

Champagne

	125ml	200ml Bottle	Bottle
JOSEPH PERRIER CUVÉE ROYALE BRUT (v) (vg)	£8.00	-	£49.00

Non Vintage | Champagne, France | ABV 12% | (1)

One of the great overachieving, underestimated small Champagne houses. It has a relaxed, easy-drinking style with a warm brioche weight to support its fresh apple fruit.

LAURENT-PERRIER CUVÉE ROSÉ (v)	-	-	£95.00
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NonVintage | Champagne, France | ABV 12% | (1)

Pale and interesting, yet full and flavoursome. A classic wine in an iconic bottle.

Sparkling

	125ml	200ml Bottle	Bottle
PROSECCO BORGIO SANLEO (v) (vg)	£5.50	£7.50	£25.00

Non Vintage | Veneto, Italy | ABV 11% | (1)

Intense floral, fruity bouquet. A wonderfully fresh and well-balanced, apple palate with just a hint of delicate almond.

CRÉMANT DE BOURGOGNE BRUT BLANC SIMMONET-FEBVRE (v) (vg)	-	-	£27.50
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Non Vintage | Burgundy, France | ABV 12.5% | (2)

A harmoniously balanced wine with fine bubbles and a persistent foam. It is fresh and powerful on the nose with aromas of citrus.

Enjoy this Crémant as a chilled apéritif, as it comes or with a liqueur such as crème de cassis, and why not even drink it throughout a whole meal.

Dessert

	Glass	½ Bottle
DEEN VAT 5 BOTRYTIS SEMILLON DE BORTOLI (v)	£5.95	£18.50

Reverina, New South Wales, Australia | ABV 10.5% | (5)

De Bortoli Vat 5 is a perfect expression of botrytis: pure luminescent gold in colour, with intense marmalade and dried peel fruit flavours, plus the botrytis honeyed effect.

Try with creamy, caramel desserts and fruity puddings.



Wines supplied by St Austell Wines,
St Austell Brewery Co. Ltd., Cornwall.

Hawkins ARMS

Wine List

White

	125ml	175ml	250ml	Bottle
LAGO VINHO VERDE (v) (vg)	£3.75	£5.15	£7.25	£20.50

Non Vintage | Portugal | ABV 10% | (1)

This wine has a light effervescence that favours the release of its tropical and citric aroma with slight floral nuances that reflect the green landscape of the region. It reveals a great freshness with a vivid acidity resulting in a very pleasant and versatile wine.

Try with sushi, pasta and seafood.

FRUNZA PINOT GRIGIO (v)	£3.25	£4.85	£6.30	£18.00
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2019/20 | Banat, Romania | ABV 12% | (1)

Lovely, opulent notes of grapefruit and peach. Light in body with melon and apple flavours on the palate resulting in a citrusy acidity. This is what Pinot Grigio should be.

Try this with rich, creamy cheeses, Asian cuisine, fruity salads, prawns and scallops.

RUE DE AMIS SAUVIGNON BLANC	£3.25	£4.85	£6.30	£18.00
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2017/18 | Languedoc, South of France | ABV 12% | (2)

Lovely fresh and floral aromas on the nose are balanced by tropical lychee and papaya on the palate with a delicious, well balanced, lingering finish.

Try with fish or Asian.

FINCAS DE AZABACHE TEMPRANILLO BLANCO	-	-	-	£25.00
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2017 | Rioja, Spain | ABV 12% | (1)

White Tempranillo is a 'new' grape variety but closely linked to the well known red Tempranillo grown all over Spain. This style is robust yet unoaked, with apple refreshment and elegantly balanced.

Try with seafood and fish.

AZABACHE BLANCO	£3.50	£4.95	£6.80	£19.50
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2018/19 | Rioja, Spain | ABV 12% | (1)

Intensely fruity, with citrus and apple aromas. Smooth, balanced and refreshing.

Try with seafood and fish.

TAWORRI SAUVIGNON BLANC (v)	£4.20	£6.15	£8.00	£24.00
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2018/19 | Marlborough, New Zealand | ABV 12.5% | (2)

Benchmark New Zealand Sauvignon Blanc with all the classic notes this style of wine is framed for - crisp zesty character, gooseberry fruit, grassy notes and utterly delicious.

Ideal as an aperitif or with fresh seafood and shellfish.

STRINGY BARK CHARDONNAY (v)	£3.50	£4.95	£6.80	£19.50
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2018/19 | South East Australia | ABV 13% | (2)

A delicious Chardonnay with notes of melon and zesty freshness on the finish.

Try this wine with roast chicken or pork.

Wine Style Guide

White & Rosé: 1 (dry) - 5 (sweet) | Red: A (soft/light) - E (full bodied)

Responsible Drinking

The UK Chief Medical Officers recommend women should not regularly drink more than 2-3 units per day, and that men should not regularly drink more than 3-4 units per day.

125ml of Wine	175ml of Wine	250ml of Wine
11.5% - 1.44 Units	11.5% - 2 Units	11.5% - 2.88 Units
14% - 1.75 Units	14% - 2.45 Units	14% - 3.50 Units

Wines on this list may contain sulphites, egg or milk products. Please ask a member of staff should you require guidance.

(v) Suitable for vegetarians | (vg) Suitable for vegans

Red

	125ml	175ml	250ml	Bottle
RUE DES AMIS MERLOT	£3.25	£4.85	£6.30	£18.00

2017/19 | Languedoc, South of France | ABV 13% | (B)

Intense ruby red with enticing aroma of red berries and spice. Rich, round on the palate with a smooth finish.

Try with ragu and red meats.

CORMORAN CRIANZA	£4.05	£5.70	£7.80	£22.50
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2016/17 | Rioja, Spain | ABV 14% | (C)

Dark cherry red. Clean with intense ripe fruit, liquorice and toasted notes. This wine is rich and rounded in the mouth with a lovely long finish.

Try with lamb, roast beef and casseroles.

GRAN ROSSO PRIMITIVO-NEGROAMARO	-	-	-	£22.00
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2017/18 | Puglia, Italy | ABV 13.5% | (C)

Intense, full and complex with dark chocolate and black cherry character. A wonderful food wine with plenty of body structure for hearty dishes.

Try with slow cooked beef brisket.

ESENCIA DE FONTANA SYRAH	£3.25	£4.85	£6.30	£18.00
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2017/18 | Ucles, Spain | ABV 14.5% | (C)

Intense fruit character of a sunny climate with definition and freshness given by the high-altitude vineyard. Full bodied and juicy with fine tannins and a refreshing finish. This is really very good.

Try with barbecued and roasted meats.

CAMARADA SELECCION MALBEC (vg)	£3.75	£5.15	£7.25	£20.50
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2017/18 | Mendoza, Argentina | ABV 13% | (C)

A rich red, brimming with lush blueberry and blackberry aromas, with smooth chocolatey flavours and a long spicy finish.

Rosé

	125ml	175ml	250ml	Bottle
SAND TROPEZ ROSÉ	-	-	-	£27.50

Cotes de Provence, South of France | ABV 12.5% | (1)

This fantastic Provence rosé is pale pink with salmon coloured highlights. Dry in style, fresh with notes of citrus and exotic fruit. Refreshing and fruity on the palate with a lovely smooth finish.

Try with tapas and salads.

SAN ELIAN ROSÉ	£3.25	£4.85	£6.30	£18.00
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Chile, Central Valley | ABV 12.5% | (2)

This wine gives intense aromas of cherry, plum, peach and watermelon. The palate is crisp and light with refreshing acidity and a delicate hint of sweetness on the finish.

Try with fish, salads and poultry.

LAURENT MIQUEL CINSALT - SYRAH ROSE	£4.20	£6.15	£8.00	£24.50
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France, Languedoc | ABV 12.5% | (2)

A bright fruity style that is positively full-flavoured. Vivid redcurrant fruit drives a super-fresh experience.

Try with fish, vegetables and barbecued grilled meat.

ISLAND FOX ZINFANDEL (v) (vg)	£3.25	£4.85	£6.30	£18.00
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Puglia, Italy | ABV 11% | (4)

This is Italy's take on the ever-popular sweet Zinfandel rosé that California does so well! It is sweet and juicy with fruit salad flavours, a lighter body and lower alcohol.

Try with goats cheese and beetroot salad.