

The Stag Inn

Pre and post dinner drinks

Measures are standard UK measures as indicated.

Sparkling Wine

Prosecco Fonte (Veneto, Italy, 11%) £24 £5 per 125ml glass

Green apple and pear, a quality Prosecco

Casa Perelada Brut Rosado (Catalunya, 11.5%) £24 £5 per 125ml glass

A delicate and creamy pink Cava with fresh summer berry flavours

Cremant de Bourgogne Brut NV (Burgundy, 12%) £32

Lively lemon flavours in this creamy wine made in traditional Champagne style

Cloudy Bay NV Pelorus (Marlborough, NZ, 12.5%) £44

NZ's premium sparkling wine, dry and subtle

Gusbourne Estate Brut Reserve (Kent, England, 12%) £46

Blossom and apple and pear in this wonderful Kent fizz from half an hour away

Dessert wines / sticky sherry

Errazuriz Late Harvest Sauvignon (Aconcagua, Chile, 12%) £20 £7.50 per 125ml

Honey, raisin and apricots, a late picked, naturally sweet wine

Rutherglen Muscat NV (Murray River, Vic, Aus, 17.5%) £24 £9 per 125ml glass

Lovely rich tawny colour with raisins and dried fruit flavours

Petit Guiraud 2016 Sauternes (Bordeaux, Fra, 13.5%) £30

Classical, tropical, fruit-laden, sweet wine from Bordeaux

PX Fernando de Castilla (Jerez, Spa., 15%) £40 £5 per 70ml

Prunes, dates and spice abound in this delicious sweet sherry. Try it on ice cream

Sherry & Port

Amontillado Fernando de Castilla (Jerez, Spa, 17%) £32 £5 per 70ml

Amber coloured medium sherry, tastes of plums and raisins

Valdespino Inocente NV Fino (Jerez, Spa, 15%) £32 £5 per 70ml

Dry, almond and apple flavoured sherry - lovely palate brightener

Taylors LBV 2016 (Oporto, Port, 20%) £30 £5 per 70ml

Lovely flavoursome port to round off a lovely, flavoursome dinner

Ramos Pinto 10 yr old Tawny (Oporto, Port, 20%) £55 £9 per 70ml

A step up - fruity and beautifully smooth