

Grand Cafe Villandry

Wine List

This is a wine list consisting of carefully selected wines from all parts of the world. My philosophy regarding the selection is focused around style and beauty of wine rather than country.

I would like to offer customers a chance to explore different wines by the glass, with the smaller (125ml glass) as the normal size. This way you are free to match a different glass with each course – or enjoy a sneaky extra one towards the end of the meal. Have a bit of fun – mix it up and try something different!

There are also the Wines of the Month on the next page. These wines revolve around the monthly wine tasting event with the winemaker and so bringing the cellar door to you. Old World, New World, natural, grape-specific or just a delightful blend: it changes every month.

Our wine list starts with bubbles to refresh the palate and get the appetite going, moving on to light, zesty whites to complement seafood and starters, through to rich, tannic and juicy reds to balance the richness of, say, a Chateaubriand steak. And of course there is the touch of sweetness at the end of the list.

For those times when you have a special bottle that you would like to share with your friends in Villandry we offer £25 corkage option for 75cl bottles.

Santé bonheur!

Monique

Wines of the month

Billecart-Salmon remains one of the smaller, yet majorly renowned Champagne houses, and one of the few that is still family owned.



Champagne Billecart-Salmon

Famed for its rose, but also a producer of a range of styles of Champagne.

Billecart-Salmon would have to be one of the most elegant Champagnes when it comes to bubbles and so the best for any type of celebration. In fact, Billecart-Salmon is the ideal way of turning any occasion into a celebration (with added style).

CHAMPAGNE BILLECART-SALMON

125 ML GLASS 75 CL BOTTLE

Champagne Billecart-Salmon Brut reserve NV

12.95 72.00

a classic combination of Pinot Noir, Chardonnay and Pinot Meunier from three different years.

Champagne Billecart-Salmon Brut Reserve Rose NV

91.00

A seductive and elegant sparkling rose with citrus and bright red fruit such as raspberries with hints of roasted nuts.

Wines of the month

Every month we like to host a Winemakers Event with a chosen producer. Drawing inspiration from such an event our Sommelier has chosen one of her favourites to showcase a white and red for you to enjoy.

MAS DE DAUMAS GASSAC



Described as the Grand Cru of the Languedoc, even more specific, the Latour of Languedoc.

Tucked between protective forests this Grand Crus vineyard of the Gassac valley has been cultivated without any chemicals or pesticides. It is a virgin land farmed with total respect of Mother Nature to preserve its balance. With over 40 different grape varietals Daumas Gassac wines are incomparable to any other and have established a style of their own.

125 ML GLASS 175 ML GLASS 75 CL BOTTLE

Mas de Daumas Gassac Blanc 2013

8.50 12.00 47.00

Languedoc, France

A glorious blend of over a dozen grapes, of which the main players are Viognier, Chardonnay, Chenin Blanc, Petit Manseng & Marsanne. Medium-bodied with complex fruit aromas and a touch of honey, whilst showing freshness and minerality.

Mas de Daumas Gassac Rouge 2012

9.00 13.60 54.00

Languedoc, France

80% Cabernet Sauvignon with the rest of the 20% consisting of indigenous grape varieties such as Grenache, Cinsault, and Tempranillo. Plenty of dark fruits such as plums and cherries, with a dash of pepper and spice. Full-bodied and luscious.



Sparkling & Champagne

	<u>125 ML GLASS</u>	<u>75 CL BOTTLE</u>
Prosecco, Gocce di Favola Veneto, Italy A fresh, fragrant sparkling wine with aromas of pear and apple.	5.75	29.50
Ackerman Laurance Sparkling Rose NV A delicious Loire sparkling filled with strawberry flavours.		31.00
Champagne Frerejean Freres Premier Cru NV Combines light, crisp fruit with richness. A perfect balance of vivacity and maturity.	9.95	56.00
Jenkyn Place Sparkling Rosé 2009 From North Hampshire Downs this blend of Pinot Noir and Chardonnay is a classy Champagne-like sparkling, but proudly English.	9.95	56.00
Champagne Billetcart-Salmon Brut Reserve NV From one of the few family-owned Champagne houses, this is a truly elegant bubbly with richness and depth.	12.95	72.00
Bollinger NV Spéciale Cuvée NV Forceful proof of the energy a combination of blends brings to Champagne.		90.00
Champagne Billetcart-Salmon Rosé NV What Billetcart is renowned for. A classy, delicate rose with hints of fresh pear and soft red fruits. Elegance with great finesse.		91.00
Champagne Billetcart-Salmon Cuvée Nicolas Francois Billetcart 1999 Nutritious, yeasty, dough-like character is a rare treat for all serious wine drinkers.		125.00

White wine

Fresh and fruity

Versatile fresh wines that match pretty much any light dish

125 ML GLASS 175ML GLASS 75 CL BOTTLE

- Horgelus Sauvignon & Gros Manseng 2014** 19.95
Gascony, France
This classic duo of grapes will seduce you with its intense notes of exotic and citrus fruits, with a streak of minerality and freshness.
- Soave, Alpha Zeta 2014** 4.50 5.90 23.00
Verona, Italy
Crisp and dry. Beats any Pinot Grigio at this price point!
- Cape Point Sauvignon Blanc 2014** 5.95 7.95 32.00
Cape Peninsula, South-Africa
Complex and sophisticated. A touch of Semillon for richness. 'Tastes just like a Graves. Very punchy and direct with a bone-dry finish, but lots of sleek fruit beforehand'. «Jancis Robinson»
- Riesling, Stefan Winter 2013** 6.00 8.50 32.50
Rheinhessen, Germany
Wonderful aromas of lip-smacking notes of peach, lime and apricot. Dry style of Riesling.
- Sauvignon Blanc, Saint Clair 2014** 35.00
Marlborough, New Zealand
Passionfruit and blackcurrant leaf with a floral lift. All you could possibly want from a Kiwi Sauvignon.
- Vouvray, La Dilettante Sec 2014** 6.50 8.95 36.00
Loire, France
From a biodynamic producer, this Chenin Blanc is bursting with apricots and notes of apple and honey.
- Gruner Veltliner, Loimer 2014** 39.00
Kamptal, Austria
Fresh and crisp with apple, citrus and white pepper. A great food wine.

White wine

Luscious & rounded

Some richer and more aromatic wines

125 ML GLASS 175ML GLASS 75 CL BOTTLE

- | | | | | | |
|-----|---|------|-------|-------|-------|
| 8. | Viognier, Le Paradou 2014 | | | | 28.00 |
| | Vin de Pays d'Occ, France | | | | |
| | Notes of orange blossom and acacia followed by tropical fruit flavours and a touch of herbaceousness on the finish. | | | | |
| 9. | Rioja Blanco, Hacienda Ternerero 2013 | | | | 35.00 |
| | Rioja Alta, Spain | | | | |
| | 100% Viura. Furry peach skin, apricots and pears. Fruity but rounded. | | | | |
| 10. | Limoux, Toques et Clochers 2011 | | | | 37.00 |
| | Languedoc, France | | | | |
| | Richer than a Chablis and more price-conscious than a Meursault. | | | | |
| 11. | Chablis, Domaine du Cèdre Doré, Louis Moreau 2013 | 7.40 | 10.80 | 42.00 | |
| | Burgundy, France | | | | |
| | A fresh Chardonnay with citrus and pear flavours and a chalky minerality. | | | | |
| 12. | Mas de Daumas Gassac Blanc 2013 | 8.50 | 12.00 | 47.00 | |
| | Languedoc, France | | | | |
| | A glorious blend of over a dozen grapes, of which the main players are Viognier, Chardonnay, Chenin Blanc, Petit Manseng & Marsanne. Medium-bodied with complex fruit aromas and a touch of honey, whilst showing freshness and minerality. | | | | |
| 13. | Hamilton Russell Chardonnay 2014 | 8.60 | 12.50 | 49.95 | |
| | Hemel-en-Aarde Valley, South-Africa | | | | |
| | A New-World wine with old-world restraint and finesse. | | | | |
| | A structured, mineral-tinged wine with length and complexity. | | | | |
| 14. | Puligny-Montrachet, Etienne Sauzet 2013 | | | | 81.00 |
| | A classic Burgundy from one of the top producers. | | | | |
| | Citrus blossom and orange zest with notes of butter and stonefruit. | | | | |

Rosé

Pretty in pink

Hugely popular in summer, but no need to be forgotten in winter

	<u>125 ML GLASS</u>	<u>175ML GLASS</u>	<u>75 CL BOTTLE</u>
Château L'Aumerade 2014	5.00	6.50	28.00
Cotes de Provence, France			
Cinsault, Grenache and Syrah giving flavours of red-fruits, orange, grapefruit and a touch of spice.			

Red wine

Light & delicate

Versatile wines for when the dishes range from vegetables to beef

	<u>125 ML GLASS</u>	<u>175ML GLASS</u>	<u>75 CL BOTTLE</u>
15. Pinot Noir, Edoardo Miroglio SOLI 2013			27.00
Thracian Valley, Bulgaria			
A soft, pretty Pinot Noir that could easily be mistaken for a Burgundy with its effortless charm and grace.			
16. Frappato, COS 2014	7.50	10.50	43.00
Vittoria, Sicily			
A refreshing red with bright red fruits such as cherries & pomegranate, complemented by complex notes of dried herbs. A very pretty red that is even more refreshing when served slightly chilled.			
17. Pinot Noir, Kutch 2011			85.00
Sonoma Coast, USA			
A fuller, richer style of the Burgundian grape. Ripe and savoury.			

Red wine

Medium to full-bodied

A crowd-pleaser for a variety of meat dishes

		<u>125 ML GLASS</u>	<u>175ML GLASS</u>	<u>75 CL BOTTLE</u>
18.	Albizo Tempranillo 2013 Rioja Alavesa A youthful Tempranillo, bursting with sweet damson and soft plum fruit.	4.20	5.70	19.95
19.	Mas Brunet Cuvée du Mazet 2012 Languedoc, France A beautifully perfumed, juicy southern France blend, which combines lightness of touch with fruit intensity.	5.30	7.40	29.00
20.	A mano Primitivo 2012 Puglia, Italy Youthful and red fruit-driven with some spicy and smoke from the oak			29.00
21.	Chianti Ruffina, Fattoria Lavacchio 'Cedro' 2011 Tuscany, Italy An organic wine with Chianti's signature notes of sour cherry and sweet plum, with serious touch of class.			34.00
22.	Château Damase 2008 Bordeux, France 100% Merlot following a St Emilion style. Fruity & easy-drinking.	6.00	8.20	34.00
23.	Barbera d'Asti Superiore, Trincherio 2010 Piedmont, Italy The cousins of Trincherio make some of the most profound examples of Barbera. Cherry, dried strawberries, peppery plums with a touch of herbaciousness.	6.40	9.40	37.00
24.	Clos de Marquis 2001 St Julien Exhibiting lovely cassis fruit intermixed with underbush, earth and subtle background oak. 'Aromatic, then relatively sweet and charming' «Jancis Robinson»			110.00

Red wine

Big & Punchy

No hiding from these wines. Perfect winter warmers.

	<u>125 ML GLASS</u>	<u>175ML GLASS</u>	<u>75 CL BOTTLE</u>	
25.	'Les Bateliers' Clos de Caveau 2012		30.00	
	Cotes du Rhone, France			
	Warm and inviting Grenache with sweet wild strawberries & raspberry couils, bolstered by some spicy notes and richness from Syrah			
26.	Raffy Malbec Hedera, Mendoza	6.80	9.60	39.00
	Mendoza, Argentina			
	From 60-year old ungrafted vines is a harmonious red showing excellent concentration of fruit with smooth tannins. Ideal pairing with that juicy steak.			
27.	Domaine du Grand Ormeau, Lalande-du-Pomerol 2010		42.00	
	80% Merlot, 10% Cabernet-Franc and 10% Cabernet Sauvignon			
	Polished tannins and generous aromas of black cherries and raspberries, with a touch of oak. A real charmer.			
28.	Clos du Graviolas, Sur la Lun 2012	7.40	10.30	43.00
	Minervois, France			
	A blend of 50% Syrah and 50% Carignan			
	Plums and black cherry with a lovely spiciness			
29.	Tom Shobbrook, Shiraz Mouvedre 2012		68.00	
	Barossa Valley, Australia			
	A core of generous fresh fruit and hints of savoury meatiness that opens up beautifully in the glass. Vivid, pure and vibrant, with dark fruits, earth, spice mocha and Jamaican chocolate.			
30.	Valpolicella Superiore, Carlo Ferragu 2010		74.00	
	Veneto, Italy			
	This luscious blend of Corvina, Corvinone and Rondinella could qualify as an Amarone. A sensual wine full of violet, plum chocolate and a dusting of winter spices			

Dessert wines

Sweet treats Cheeky little finish

	<u>100ml GLASS</u>	<u>375ml BOTTLE</u>
Monbazillac, Domaine de l'Ancienne Cure, 2011 Part late-harvest, part botrytis - peaches & cream meets crème brûlée	5.50	19.95
Moscato d'Asti, Michele Chiarlo Nivole 2014 (half bottle) Piedmont, Italy A delicate, uplifting, gently sparkling sweet wine made from the Muscat grape. So light and so refreshing it can be enjoyed as an aperitif, with dessert or simply on its' own as a little "pick me up".	6.95	19.95
Sauternes, Château Filhot, 2009 Honeyed, marmaladey and persistent		42.00

Fortified wines

Sweet or salty. Some great matches with cheese or a treat on its own

	<u>100ml GLASS</u>	<u>BOTTLE</u>
Manzanilla, Sherry Heredos de Argueso Firm and crisp, with a slight sea tang	3.90	28.00
LBV Graham's Port 2009 Stunning intensity of red and jammy black fruits. Velvety and well-rounded.	4.95	36.00
Tawny Port, Warre Otima Smooth and rounded with an abundance of honey, nuts and dried fruits. Perfect with dessert, cheese or indeed on its own	7.40	35.00

Spirits & liqueurs

All mixers £1.00

VODKA

50ml

Absolut Blue	5.00
Absolut Kurant	5.00
Grey Goose	7.00

GIN

Bombay Sapphire	6.00
Hendricks	7.00

RUM

Havana Club 7 years	7.00
Havana Club 3 years	5.00
Cachaca Velho Barreiro	5.00

TEQUILA

Olmecca Blanco	5.00
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BOURBON

Jim Beam	5.00
Makers Mark	6.00
Buffalo Trace	6.00

VERMOUTH

Noilly Prat	5.00
Martini Extra Dry	5.00
Martini Bianco	5.00
Martini Rosso	5.00
Campari	6.00
Pernod	6.00
Pimms No 1	6.00

All measures available in 25ml.

Whiskies & Digestifs

BLENDED AND SINGLE MALT WHISKY

Jameson	6.00
Canadian Club	5.00
Jack Daniels	5.00
J&B Rare	6.00
Johnnie Walker Black Label	7.00
Chivas Regal	6.00
Glenfiddich 15 year	8.00
Glenlivet 12 year	6.00
Lagavulin 16 year	8.00
Talisker 10 years old, single malt	8.00

LIQUEURS

Cointreau	5.00
Grand Marnier	6.00
Baileys	5.00
Southern Comfort	5.00
Peach Schnapps	5.00
Tia Maria	5.00
Kahlua	5.00
Disaronno	5.00
Sambuca	5.00

DIGESTIFS

Rémy Martin Vsop	7.00
Hennessey Fine Cognac	7.00
Baron de Sigognac Armagnac 10 year	8.00
Hine Antique Xo	16.00

An optional service charge of 12.5% will be added to your bill, this is divided amongst all staff.
All prices include VAT at 20%. Booking is essential. Deposit may be required for parties of 5 or more.

Cocktails

House Cocktails: £8.80 - £6.00 from 5.00pm - 8.00pm daily

Bellini

Prosecco, Crème de peche, peach purée

Martini

Gin or Vodva, Noilly Prat, olives or lemon twist

Mojito

Havana club No 7, gomme syrup, mint, lime

Cosmopolitan

Absolut blue, Cointreau, cranberry, lime

Margarita

Olmecca Gold tequila, Cointreau, lime

Absolut Passion

Absolut blue, passion purée, strawberries, lime

Negroni

Bombay Sapphire, Campari, Martini Rosso

Caïpiroska

Absolute Blue, Lime, Soda water with Crushed ice

Caipirinha

Cachaça Velho, Lime, Soda water with Crushed ice

Espresso Martini

Absolute Blue, Amaretto, Kahlua, Espresso

Aperol Spritz

Premium Cocktails: all Premium Cocktails at £8.80

Kir Royale

Frerejean Champagne, Crème de cassis

Bloody Mary

Absolut blue, tomato juice, Worcester sauce, celery, black pepper, Tabasco, lime

Classic Champagne Cocktail

Frerejean Champagne, Rémy Martin, Angostura bitters

Lush

Absolut blue, Frerejean Champagne,
Crème de mûre

Russian Spring Punch

Chambord, Absolut raspberry, raspberry purée,
Frerejean Champagne

Old Fashioned

Buffolo Trace, Angostura bitters

Pimms & lemonade

Pimms No 1, lemonade, strawberries, cucumber,
apple, orange, fresh mint

£24.50 (Pitcher)

Beers & cider

BOTTLED BEERS

Kronenbourg 1664, France 3.80

27.5cl bottle, 5.0 % abv

San Miguel, Spain 4.00

33cl bottle, 5.0 % abv

London Pale Ale 4.00

Heady mix of spearmint, grass and 'hop sack' aromas,
fruity citrus flavours and a bitter finish

33cl bottle, 4.3% abv

Meantime Wheat beer 4.20

60% wheat, fruity, spicy aromas and flavours,
with a soft, mousse-like mouthfeel

33cl bottle, 5.0% abv

HALF PINT

PINT

DRAFT

Kronenbourg 1664, France 2.80 4.40

5.0 % abv

London Lager

Clean, long-matured, unpasteurized lager,
where all you can taste is malt and hop.

4.5% abv

London Pale Ale

Heady mix of spearmint, grass and 'hop sack' aromas,
fruity citrus flavours and a bitter finish

4.3% abv

CIDER – BOTTLES

Weston organic apple, 6.5 % abv 4.60

Weston organic pear, 6.0% abv 4.60

Soft drinks

Freshly squeezed orange juice	3.50	
Freshly squeezed grapefruit juice	3.50	
Cranberry juice	2.50	
Pineapple juice	2.50	
Tomato juice	2.50	
Virgin Mary - spicy tomato juice	4.40	
Chegworth Valley apple juice	3.00	
<small>Cox & Bramley Apple, Apple and Rhubarb</small>		
Luscombe drinks	3.00	
<small>Pear and Apple, Apple and Ginger, Raspberry Lemonade Cranberry, Ginger Beer</small>		
Coke / Diet Coke	3.00	
Fentimans traditional Victorian lemonade	3.00	
Still or sparkling water	2.00	4.00

JUICE BAR

Villandry orange juice	4.30	
<small>Carrot, apple, orange, ginger</small>		
Green energy	4.30	
<small>Apples, kiwi fruit, pear, celery</small>		
Pink flame	4.30	
<small>Red apple, plum, pink grapefruit, red grapes</small>		
Spinach juice	4.30	
<small>Carrot, cucumber, Spinach, lemon</small>		
Green Paradise	4.30	
<small>Celery, apple, avocado, lemon</small>		
Tropical Smoothie	4.50	
<small>Mango, pineapple, banana, yogurt</small>		
Berry Smoothie	4.50	
<small>Mixed berries, yogurt, apple</small>		
Blueberry Fair (Dairy Free)	4.50	
<small>Blueberries, bananas, spinach, almond milk</small>		

Hot beverages

SELECTION OF TEAS

English Breakfast	All at £3.00
Earl Grey	
Darjeeling	
Camomile	
Green	
Jasmine	
Lapsang Souchong	
Fresh mint	

COFFEES

Americano	2.80	
Cappuccino	3.00	
Flat White	3.00	
Latte	3.00	
Espresso	2.50	3.00
Macchiato	2.00	3.00
Hot chocolate	3.00	
Mochaccino	3.00	
Extra Shot	50p	

ICED DRINKS

Lemon breakfast iced tea	3.50
Red fruit iced tea	3.50
Shaken iced espresso	3.50
Iced latte	3.50
Iced americano	3.00

SPECIAL OFFERS

Monday is Lobster Night

Whole Lobster with chips or salad
£16.50

Friday is Steak Night

Fillet of steak with chips or salad
£16.50

Cocktail Hour

Why limit happy to an hour?
5pm until 8pm from Monday to Saturday.
Selected cocktails £6.

For Bar Snacks Menu please ask your waiter

WEEKEND OFFERS

Unlimited Prosecco

Weekend Brunch £30

Selection of brunch items, pastries and a cake
platter with unlimited Prosecco

Seating times: 12pm and 2pm
Booking Essential

Afternoon Tea £18

Sandwiches, scone with clotted cream and
raspberry jam, mini cakes and desserts with
a good range of teas

Comes with a complimentary glass of
Champagne on Weekends