



<https://www.private dining rooms.co.uk/restaurant/blue-bear-restaurant/>

WINE AND CHAMPAGNE BY GLASS

CHAMPAGNE

125ml

G.H. Mumm, NV

£13.50

Perrier-Jouët Grand Brut, NV

£15

Pol Roger Brut

£18

ROSE CHAMPAGNE

125ml

G.H. Mumm Rosé, NV

£15

Perrier-Jouët Blason Rosé, NV

£17.5

WHITE WINE

125ml 175ml

Rioja Blanco, Don Jacobo, Bodegas Corral

Spain £6 £7.7

Sauvignon Blanc, Dashwood

New Zealand £7.6 £9.7

Pinot Grigio 'Sant' Helena' Fantinel

Italy £8.5 £11

Pouilly-Fumé, Les Chailloux, Domaine Jean-Claude Chatelain

France £9.9 £13.5

Chardonnay 'Over the Shoulder', Oakridge

Australia £11 £14

ROSE WINE

Mirabeau Rosé, Côtes de Provence

France £7.5 £10

RED WINE

Malbec Graffina

Argentina £7.5 £9.5

Merlot Reserva, Veramonte

Chile £7.7 £9.7

Rioja Reserva, Don Jacobo, Bodegas Corral, 2007

Spain £9.5 £11.5

Bethany G6 Shiraz, Barossa Valley

Australia £9.9 £13

Pinot Noir Te Kairanga

New Zealand £10.5 £13.7

Pourpre de Chateau de Barbe, Bordeaux

France £10.9 £14.9

SWEET WINES

125ml

Torres Moscatel Oro Floralis, Catalunya, NV

£7.5

Nederburg Winemakers Reserve Noble Late Harvest, South Africa

£8.5

Royal Tokaji Aszu' 5 Puttonyos, Hungary

£12

PORTS

75ml

Sandeman's Founders Reserve

£7

Sandeman's late bottled vintage (LBV)

£8

Sandeman's 10 year Old Tawny

£9

Sandeman's 20 year Old Tawny

£11

SANDEMAN'S CENTURY PORT FLIGHT

100ml

A great selection of 4 ports throughout the years

£12

DRAUGHT BEERS

1Pt

Meantime London Lager (4.5%)	£4.7
Meantime Yakima Red (4.1%)	£4.8
Guinness (4.1%)	£4.8
Estrella Damn (4.6%)	£4.8

BOTTLED BEERS

33cl

Meantime London Lager (4.5%)	£4.5
Sierra Nevada Pale Ale (5.6)	£5.8
Curious Brew Lager (4.7%)	£5.2
Innes & Gun Rum (6.8%)	£6.2
Innes & Gun Oak Aged (6.6%)	£6.2
Peroni Nastro Azzurro (5.1%)	£5

WATER

75cl

Hildon Sparkling Mineral Water	£5
Hildon Still Mineral Water	£5
Evian Still	£6
San Pellegrino	£6
Voss Sparkling	£7
Voss Still	£7

SOFT DRINKS

Coca cola (33cl)	£4.25
Diet Coke (33cl)	£4.25
Lemonade (20)	£4.25
Victoria Lemonade (27,5cl)	£4.25
Juices (Orange, Grapefruit, Apple, Pineapple, Tomato, Cranberry, Pomegranate)	£4.25

Great as an aperitif or with fine subtle foods, refreshing acidity allows these wines to pair well with shellfish(superb with scallops), in addition they match salty or spicy dishes and will help to cleanse the palate

G.H. Mumm Corton Rouge, NV	£64
Perrier-Jouët Grand Brut, NV	£75
G.H. Mumm Blanc de Blancs, Mumm de Cramant Brut, NV	£130
Taittinger Brut Réserve, NV	£85
Bollinger Special, Cuvée Brut, NV	£110

Rosé

Perrier-Jouët Blason Rosé, NV	£99
G.H. Mumm Brut Rosé, NV	£75
Perrier-Jouët Belle Epoque Brut Rosé, 2004	£290
Dom Perignon Brut Rosé, 2000	£550
Ruinart, Rosé, NV	£135

Or why not choose something special from our **Vintage&Deluxe Champagne** category

Perrier-Jouët Belle Epoque Brut, 2004	£175
Ruinard, Blanc De Blanc	£150
Pol Roger Cuvée Winston Churchill, 1999	£295
Louis Roederer, Crystal, 2006	£450
Krug Grande Cuvée Brut, NV	£320
Dom Pérignon Brut , 2004	£285

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WHITE WINE

75cl

Crisp, Minerally Whites: Versatile food wines that span the spectrum from light to medium full bodied. From the dry, subtle profile of Pinot Grigio to cool climate refreshing Sauvignon Blanc as well as a variety of other grapes; this range offers much to enjoy. These wines shine with fish, seafood, vegetables dishes, and light salads

2013	Viura,Don Jacobo Rioja Blanco, Spain	£29
2013	Garnatxa Blanca, Herencia Altés, Terra Alta, Spain	£33
2013	Picpoul, Les Girelles, France	£35
2014	Cortese,Gavi di Gavi, Enrico Serafino, Italy	£38
2013	Pinot Grigio 'Sant' Helena' Fantinel, Italy	£41
2014	Grüner Veltliner 'Wogenrain', Soellner, Austria	£39
2014	Chardonnay,Chablis, Pierre Dupond, France	£52
2013	Sauvignon Blanc,Pouilly-Fumé, Domaine Jean-Claude Chatelain, France	£49
2012	Chardonnay,Chablis 1er Cru Mont de Milieu, Moreau & Fils,France	£74
2013	Sauvignon Blanc,Sancerre, Domaine Vacheron, France	£69

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WHITE WINE

75cl

Fruity, Aromatic Whites: These are wines which have expressive aroma and ripe, pronounced fruit flavours using grapes such as Viognier, Albarino, Riesling and New World Sauvignon Blanc. Mouthwateringly fresh, many of these wines are a discovery and match well with white fish, dishes with a little spice and flavoursome chicken dishes

2014	Chenin Blanc blended, 'Noon Gun', Flagstone, South Africa	£31
2014	Sauvignon Blanc, Veramonte, Chile	£34
2014	Sauvignon Blanc, Dashwood, New Zealand	£38.5
2013	Corbières Blanc 'Premiers Pas sur la Lune', Domaine Sainte Marie des Crozes, France	£39
2013	Falanghina, Tenuta del Porconero, Campania, Italy	£36
2013	Riesling, Dr L Riesling, Loosen Bros, Germany	£38
2014	Vermentino, Chalk Hill, McLaren Vale, Australia	£42
2013	Pinot gris, Vavasour - Awatere, New Zealand	£41
2012	Chardonnay, 'Over the Shoulder', Australia	£49
2013	Sauvignon Blanc, Cloudy Bay, New Zealand	£70

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WHITE WINE

Rich, Opulent Whites: Classic full-bodied whites that have wonderful fruit and complex flavour profiles. From world famous wines of Burgundy to New World Chenin Blanc, these concentrated wines have a good deal of finesse and balance with some oak influence and complement dishes comprised of poultry, meaty fish and our lovely Bisque

2013 Chenin Blanc, Signature du Cleray, Sauvion, France	£31
2013 Rupeiro blended, Reserva Branco, Esporão, Portugal	£39
2013 Pinot Blanc, Weissburgunder, Willi Opitz, Austria	£44
2012 Verdejo, Rueda Blanco, Rolland & Galarreta, Spain	£48
2012 Chenin Blanc, 'The Anchorman' Nederburg, South Africa	£48
2011 Semillon- Sauvignon blanc, Château Lamothe-Bouscalt Blanc, Bordeaux	£59
2013 Chardonnay, Terlato, USA	£64
2011 Beaune Blanc 1er Cru Les Bressandes, Domaine Gagey, France	£85
2010 Puligny-Montrachet 1er Cru Clos de la Garenne, France	£110

Fruity, Aromatic and Lively Reds: Light to Medium-bodied wines that display wonderful fruit coupled with intense aromatics. These wines possess great finesse and elegance, they pair well with poultry, lighter game, red meat, and meaty fish. This category contains the classics of Pinot Noir, Barbaresco and Beaujolais

2013 Cabernet Sauvignon, Son Excellence, France	£29
2013 Garnatxa Negra, Herencia Altés, Spain	£30
2012 Merlot, Veramonte, Chile	£34
2012 Brouilly, Château de Corcelles, France	£44
2012 Pinot Noir, Tangley Oaks, Usa	£58
2011 Blaufrankisch, Willi Opitz , Austria	£48
2012 Barbera, Chalk Hill, Australia	£55
2011 Pinot Noir, Te Kairanga, New Zealand	£52
2010 Barbaresco, Enrico Serafino, Italy	£67

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Ripe, Smooth, and Rich Reds: Medium to Full-bodied wines that possess rich fruit with balanced structure. These aromatic and smooth wines possess ripe fruit coupled with great balance to provide a savoury taste experience. Merlot, Malbec and Rioja are the main players here, and pair well with grilled meats, game, poultry

2013 Cabernet Sauvignon, Luis Felipe Edwards, Gran Reserva, Chile	£35
2013 Syrah, Esprit d'Automme, Borie de Maurel, France	£37
2011 Graciano, Tierra Furte, Spain	£40
2012 Montepulciano d'Abruzzo, Valle Reale, Abruzzo, Italy,	£39
2010 Shiraz, Bethany G6, Australia	£45
2011 Grenache - Shiraz, 'The Motorcycle Marvel' Nederburg, South Africa	£46
2011 Syrah, 'Finca de Villatuerta', Bodegas Chivite, Spain	£53
2013 Malbec, 'Left Field' Te Awa, New Zealand	£49
2011 Crozes Hermitage, Les Fees Brune, Jean-Luc Colombo, France	£55
2012 Garnacha, Prior Scala Dei, Spain	£64
2012 Merlot - Cabernet, Pourpre de Chateau de Barbe, Bordeaux, France	£49
2009 Brunello di Montalcino, Villa Poggio Salvi, Italy	£79
2012 Malbec, 'Primus' Bodegas Salentin, Argentina	£85
2012 Chateauneuf du Pape 'Les Choregies', Clos de l'Oratoire, France	£102

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RED WINE

75cl

Rich, Dense, and Muscular Reds: Full bodied wines showcasing great structure balanced with rich fruit and oak flavours. There are many classics in this category, including Cabernet Sauvignon, Chateauneuf-du-Pape, Barolo, and Shiraz/ Syrah. These powerful reds pair well with rich foods: grilled steaks, lamb

2014	Malbec, Graffigna, Argentina	£32
2014	Nero d'Avola 'Campo Reale', Rapitalà, Italy	£34
2013	Côtes du Rhône-Villages, Plan de Dieu, Ogier, France	£38
2012	Carmenere - Cabernet Sauvignon, Merlot, Veramonte Primus, Chile	£41
2007	Don Jacobo Rioja Reserva, Bodegas Corra, Spain	£47
2010	Château du Seuil, Graves, France	£64
2011	Cabernet Sauvignon, Robert Mondavi, Napa Valley, Usa	£68
2010	Chateau Cissac, Cru Bourgeois, France	£62
2009	Barolo, Lo Zoccolaio, Domini Villa Lanata, Italy	£78
2012	Château Teyssier, Saint-Émilion Grand Cru, France	£57.50
2005	Altos de Corral Rioja, Bodegas Corral, Spain	£62
2004	Chateau Musar, Hochar Pere et Fils, Lebanon	£67
2010	Torres Mas La Plana Cabernet Sauvignon, Spain	£69
2010	Syrah, '864', Oakridge, Australia	£89
2006	Corton 'Pougets' Grand Cru, Domaine des Héritiers Louis Jadot, France	£190
2006	Chateau d'Issan, 3eme Grand Cru Classé, France	£220

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DESSERT WINE

50cl

RICH AND ELEGANT

Torres Moscatel Oro Floralis, Catalunya, NV £32

Both Moscatel de Alejandria and Moscatel de Grano Menudo are used to produce this richly flavoured dessert wine. The grapes are allowed to ripen and shrivel almost to raisins before pressing.

Grape brandy is added to the must to arrest the fermentation. The final result is a very sweet, luscious wine.

Nederburg Winemakers Reserve Noble Late Harvest, South Africa, 2010 £38

Aromas of honey, tangerine supported by apricot and dried peach flavours, with

A subtle balance between acid and sugar with dried fruit and vanilla spice notes.

71% Chenin Blanc, 29% Muscat de Frontignan

Béres Tokaji Aszú 5 Puttonyos, Hungary, 2007 £65

A wine unlike any other, with aroma of apricot, honey orange peel and spices, natural luscious sweetness, balanced by uplifting fresh acidity. The result of furmint and hárslevelu grapes grown on volcanic soil in hot summer and muggy autumns then barrel-aged in deep cool cellars. A brilliant example of this Hungarian classic.

PORT

75cl

Sandeman's Founders Reserve £44

Sandeman's late bottled vintage (LBV) £55

Sandeman's 10 year Old Tawny £65

Sandeman's 20 year Old Tawny £92

Sandeman's Vintage 2003 £121

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