackberry aromas and a smooth, textured palate, dripping with juicy dark fruits and hints of black pepper. A good partner to grilled meats.  | £21.50 | £7.30 | £5.60 |
| <b>2015 Côtes du Rhône Rouge Quatre Cepages, Laudun Chusclan, France</b><br>A wine created with grapes from two villages. Chusclan tends to produce denser, juicier red wines, with freshness from hillside plantings. Meanwhile, Laudun wines veer towards a lighter, more mineral style. Together they balance to produce a this great example of a Côtes du Rhône. | £22.50 | -     | -     |

## *Light and medium*

|  | Bottle | 250ml  | 175ml |
|--|--------|--------|-------|
| <b>Pinot Noir d'Alsace 2016, Edouard Leiber France</b><br>The estate in the heart of the Alsace vineyards at Voegtlinshoffen (better to attempt pronunciation before finishing the bottle). A silky "feminine" red of delicacy rather than power.  | £29.50 | £10.30 | £7.50 |
| <b>2015 Chianti, Da Vinci</b><br>Deep purple in colour. The dominant bouquet is of cherry and fresh red fruits mingled by peppery notes. On the palate the wine is well balanced, ripe and lively with soft and round tannins lingering throughout the finish.   | £28.50 | -      | -     |
| <b>2015 Château La Croix de Queynac, Cordier, Bordeaux, France</b><br>La Croix de Queynac is situated in the commune of Galgon on the Right Bank, North West of Lalande de Pomerol. The estate vineyards have the ideal terroir for Merlot producing great value classic wines from one of the world's most recognised wine region. A match for red meats, pasta dishes, or grilled pork ribs. | £22.50 | -      | -     |
| <b>2016 Crozes-Hermitage Rouge, Domaine Combier</b><br>Complex fruit aromas, with secondary notes of tar and leather and a touch of spicy oak. These characters are echoed on the palate with firm, ripe and elegant tannins. Pairs well with lamb, and roast chicken, after being aged for 12 months in new oak.  | £54.50 | -      | -     |

## *Full and robust*

|   | Bottle | 250ml | 175ml |
|---|--------|-------|-------|
| <b>Montepulciano D'abruzzo, Italy</b>   | £21.50 | £7.40 | £5.50 |
| A classic Italian red which pairs with classic Italian flair! Deep ruby red in the glass with a bouquet of cherries and a soft, smooth and mouth filling body.  |        |       |       |
| <b>Viña Leyda, Cabernet Sauvignon Reserva, Chile</b>  | £23.50 | £7.90 | £5.85 |
| The Leyda Valley now produces some of Chile's most sought after wines. This Reserve Cabernet Sauvignon is full and structured yet soft and fruit-forward.   |        |       |       |
| <b>2015 Amaru Malbec, El Esteco, Salta, Argentina</b>   | £26.50 | £8.95 | £6.45 |
| A juicy Malbec with notes of baked plums, raisins & hints of chocolate and vanilla. Enjoy with steaks, red meats, and barbecued dishes.   |        |       |       |
| <b>Wallace, Glaetzer , Barossa Valley, Australia</b>  | £39.95 | -     | -     |
| Bright red fruit and lifted spice on the nose with the palate displaying spicy richness alongside a primary red fruit. All fruit for Glaetzer wines is taken from the small subregion of the northern Barossa Valley, called Ebenezer. Many of the very old vines (80-130 years old) have now been trained on to a trellis for ease of pruning. Drinks well with any red meat, roasted lamb and beef especially, beef stews and hard cheeses. |        |       |       |

|   | Bottle | 250ml | 175ml |
|---|--------|-------|-------|
| <b>Rioja Reserva Unica, Vinedos Sierra Cantabria</b>  | £54.50 | -     | -     |
| The result of a strict barrel selection from the Sierra Cantabria Reserva production given 24 months in predominantly French oak. A lovely vibrant deep colour, the nose is coiled, cool and mineral with dark berry fruit, wonderful purity, blueberry. A touch of clove and cinnamon add complexity. This really is very sleek and brilliantly composed.  |        |       |       |
| <b>2014 Artemis, Stag's Leap Wine Cellars, USA</b>  | £89.95 | -     | -     |
| Artemis is a voluptuous Cabernet Sauvignon blend made by world famous Stag's Leap Wine Cellars and named after a Greek goddess associated with the protection of wild animals, especially the sacred Stag. The wine itself offers inviting aromas of black cherry and plum with hints of vanilla, followed by a smooth, creamy palate of satin tannins and flavours of ripe mixed berries and blackcurrant. A touch of Merlot and a splash of Malbec add a deep complexity, as does 18 months resting in oak barrels. |        |       |       |

