

STAY IN & EAT OUT

215

KITCHEN & DRINKS

BANBURY ROAD, SUMMERTOWN

**CHAMPAGNE & SPARKLING WINE**

**NV Prosecco Spumante Extra Dry, Ca di Alte, Veneto, Italy**

*Bright, clean and lifted with pleasant floral notes and pear amongst the fine stream bubbles.*

20CL BOTTLE

£7.00

75CL BOTTLE

£21.00

**NV Cuvée Brut, Piper-Heidsieck, Champagne, France**

*This wine is pale golden in colour. On the nose, there are intense notes of almonds and fresh hazelnuts, with flavours of fresh pear and apple with a delicate hint of citrus. It is lively and light with added depth from the Pinot Noir, creating beautiful balance.*

£21.00

**NV Grand Reserve Brut, Sophie Baron, Champagne, France**

*The Meunier dominant blend gives richness and red berry fruit to this crisp and lively Champagne.*

£41.00

**NV Nyetimber Rose, West Sussex, Southern England**

*A beautiful sunset pink colour. Aromas include a charming mix of fresh red fruits along with intriguing spice notes of anise and lavender. The palate has a creamy, round texture with refreshing redcurrant, raspberry and cherry flavours. Hints of brioche lead into an elegant, silky finish.*

£49.00

**WHITE WINE**

**Central Valley Sauvignon Blanc, Villa Montes, Valle Centra, Chile**

*Bright and vivacious, this aromatic Sauvignon Blanc has classic zesty aromas and a lifted, fresh finish but good weight and a lovely balance.*

37.5CL BOTTLE

£8.00

75CL BOTTLE

£15.00

**Rioja Blanco, El Coto, Spain**

*From modest beginnings to one of the best known of Rioja producers. This white Rioja is zingy and refreshing with tropical fruit flavours.*

£9.00

£15.00

**Marlborough Sauvignon Blanc, Kim Crawford, New Zealand**

*Grapes are selected from valley and hillside vineyards in Marlborough's neighbouring Wairau and Awatere valleys for their specific tomato leaf, grapefruit and nettle characters.*

£12.00

£22.00

**'Lugara' Gavi di Gavi, La Giustiana, Piemonte, Italy**

*The palate is balanced with fresh acidity and good structure. Citrus and almond perfumes follow through to the long finish.*

£14.00

£24.00

**ROSÉ WINE**

**Les Cabotines Touraine Rose, Domaine Joel Delaunay, Loire, France**

*This wine is pale salmon-pink in colour. The nose opens with attractive scents of red berries and floral notes. The same fruit recurs on the palate, enhanced by a touch of pepper.*

*The palate is lively and tense with a silky texture. A vibrant, enjoyable rosé.*

37.5CL BOTTLE

75CL BOTTLE

£18.00

**Cuvee Alexandre, 'Coteaux d'Aix-en-Provence Rose, Chateau Beaulieu, France**

*The sunny, dry Mediterranean climate ensures ripe, fruit-driven wines which abound with redcurrant and wild strawberry perfumes, developing into juicy white peach and pear notes.*

£26.00

Phone to order from 12pm to 8.30pm Thursday, Friday, Saturday on: 01865 511 149  
or email: [orders@twoonefive.co.uk](mailto:orders@twoonefive.co.uk)

If ordering by email please order before 10pm the day prior, you can still call the day of booking

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RED WINE

**'Torre del Falasco' Valpolicella, Cantina Valpantena, Veneto, Italy**

*This Valpolicella is best served lightly chilled to enjoy the vibrant black cherry character, which is supported by supple, approachable tannins and a lively finish.*

37.5CL BOTTLE

£10.00

75CL BOTTLE

£16.00

**Calchaquí Valley Malbec, Amalaya, Salta, Argentina**

*From high-altitude vineyards in the Calchaquí Valley in Salta comes this intensely fruity wine, packed with flavours of red berries, raspberries and plums alongside hints of pepper and vanilla.*

£10.00

£18.00

**'Lionheart of the Barossa' Shiraz, Dandelion Vineyards, South Australia**

*Sweet blackberry, raspberry and plums on the palate with firm but fine tannins. It has a long, youthful finish.*

£12.00

£22.00

**Fleurie, Dominique Morel, Beaujolais, France**

*Dominique's Fleurie exhibits the floral perfumes that are characteristic of this Beaujolais Cru. From old bush-vines, aged up to 70 years, it has layers of perfumed ripe fruit and balanced structure and is a charming example of this appellation.*

£15.00

£25.00

PORT

**Quinta do Infantado 10-Year-Old Tawny Port**

*Foot-trodden grapes from a family owned estate first established by D Pedro IV, Portuguese heir to the throne, this is a rich, golden tawny, nutty and honeyed, with perfumes of walnuts and hazelnuts.*

37.5CL BOTTLE

£21.00

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