



## 15Hatfields Lunch Menu

### Whites

**Bodegas Fontana Mesta Verdejo 2016** £15.00  
Uclés, Spain, 12.5 %

A range of Estate bottled, organically and sustainably grown single varieties from Bodegas Fontana, their Verdejo has intense aromas of grass, fennel and white pepper. Dry and refreshing on the palate, with excellent balance and a mineral finish.

Pairs beautifully with Vegetable Thai green curry.

**Yealands Single Vineyard Sauvignon Blanc** £18.00  
Marlborough, New Zealand 13 %

This wine shows flavours of passionfruit and blackcurrant leaf with underlying notes of wet stone and thyme. The palate displays good weight and texture, with a focused mineral acidity which delivers fantastic length to the wine.

An amazing match with: Fish cakes

**Sancerre, Domaine des Vieux Pruniers 2017** £25.00  
Loire, France 12.5 %

Clean and fresh with enticing lemon and leafy green aromas and a palate full of citrus and mineral fruits

Perfect accompaniment for a canapé reception, or with Salmon and bejewelled cous cous.

### Reds

**Bodegas Fontana Mesta Tempranillo 2016** £15.00  
Uclés, Spain, 14 %

A range of Estate bottled, organically and sustainably grown single varieties from Bodegas Fontana, their tempranillo works with a beautiful combination of liquorice, red berries and a hint rosemary, the palate is beautifully rounded & kept fresh as no oak is used.

A wonderful accompaniment with some taaragon chicken

**Yealands Single Vineyard Pinot Noir** £18.00  
Marlborough, New Zealand 14 %

A bright, ruby hued wine with aromas of black cherry, violets and savoury spice on the nose. A fleshy palate with notes of plum and spice, silky tannins and a firm finish.

Perfect accompaniment to Tarragon Chicken

**Estacion 1883 Malbec, Trapiche 2016** £25.00  
Mendoza, Argentina 14 %

This Malbec has notes of ripe red fruits, cherries and violets with an underlying minerality and an elegant finish.

Try this full bodied Argentinian beauty with some slow cooked Spanish style Lamb.



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### Rosé

**Yealands Pinot Noir Rose** £18.00  
Marlborough, New Zealand

Light salmon in colour with pretty and delicate notes of red berries and cream. The red berries continue on the palate with great texture and finishes with mouth-watering acidity.

Try as an aperitif or with canapes

### Sparkling

**NV Prosecco Brut, Argeo, Ruggeri** £20.00  
Valdobbiadene, Italy, 11 %

A classic elegant Prosecco with tiny bubbles (the hall mark of quality) and a fresh green apple nose and palate, with a long, crisp finish

**Chapel Down Vintage Reserve Brut** £24.00  
Tenterten England 12 %

Great as an aperitif with a lively refreshing mousse, good depth, crisp fruit and a palate with attractive yeast overtones. Ripe red apples and peach dominate the nose with apples and light tropical fruit on the palate.

Ideal for: Summer reception, light canapes

### Beer

**Curious Brew** £3.50  
Lager 4.7 %

A cleaner, drier, fresher lager beer with aromatic hoppy notes and a uniquely crisp refreshing finish. This is a lager for people who love beer.

**Curious Brew** £3.50  
IPA 5.6 %

Brewed using the finest pale ale malt and three complementary hops resulting in a balanced and distinctive beer with real drinkability.

**Peroni**  
Nastro Azzurro 5.1 % £3.50

Crisp, refreshing and light.