



## WINE & CHAMPAGNE



### APÉRITIFS

<b>Classic Negroni</b>   Tanqueray, Campari, Martini Rosso	10
<b>Hugo Spritz</b> - Elderflower St Germain Liqueur, Prosecco, Soda, Lemon & Mint	10.5
<b>Le Citron Bloody Mary</b>   Le Citron Grey Goose, Tomato Juice, Tobasco, Worcester Sauce	12
<b>Royal Kir</b>   Crème de Cassis, Simpsons Chalklands Classic Cuvée	12.5

### WHITE WINE

	175ML	250ML	CARAFE	BTL
<b>Vina Arroba, Pardina</b>   Spain	6.5	9	13	25
<b>Babalu Bianco Vino D'Italia, Catarratto</b>   Sicily, Italy	7	9.9	14.2	27.5
<b>Orsino, Pinot Grigio</b>   Veneto, Italy '25	7.8	10.7	15.5	29.5
<b>Myth of Motu Nui, Sauvignon Blanc</b>   Aconcagua Valley, Chile '25	8.8	12.1	17.5	33.5
<b>Mont Rocher, Viognier</b>   Languedoc, France '25	9.6	13.2	19	37
<b>Reserve Delsol, Picpoul De Pinet</b>   Languedoc, France '24	9.8	13.5	19.4	37.5
<b>Apple Tree Lane, Sauvignon Blanc</b>   Marlborough, New Zealand '24	10.5	14.5	20.5	39.5
<b>Simpsons Gravel Castle Chardonnay</b>   Canterbury, England '25	11.7	15.9	22.5	42
<b>Cave De Tuckheim Vieilles Vignes, Riesling</b>   Alsace, France '22				47
<b>Chablis, Tremblay-Marchive</b>   Burgundy, France '23	15	23	32	62
<b>Louis Latour Pouilly Fuisse</b>   Burgundy, France '23				75

### RED WINE

	175ML	250ML	CARAFE	BTL
<b>La Riada Tempranillo</b>   Campo de Borja, Spain	6.5	9	13	25
<b>Sangiovese IGT Cie Lo e Terra</b>   Puglia, Italy '25	7.8	10.7	15.5	29.5
<b>The Wrong'un, Shiraz Cabernet</b>   Central Valley, Australia '24	8.6	11.9	17.1	33
<b>Jean Claude Mas, Syrah (Organic)</b>   Languedoc, France '24	8.8	12.1	17.5	33.5
<b>Umbrele Pinot Noir</b>   Vilie Timisului, Romania '22	9	12.4	17.9	34.5
<b>Jean Claude Mas Merlot Classique</b>   Languedoc, France '23	9.1	12.5	18.1	35
<b>La Bonita Reserva Malbec</b>   Mendoza, Argentina '25	9.8	13.5	19.4	37.5
<b>Feudo Antico, Montepulciano d'Abruzzo</b>   Abruzzo, Italy '23	10.9	15.9	22.5	42
<b>El Meson Reserva Rioja</b>   Rioja, Spain '21	11.5	17	25	49
<b>Simpsons Rabbit Hole Pinot Noir</b>   Canterbury, England '24	14	19	29	55
<b>Château Treytins Montagne Saint-Émilion</b>   Saint-Émilion France '19	16	24	33	65
<b>La Colombaia, Amarone Della Valpolicella Classico</b>   Veneto Italy '20				75

## ROSE WINE

	175ML	250ML	CARAFE	BTL
<b>Claude Val Rosè</b>   Vin de Pays, France '24	7.8	10.7	15.5	29.5
<b>Gavotte Cotes de Provence Rose</b>   Provence, France '25	10.5	14.5	20.5	39.5
<b>Simpsons Railway Hill</b>   Canterbury, Kent '23	12	16.5	24	46
<b>Whispering Angel Rosè</b>   Provence, France '25	16.5	21	30	57

## ENGLISH SPARKLING

	BY GLASS	BTL
<b>Simpsons Chalklands Classic Cuvèe</b>   Canterbury, Kent N.V	11	62
<b>Simpsons Canterbury Rose Sparkling Rosè</b>   Canterbury, Kent '22	13.7	72

## PROSECCO & CHAMPAGNE

	BY GLASS	BTL
<b>Beppe Morchetta Vino Spumante Prosecco</b>   Veneto, Italy	7.3	36.5
<b>Laurent Perrier Brut</b>   Champagne, France		95
<b>Moët &amp; Chandon Brut Imperial</b>   Champagne, France NV		90
<b>Laurent Perrier Cuvée Rosé</b>   Champagne, France		125

## ALCOHOL FREE SPARKLING

	BY GLASS	BTL
<b>Wild Life Botanicals 0.5%</b>   Cornwall, England	7.7	39

## DESSERT WINES

	50ML	BTL
<b>Vistamar Late Harvest Sauvignon Blanc</b>   Liamri, Chile '24	4	24
<b>Domaine Baumard Coteaux du Layon Carte d'Or</b>   Loire, France '23	5	39

## FORTIFIED WINES

	50ML	BTL
<b>Tio Pepe Palomini Fino Sherry</b>   Jerez-Xeres, Spain '20	5	
<b>Delaforce LBV</b>   Douro, Portugal '20	5.5	75
<b>Delaforce 10yr Fine Tawny</b>   Duriense, Portugal	7.5	95
<b>Gutierrez Colosia Pedro Ximenez Sherry</b>   Montilla-Moriles, Spain '24	7.5	

We are proud to work with Clive Barlow, one of 400 masters of wines in the world!  
As an early adopter of English wine, coupled with his vast knowledge, he is the perfect man for the job of curating The Tiger Inn's wine list.

“MY TASK IS TO SELECT FROM THE GROWING NUMBER OF PRODUCERS WHO OFFER WINES OF INTEREST AND QUALITY WHICH EXPRESS THE TRUE VARIETAL TYPICITY, OR THE VINEYARD CHARACTER, ALLIED TO THE PRODUCERS' OWN VIEWS ON WINE. EVERY TIME I TASTE I AM LOOKING FOR QUALITY FIRST, THEN CHARACTER AND THEN VALUE.” - Clive Barlow



DRINK • EAT