



THE  
**SWAN**  
WEDMORE

PUB • RESTAURANT • ROOMS

## WINE LIST

We're very fond of a glass or two of wine here and we've put together a list of firm favourites which we update regularly. We like every bottle on the list and we hope you'll find the right grape at the right price from the right place!

### Diverse & stimulating

We've mixed classic regions and grapes with interesting, less-celebrated, but always lovely wines. With a wide range available by the glass, we hope you'll be tempted to try something different.

### Value & Style

We have really concentrated on the mid priced wines where we think there is some great value. So, no monster California Cabernets or First Growth clarets make our list, but there's much balance, elegance, complexity, intrigue and, of course, inspiration to be found. All our wines have character, be it purity, freshness, fruit or power. You'll quickly find the style you like, but that doesn't mean you've got to stick with it. Keep an open mind!

### People and Provenance

We like to buy from artisan producers, a world away from the big-branded industrial wineries. Some are organic (O), and most are now focused in minimising carbon output and protecting vineyards for future generations, many are also certified vegan (VG). But above everything, we look for individuality and quality.

### Feel Free to Ask

We don't have sommeliers, but we do have a team of great serving staff who are encouraged to try all our wines. So, if you're not sure what to order, go ahead and ask. And do tell them what you think of the wines!

# summer cocktails



MOJITO 7.75  
Bacardi fresh lime, mint,  
soda,  
angostura bitters

COSMO 8.00  
Citron, Whitley Neil Blood Orange  
Vodka, lime,  
cranberry juice

ESPRESSO MARTINI 8.00  
Cariel vodka, Kahlua,  
double espresso, sugar syrup

APEROL SPRITZ 7.50  
Aperol, Prosecco,  
soda

BLOODY MARY 7.00  
Stolichnaya vodka, tomato juice,  
Worcester sauce, Tabasco,  
celery

PASSIONFRUIT MARTINI 8.25  
Gin-ting, passoa,  
passionfruit juice,  
prosecco

GRAPEFRUIT TWIST 8.00  
Pink Grapefruit Gin, Eager  
grapefruit juice, sugar syrup,  
lemonade

SWAN PUNCH 8.25  
Sailor Jerrys Rum,  
Eager pineapple, Angostura  
bitters, ginger beer

SUMMER CUP 7.00  
Sipsmith London Cup,  
lemonade & fresh fruit

RASPBERRY GARDEN 8.25  
Whitley Neil raspberry gin, lemon  
juice, elderflower



GIN FIZZ 8.75  
Gin, elderflower & Prosecco



## FIZZ

Prosecco (VG)	125ml	Bottle
Ca' di Alte NV, Italy.	7.00	28.00
Cottonworth Classic Cuvee NV		39.00
Test Valley, Hampshire.		
Cottonworth Rose NV		44.00
Test Valley, Hampshire		
Champagne Brut D'Assemblage NV (VG) (O)		49.00
Brocard Pierre, France (Organic)		
Champagne Brut Reserve NV (VG)		59.00
Charles Heidsieck, France		

## ROSE

	175ml	250ml	½ Litre	Bottle
Pinot Grigio Rosato 2018 (VG)	5.25	7.00	14.00	21.00
Terre di Monteforte, Veneto, Italy. Delicate and light.				
Grand Mayne 2018 (VG)	5.75	7.65	15.35	23.00
Duras France. Provençal style blend.				
Alentejo Rose 2018	6.50	8.65	17.35	26.00
Herdade do Peso Sossego, Portugal. Soft & fruity.				
Secateurs Rose 2018	7.50	10.00	20.00	30.00
AA Badenhorst, South Africa. Red cherry & crisp acidity.				
Provence 2018 (VG)	7.75	10.35	20.65	31.00
Domaine Terre de Mistral 'Pauline', France. Fine and delicate red fruit.				

## BIN ENDS

WHITES	Bottle	REDS	Bottle
Elki Pedro Ximinez, 2016	21.00	Dolcetto Lagrein 2013	34.00
Chile.		Langhorne Creek. South Australia.	
St Chinian Blanc, 2016	28.00	Soft rich red from Italian grapes in Australia.	
Petit Paradis, France. Richer style, Marsanne grape.		Sposa e Sposa, 2013/14	32.00
Valdibella Ariddu Grillo, 2015	29.00	Dolcetto Lagrein. Australia.	
Italy.		Cerasuolo di Vittoria, 2016	33.00
Patricius Tokaj Furmint, 2016	32.00	Planeta, Sicily. Wild fruit character.	
Hungary.		Juan Cuaro, Tannat De Reserva, 2015	36.00
Trimbach Gewurztraminer, 2014	37.00	Uruguay.	
France.		Villa Cerna Chianti Classico Reserva, 2011	39.00
		France.	
SPARKLING	Glass/Bottle		
Chapel down Brut NV	7.75/39.00		
Kent, England			

## MORE UNUSUAL WHITES

	175ml	250ml	½ Litre	Bottle
<b>Verdejo 2018</b> Cal Y Canto, La Mancha, Spain. Lively, easy drinking.	4.75	6.35	12.65	19.00
<b>Chenin Blanc 2018 (VG)</b> Neil Joubert, Stellenbosch, SA. Apple fresh and smooth.	5.50	7.35	14.65	22.00
<b>Cotes de Gascogne 2017 (VG)</b> Domaine Saint-Lannes, France. Refreshingly crisp & fruity.				23.00
<b>Vinho Verde 2017</b> Quinta da Lixa. Anjos de Portugal. Tingly fresh summer white.	6.50	8.65	17.35	26.00
<b>Colli Piacentini 2017</b> Bonelli, Emilia Romagna. Vibrant with intense aromas.				29.00
<b>Soli Chardonnay/Sauvignon 2017 (VG)</b> Thracian Valley, Bulgaria. Fresh and well balanced.				30.00
<b>Mara Martin Godello 2017</b> Alma Atlantico. Galicia. Spain Richly flavoured, and mineral fresh.				32.00
<b>Alphabetical, Roussanne, Chardonnay 2017</b> Western Cape, South Africa. Rhonish blend with stone fruit flavours.				33.00
<b>Pecorino 2017 (VG)</b> Umani Ronchi, Abruzzo, Italy. Generously fruity.				34.00
<b>Grüner Veltliner 2017 (VG) (O)</b> Lois Loimer, Austria. Spicy green apples with a mineral twist.				36.00
<b>Lugana 2017</b> Ca dei Frati, Lombardia, Italy. Deliciously fruity with body and zip.				39.00
<b>Blank Bottle, Dok 2014 (VG)</b> Sauvignon/Semillon, Elgin, SA. Flavoured oak aged white. Tangerine & warm spice.				49.00

## WHITE CLASSICS

	175ml	250ml	½ Litre	Bottle
<b>Sauvignon Blanc 2018 (VG)</b> Grand Mayne, Duras, France. Fine gooseberry freshness.	5.75	7.65	15.35	23.00
<b>Rioja 2017 (VG)</b> Bodegas Valdemar, Spain. Soft, dry ripeness.	6.00	8.00	16.00	24.00
<b>Curico Valley Chardonnay 2017</b> Montes, Chile. Smooth with ripe peach flavours.	6.25	8.35	16.65	25.00
<b>Picpoul de Pinet 2017 (VG)</b> Beauvignac, France. Citrus, crisp finish.				28.00
<b>Sauvignon Blanc 2017</b> Ribbonwood, Marlborough, NZ. Ripe gooseberry & stoney minerals.	7.50	10.00	20.00	30.00
<b>Pinot Grigio 2017 (VG) (O)</b> La Jara, Italy. Flavoursome & characterful.	7.75	10.35	20.65	31.00
<b>Gavi di Gavi 2017 (VG)</b> Terre Antiche, Piemonte, Italy. Minerals & lime zest.				33.00
<b>Cotes du Rhone 2017</b> Ferraton, France. Gentle aromas with body.				35.00
<b>Albarino 2017 (VG)</b> Santiago Ruiz, Rias Baixas, Spain. Mouth-watering tropical fruit.				36.00
<b>Sancerre 2016 (VG)</b> Domaine des Brosses, Loire, France. Vibrant flinty character.				42.00
<b>Chablis 2017 (VG) (O)</b> Les Hauts de Milly, France. Rich citrus minerality.				45.00
<b>Cullen BIO Semillon 2014 (O)</b> Mangan Vineyard, Margaret River. Australia Ripe and complex tropical flavours				47.00
<b>Bourgogne Blanc 2014 (VG)</b> Domaine Thibert et Fils, Burgundy, France. Rich, smooth & elegant.				49.00

## MORE UNUSUAL REDS

	175ml	250ml	½ Litre	Bottle
<b>Tempranillo 2018</b> Cal Y Canto, La Mancha, Spain. Ripe silkiness with a spicy finish.	4.75	6.35	12.65	19.00
<b>Garnacha 2017 (VG)</b> Finca El Paso, Cariñena, Spain. Juicy fruit & black pepper.	5.75	7.65	15.35	23.00
<b>Prunus Dão Tinto 2015 (VG)</b> Prunus, Portugal. Ripe berry & chocolaty oak.	6.50	8.65	17.35	26.00
<b>Vigne Lourac Braucol 2016</b> Cotes de Tarn, France. Succulent black fruit.				27.00
<b>Modello Corvina (VG)</b> Masi, Veneto, Italy. Fresh cherry flavours.				29.00
<b>Alphabetical Wine Company, 2016</b> Western Cape, SA. Cape take on a Bordeaux blend. Bright pure fruit.				32.00
<b>Pinot Noir 2015 (VG)</b> Miroglio, Thracian Valley, Bulgaria. Red fruit with crunchy freshness.	8.25	11.00	22.00	33.00
<b>Biftu Bobal 2015</b> Familia Bastida, Spain. Dark berries & ripe plums.				34.00
<b>Papegaaï, Cinsault 2017</b> Swartland South Africa. Deep, dark and compellingly quaffable				36.00
<b>Fitapretta Tinto 2016</b> Alentejo, Portugal. Mouth filling, warm and spicy.				39.00
<b>Blank Bottle, Sigh of Relief 2014 (VG)</b> Cabernet/Malbec, Stellenbosch, SA. Sweet ripe character.				45.00

## RED CLASSICS

	175ml	250ml	½ Litre	Bottle
<b>Merlot/Cabernet 2016</b> Grand Mayne, Duras, France. Ripe and soft fresh fruit.	5.75	7.65	15.35	23.00
<b>Primitivo 2017</b> Vigneti del Salento, Puglia, Italy. Dark and juicy.	6.75	9.00	18.00	27.00
<b>Mendoza Malbec 2016</b> Finca Flichman Misterio, Argentina. Violets, blackberries & sweet tannins.	7.00	9.35	18.65	28.00
<b>Cabernet Sauvignon 2015 (VG)</b> Lapastolle, Chile. Red fruit & sweet spices.				29.00
<b>Willunga Shiraz 2016 (VG)</b> McClaren Vale, South Australia. Plum, chocolate & cedar.	7.75	10.35	20.65	31.00
<b>Touraine Gamay 2017 (VG)</b> Domaine de la Rochette, Loire, France. Juicy red fruit. Try a little chilled.				35.00
<b>Chianti Rufina 2016 (VG) (O)</b> Cedro Lavaccio, Tuscany, Black cherries with fresh herbs.				39.00
<b>Rioja Reserva 2011 (VG)</b> Bodega Lan, Spain. Vanilla & spice.				41.00
<b>Zinfandel 2014</b> Sebastiani, Sonoma County, California, US. Dark summer fruit.				43.00
<b>Chorey Les Beaune 2015 (VG)</b> Les Bons Ores, Domaine Maratray Dubreuil, France. Floral and elegant yet richly powerful.				44.00
<b>Valpolicella Ripasso Monte Santoccio 2016 (VG) (O)</b> Nicola Ferrari, Veneto, Italy. Intense fruit with sweet hints.				45.00
<b>Montagne Saint-Emillion 2016</b> Chateau La Croix Bonneau, France. Red fruit & savoury spice.				49.00
<b>Cabernet Sauvignon 2014</b> Katnook Estate, Coonawarra, Australia. Plum & gentle oak.				52.00
<b>Pauillac 2014</b> Chateau Gaudin, Bordeaux, France. Ripe cassis & tobacco.				55.00

## PORT

	50ml
Grahams LBV 2013 Port	5.85
Grahams Six Grapes	5.85
Grahams 10 Year Tawny Port	6.60
	35cl
Grahams Malvados	35.00

## WHISKY & BOURBON

	25ml
Famous Grouse	3.40
Jamesons	3.50
Jack Daniels	3.50
Bulleit	3.70
Makers Mark	3.70
Cragganmore	4.30
Glenlivet	4.30

## BRANDY

	25ml
Corvoisier	3.50
Somerset Cider Brandy 3 Year Old	3.50
Remy Martin V.S.O.P	3.70
Baron de signac bas Armagnac	3.90

## SHERRY

	75ml
Fernando Amontilado	3.90
Fernando Fino	3.90
Harvey's Bristol Cream	3.90