



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!



## 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

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

## ROSE

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

## BIN ENDS

WHITES	Bottle	REDS	Bottle
St Chinian Blanc, 2016 Petit Paradis, France. Richer style, Marsanne grape.	28.00	Sposa e Sposa, 2013/14 Dolcetto Lagrein. Australia.	32.00
Garnacha Blanc 2015 Herència Altés, Spain. Melon & white fruits.	28.00	Biftu Bobal, 2015 Familia Bastida, Spain. Dark berries & ripe plums.	34.00
Valdibella Ariddu Grillo, 2015 Italy.	29.00	Touraine Gamay 2017 (VG) Try a little chilled. Domaine de la Rochette, Loire, France. Juicy red fruit.	35.00
Trimbach Gewurztraminer, 2014 France.	37.00		
Dok, Blank Bottle, 2014 South Africa. Sauvignon/Semillon, Elgin, SA. Flavoured oak aged white. Tangerine & warm s	49.00		

## 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 2018 (VG)</b> Domaine Saint-Lannes, France. Refreshingly crisp & fruity.	6.00	8.00	16.00	24.00
<b>Fiano 'Ciaca Bianco' 2018 (VG)</b> Mandrarossa. Menfi, Sicily. Extraordinary jasmine, basil & grapefruit flavours.				28.00
<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 2018 (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>Orbitofrontal Cortex 2018</b> Western Cape, South Africa. Rhone-esque, sunkissed apricots.				45.00

## 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 2018 (VG)</b> Bodegas Valdemar, Spain. Soft, dry ripeness.	6.00	8.00	16.00	24.00
<b>Olivier Coste Chardonnay 2018</b> Pezenas, France. Unoaked, creamy, fresh.	6.75	9.00	18.00	27.00
<b>Picpoul de Pinet 2017 (VG)</b> Beauvignac, France. Citrus, crisp finish.				28.00
<b>Sauvignon Blanc 2018</b> Ribbonwood, Marlborough, NZ. Ripe gooseberry & stoney minerals.	7.50	10.00	20.00	30.00
<b>Pinot Grigio 2018 (VG) (O)</b> La Jara, Italy. Flavoursome & characterful.	7.75	10.35	20.65	31.00
<b>Gavi di Gavi 2018 (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 Broses, Loire, France. Vibrant flinty character.				42.00
<b>Chablis 2018 (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 2018 (VG)</b> Finca El Sapo, Cariñena, Spain. Juicy fruit & black pepper.	5.75	7.65	15.35	23.00
<b>Prunus Dão Tinto 2016 (VG)</b> Prunus, Portugal. Ripe berry & chocolaty oak.	6.50	8.65	17.35	26.00
<b>Vigne Lourac Brauocol 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 2016 (VG)</b> Miroglio, Thracian Valley, Bulgaria. Red fruit with crunchy freshness.	8.25	11.00	22.00	33.00
<b>Papegaaï, Cinsault 2017</b> Swartland South Africa. Deep, dark and compellingly quaffable				36.00
<b>Xinomavro 2017</b> Thymiopoulos. Macedonia, Greece. Beguiling concentrated elegance.				38.00
<b>Fitapretta Tinto 2016</b> Alentejo, Portugal. Mouth filling, warm and spicy.				39.00
<b>B.I.G 2017 Cabernet Sauvignon</b> Western Cape, South Africa. Cherry and blueberry tartness.				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 2018</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>Brouilly 2016 (VG)</b> Chateau de la Perriere, France. Concentrated red fruit.				37.00
<b>Chianti Rufina 2016 (VG) (O)</b> Cedro Lavaccio, Tuscany, Black cherries with fresh herbs.				39.00
<b>Rioja Reserva 2012 (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

	100ml
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
Makers Mark	3.70
Balvenie Double Wood	4.30
Glenlivet	4.30
Cotswold Single Malt	4.40

## BRANDY

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

## SHERRY

	100ml
NV 'Character' Amontillado	5.25
<small>Sandeman Jerez, Andalucia, Spain</small>	
NV 'Armada' Rich Cream Oloroso	5.25
<small>Sandeman Jerez, Andalucia, Spain</small>	
NV Manzanilla 'Deliciosa'	5.85
<small>Pago de Miraflores, Valdespino, Andalucia, Spain</small>	