

New Inn Wine Selection

White Wine

Casa de Rossa, Pinot Grigio 175ml 4.60 | 250ml 6.20 | Bottle 18.00

Veneto, Italy

Lemony on the nose, with a delicious balance in the mouth, this Pinot Grigio is a very easy to drink dry white, with a sublime lingering finish reminiscent of fresh garden herbs and peach.

The Citrus Tree, Chardonnay 175ml 4.90 | 250ml 6.50 | Bottle 19.00

South Eastern Australia

A refreshing and crisp Chardonnay packed with grapefruit, lime and melon flavours, all bound in a zesty citrus balance which cuts through to the finish.

Mack & Collie, Sauvignon Blanc 175ml 5.70 | 250ml 7.30 | Bottle 21.50

Marlborough, New Zealand

A herby, bright Sauvignon, brimming with crisp acidity and tangy citrus flavours. On the nose, some tropical fruits burst through, adding depths of passionfruit and melon to the wine.

Roquemolière, Picpoul de Pinet Réserve 175ml 5.80 | 250ml 7.70 | Bottle 23.00

Languedoc, France

The wine is crisp, light and aromatic, with remarkable freshness on the palate. Classic and charming – the perfect summertime tippie.

Quinta da Lixa, QL Vinho Verde 175ml 5.60 | 250ml 7.20 | Bottle 21.00

Vinho Verde, Portugal

A fresh and well-balanced wine, with fruity and floral aromas of apple, grapefruit and herbal notes. Medium-bodied and refreshing, with the classic Vinho Verde touch of spritz. Vegan Friendly.

Rosé Wine

Casa de Rossa, Pinot Grigio Blush 175ml 4.70 | 250ml 6.30 | Bottle 18.50

Veneto, Italy

A light and refreshing rose, with fresh cranberry and raspberry notes on the nose. On the palate, the wine is crisp, coupling citrus flavours with a strawberry core.

Desert Rose, White Zinfandel 175ml 4.90 | 250ml 6.50 | Bottle 19.00

California, USA

Fruity on the nose, with intense strawberry and citrus notes. A light and refreshing White Zinfandel with a smooth, sweet finish.

Anciens Temps Rosé 175ml 5.10 | 250ml 6.70 | Bottle 19.50

France

Hints of green apples and bright aromatic characteristics on the nose with crisp fruit on the palate and a long, fresh finish.

Red Wine

Anciens Temps Rouge, Vin de France 175ml 5.10 | 250ml 6.70 | Bottle 19.50

France

A round and full-bodied wine with a ripe fruit character. Rich flavours of dark fruit give way to hints of pepper and gentle, spicy oak.

Tooma River Shiraz 175ml 5.30 | 250ml 6.90 | Bottle 19.90

South East, Australia

Shiraz has found its natural home in the sun kissed Australian vineyard, where it produces a ripe, fruit forward style loved for its immediate approachability. Our Reserve Shiraz is no exception, with a rich nose redolent with red and black berry aromas and a smooth, textured palate dripping with juicy dark fruits, hints of chocolate and lively spices.

Trapiche, Melodias Winemakers Selection Malbec 175ml 5.70 | 250ml 7.60 | Bottle 22.50

Mendoza, Argentina

A juicy, medium bodied wine with notes of ripe plums, black cherries and a touch of sweet spice. Vegan Friendly

Ramón Bilbao Monte Llano Tinto Rioja 175ml 5.70 | 250ml 7.60 | Bottle 22.50

Rioja, Spain

Simple and easy-drinking, with subtle aromas of ripened blackcurrants and raspberries leading to a fresh and structured palate, full to the brim with red berries. Vegan Friendly

Les Mougeottes, Pinot Noir 175ml 5.80 | 250ml 7.70 | Bottle 23.00

Languedoc, France

Understated with a clean finish, intense jammy aromas of crushed black cherry and raspberry layer with undertones of liquorice in this Pinot Noir. Well-structured and easy to drink.

Sparkling and Champagne

Tosti, Prosecco 200ml 7.00 | Bottle 19.00

Veneto, Italy

Delicate, with a perfumed bouquet of pear, apple and citrus fruits. A crisp off-dry palate boasts fresh and fruity flavours, which are enhanced by a balancing swirl of minerality.

Brut Baron De Marck Gobillard 40.00

Champagne, France

A pure, soft Champagne with a stylish character. It's fruit is fresh and appealing, bursting with apples and lemons. An uplifting note of freshly baked brioche adds complexity and class to an elegantly balanced palate.

125ml serves are available on wines served by the glass.
Drinks on this list may contain sulphites, gluten or dairy products.
Please ask a member of staff should you require guidance.