

*Bradley's*  
WINE BAR & RESTAURANT

A celebrated wine maker from the Loire Valley once said “when you are thirsty you drink water, when you want pleasure you drink wine”. Bradley’s wine list will take you to all corners of the wine world to help you in your quest for such pleasure.

The wines we offer reflect the breadth of Bradley’s menu and at the same time give due prominence to wines suited to the various dishes created by our Head Chef Roland Clark and his team.

Ten different wine merchants have contributed to this list enabling our range of wines to feature world class wines from Bordeaux and Burgundy as well as offerings from regions of Spain, Italy and France where fish cuisine is prominent.

In addition we invite you to enjoy the extra flexibility afforded by our large range of wines available by the glass as either a 175ml or 250ml measure.

**Wines to accompany cheese.**

Later in your meal we will be delighted to introduce our range of ports, including some notable vintages, specially selected to accompany our cheese selection.

**Dessert wines.**

For the ultimate indulgence we are also proud to offer some of the finest dessert wines produced with suggestions for matching with your chosen dessert.

At each stage of your meal Sommelier Richard Ryan will be pleased to advise you further on our wines and to help you in your selection of wines for your dining occasion at Bradley’s (if required).

## Wines by the Glass

<b><u>Red</u></b> (Please be aware that some red wines do throw a sediment)	<b><u>175ml</u></b>	<b><u>250ml</u></b>
<b>Sangiovese di Romagna</b> , Cevico, Italy. Characterful with ripe black cherries.	£3.30	£4.50
<b>Merlot</b> , Norte Chico, 2009 Chile. Crunchy blackberries and plums.	£3.50	£4.95
<b>Montepulciano d'Abruzzo</b> , Valleviola, 2007 Italy. Creamy, with Morello cherries.	£3.75	£5.25
<b>Pinot Noir</b> , Alto Pampas, 2009 Argentina. Wild Strawberries and thyme.	£3.95	£5.50
<b>Monastrell</b> , Juan Gil, 2007 Spain. Chunky damsons, blackberries and figs.	£4.10	£5.75
<b>Malbec</b> , Torino, Cafayate, 2008 Argentina. Ripe plums with spicy tobacco aromas.	£4.50	£6.25
<b>Shiraz</b> , Norfolk Rise, 2006 Australia. Raspberries, liquorice and intense dark fruit.	£4.75	£6.75

### White and rosé wines are graded from (1) Bone-dry to (9) very sweet

#### **White**

<b>Corbières Blanc</b> , Foncalieu, 2008 France. Generous guava and lime fruits. (1)	£3.30	£4.50
<b>Riesling Kabinett</b> , Gbr. Steffen, 2008 Germany. Medium sweet and floral. (5)	£3.30	£4.50
<b>Picpoul de Pinet</b> , Cave de Pomerols, 2008 France. Crisp, clean with a citrus finish. (1)	£3.75	£5.25
<b>Rueda Blanco</b> , Rodriguez, 2008 Spain. Passion-fruit abounds in this brilliant wine. (2)	£3.95	£5.50
<b>Fiano-Greco</b> , A. Mano, 2008 Italy. Delightful with apricots and honeysuckle. (3)	£4.10	£5.75
<b>Pinot Grigio</b> , Lazare, 2007 Hungary. Crisp and lively, lemon and grapefruit. (2)	£4.25	£6.00
<b>Torrontés</b> , Torino, 2008 Argentina. Aromatic, golden gooseberries and peaches. (3)	£4.30	£6.10
<b>Chardonnay</b> , Pech Notre Dame, 2009 France. Crisp with peach and citrus fruits. (2)	£4.50	£6.25
<b>Sauvignon Blanc</b> , Babich, 2008 New Zealand. Nectarine and gooseberries. (2)	£4.75	£6.75

#### **Rosé**

<b>Syrah Rosé</b> , Winston Hill, 2008 U.S.A. Fresh and vibrant: Strawberries and cream. (3)	£3.95	£5.50
<b>Grenache Rosé</b> , Covinca 2008 Spain. Redcurrants and raspberry flavours. (1)	£4.25	£6.00

#### **Sparkling Wine & Champagne**

	<b><u>125ml</u></b>
<b>Riesling Sekt</b> , Deinhard, Germany. Off-dry, fresh grapefruit and apples. (3)	£4.25
<b>Brut Rosé</b> , Graham Beck, 2007 South Africa. Classy, red-berry fruit. (2)	£4.95
<b>Beaumont des Crayères</b> , Champagne. Ripe, rich fruit: classy and elegant wine. (1)	£7.25
<b>Kir Royale</b> . The classic combination of Champagne and Crème de Cassis.	£7.95
<b>Bellini</b> , An old favourite - Champagne and Peach Schnapps.	£7.95

## White Wines

### France

Corbières Blanc, Foncalieu, Languedoc, -Generous guava and lime fruits.	2008	£13.50
Picpoul de Pinet, Cave de Pomerols, Languedoc. -Crisp & clean with apple fruit and a refreshing citrus finish.	2008	£15.00
Viognier, Laroche, Vin de Pays d'Oc, Languedoc. -Bold-fruited with peaches, yellow papaya and a lively finish.	2007	£17.00
Mâcon-Villages, Cave de Prissé-Sologny-Verzé, Burgundy. -Classic rich Chardonnay with pear and melon flavours.	2007	£19.50
Gewürztraminer Medaille, Cave de Ribeauvillé, Alsace. -Fragrant and spicy with flavours of peaches and lychees.	2006	£22.50
Sancerre, Domaine des Brosses, Loire Valley. -Classic, dry, mouth-watering Sauvignon from this famous region.	2008	£28.00
Chablis Premier Cru, Vaillon, Domaine Vocoret, Burgundy. -A rounded wine with typically lively acidity and a long finish.	2007	£33.50
Puligny-Montrachet, Domaine E. Sauzet, Burgundy. -White peaches, elegance and class from this top domaine.	2001	£49.50

### The rest of Europe

Rueda Blanco, Telmo Rodriguez, Rueda, Spain. -Passion-fruit abounds in this brilliant wine.	2008	£16.50
Fiano-Greco, A.Mano, Puglia, Italy. -Aromatic, medium-dry wine with flavours of apricots and honeysuckle.	2008	£17.50
Vernaccia di San Gimignano, Falchini, Tuscany, Italy. -Mango and pineapple fruits with a steely finish. Suits seafood.	2007	£22.00
Pinot Grigio, Wohlmuth, Styria, Austria. -Crisply fruited, grapefruit and apples from one of the world's top producers.	2008	£23.50
Riesling Spätlese, Ayler Kupp, Mosel, Germany. -Fragrant, medium sweet with honeyed aroma and crisp ripe grapefruit.	2006	£24.00
Albariño, Valtea, Galicia, Spain. -The <u>in</u> drink in Barcelona, Pineapples, pears and limes with a fruit-laden finish.	2008	£25.00

### The rest of the World

Chardonnay, Wente Winery, Livermore Valley, U.S.A. -Superbly balanced with defined fruit and crisp acidity. A real gem!	2006	£19.50
Sauvignon Blanc, Springfield, Robertson, S. Africa. -Zingy gooseberry and kiwi fruit: Crisp and clean.	2008	£22.50
Old Vine Semillon, Zerk, Grant Burge, S.Australia. -Full weight and texture on the palate with ripe citrus fruits on the finish.	2007	£23.00
Chardonnay, Hahndorf Winery, Adelaide Hills, S. Australia. -A superb premium wine, Crisp and elegant with an abundance of citrus fruit.	2003	£27.00
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand. -An infusion of ginger, basil, and lemongrass layered over ripe tropical fruits.	2009	£38.00

## Red Wines

**Please note: our red wines are temperature controlled  
at 18-22 deg.C. and some may throw a sediment.**

### France

Chusclan, Côtes du Rhône-Villages, Seigneurie de Gicon. -Generous red fruits with wild raspberry aromas.	2008	£14.50
Premières Côtes de Blaye, Château La Rivalerie. -Great value Claret with blackberry fruit and spicy overtones.	2005	£16.50
Corbières, Château de Tersac. -A medley of dark fruits and bay leaves.	2006	£18.50
Cahors Tradition, Château Haut Monplaisir. -France's Malbec with plums, bilberries and Morello cherries.	2006	£19.50
Chiroubles, Beaujolais Cru, Château de Raousset. -A lighter cru, from the village next to Fleurie; elegant, bright fruit.	2007	£21.50
Hautes Côtes de Beaune, Jean-Luc Joillot. -A classic Burgundy with woodland berries, rosemary and dried thyme.	2006	£27.00
Graves, Château de Gaillat. -Elegantly fruited Bordeaux with classic Graves texture.	2000	£29.00
St. Emilion Grand Cru, Château St. Christophe. -Depth and quality of fruit from the higher slopes above the town.	2002	£32.00
Châteauneuf du Pape, Domaine du Rempart. -Powerful and sturdy with mouthfuls of brambly fruit..	2004	£33.00
Châteauneuf du Pape, Domaine St Benoit. - A great vintage of this classic peppery grenache: Enjoy while stocks last!	1998	£36.50
Gevrey-Chambertin, Domaine Taupenot –Merme. -Typical Gevrey weight of fruit with game and truffle flavours.	2000	£39.00
Gevrey-Chambertin, Premier Cru, Les Cazetiers, Faiveley. -A real indulgence: top producer and a highly-ranked vineyard. Mature and aristocratic, it emphasises why Burgundy is so highly regarded.	1986	£57.50
Château Montrose, St. Estèphe, Grand cru classé. -Complex and classy. with concentrated blackberries and tobacco aromas.	1995	£64.50
Château Margaux, Premier grand cru classé. -Fleshy and plummy, complex and spicy. Outstanding wine from this famous Château.	1998	£195.00

## Red Wines

### The rest of Europe

Montepulciano d' Abruzzo, Valleviola, Italy. -Abundant, ripe and creamy, with Morello cherry flavours.	2007	£15.50
Castel del Monte, Castello Montedoro, Puglia, Italy. -Classic sun soaked Italian delight, alive with ripe cherry and blueberry flavours.	2006	£19.75
La Cantera Reserva, San Valero, Cariñena, Spain. - Dark plums with paprika and vanilla. A great wine from lesser-known Spain.	1999	£20.00
Barbaresco, De Forville, Piedmont, Italy. -Full-bodied with baked cherries and an aroma of roses.	2001	£21.00
Cannonau di Sardegna, Triente, Sardinia, Italy. -The Prize of Sardinia: Aromas of violet and bay with prunes and loganberries.	2008	£23.00
Chianti Colli Senesi, La Lastra, Tuscany, Italy. -Powerful with intense cherry and bilberry fruit, from the hills above Siena.	2007	£23.50
Ribera del Duero Crianza, Torres, Spain. -Much loved by wine critic Robert Parker, spicy with concentrated damsons.	2006	£25.50
Priorat, Mas de Subira, Spain. <b>-Specially imported by Bradley's</b> - Concentrated damsons, blackberries and walnuts.	2002	£31.50
Rioja Gran Reserva, Bodegas Martinez Bujanda, Spain. - Deep, cherry colour, with aromas of fruit preserves, spices, and toasted oak.	2001	£39.50

### The rest of the World

Merlot, Norte Chico, Chile. -Clean, crunchy blackberry and plum fruits on nose and palate.	2009	£13.50
Pinot Noir, Alto Pampas, Mendoza, Argentina. -A great New World Pinot: Wild strawberries and thyme.	2009	£16.50
Carmenère, Viña Carmen, Rapel, Chile. -A beautiful wine: dark fruits, spices with a finish of ripe olives.	2007	£18.00
Malbec, Torino, Cafayate, Argentina. -Ripe plums with spicy tobacco aromas.	2008	£19.00
Shiraz, Norfolk Rise, Mount. Benson, South Australia. -It's not just the name that we like: Raspberries, liquorice and tobacco flavours.	2006	£20.00
Pinotage, Cloof, Darling, South Africa. -Intense and smoky with layers of black fruit: a superb example of this unique wine.	2003	£24.50
Château Musar, Gaston Hochar, Bekaa Valley, Lebanon. -Hauntingly complex violet aromas with flavours of black cherries and thyme.	2000	£39.50
Terra Rossa First Growth, Parker, Coonawarra, South Australia -Iconic Cabernet from the red earth of Coonawarra; Great depth of fruit, reminiscent of the famous Pauillac, Lynch Bages.	1998	£41.00
Balmoral, Syrah, Rosemount Estate, McLaren Vale, South Australia. -Top fruit and oak combine superbly in this fantastic wine. You only live once!	1998	£53.00

## Champagne

<p>Beaumont des Crayères, - Ripe, rich fruit: classy and elegant wine. A real challenger to the big names!</p>	£42.50
<p>Piper-Heidsieck Brut. -Full bodied style and a gold medal winner: top quality bubbly.</p>	£45.00
<p>Billecart-Salmon Rosé Brut. -Elegance combined with weight of Pinot fruit. One of the finest produced.</p>	£65.00

## Vintage Champagne

<p>Pol Roger. -Creamy apple fruit; Complex with walnuts and brioche.</p>	1999	£65.00
<p>Bollinger, La Grande Année -Rich, complex and classy – Vintage Bolly at its best!</p>	1999	£97.50

## Sparkling Wines

<p>Riesling Sekt “Lila” Deinhard, Germany. -Off-dry; clean with fresh and well defined apple and grapefruit flavours. Remarkable value: this is as good as sparkling wine gets.</p>		£23.00
<p>Rosé Brut, Graham Beck, Western Cape, South Africa. -Classy, elegant red-berry fruit with a creamy mouth-feel.</p>	2007	£27.50

## Rosé

<p>Winston Hill, Syrah Rosé, California, U.S.A. -Deeply coloured, fresh and vibrant with crushed strawberries.</p>	2008	£16.50
<p>Grenache Rosé, Covinca, Spain. -Mouth-watering with redcurrant and raspberry flavours.</p>	2008	£17.50
<p>Sancerre, Domaine des Buissonnes, Loire, France. -Pale, classy with mouth-watering strawberry and redcurrant fruit.</p>	2008	£24.50