

drinks

southern

DRINKS LIST

Wines By The Glass

	125ml
Champagne & Sparkling	
La Marquis de Marillac Brut NV Soft, creamy, bubbly for those with good reason to celebrate!	£8.50
La Marquis de Marillac Brut Rose NV A lovely copper pink coloured wine with a fresh, summer fruits driven nose.	£9.50
Limney Estate Sparkling – England (organic) It's widely known that some of England's best sparkling wines are giving the Champenois a run for their money & if you try this you'll see why. Impressive, citrus-dominated English sparkling.	£7.50
White	175ml
Catarratto, Ca di Ponti Sicily 2010 Fragrant, fresh and elegant with the lightest hint of apricot and a nice firm acidity	£4.50
Vinho Verde, Quinta de Azevedo Portugal 2010 Few wine styles are more invigorating than well-made vinho verde. A racy acidity with a tongue-tingling spritz.	£5.50
Plumpton estate, Cloudy Ridge Dry, Sussex NV A clear, cool, light straw colour - Fresh, fruity, light bodied with a dry finish.	£5.00
Castillo del Moro, Spain 2010 A bright and vibrant wine with a fresh, grassy nose. The palate is tangy with citrus fruits mingling with subtle tropical fruit flavours. The finish is crisp, refreshing & very moorish.	£5.25
Horsmonden dry, East Sussex, England 2010 (organic) Brimming with elderflower & lemongrass on the nose, this boutique wine is incredibly fresh & clean. <i>(*due to limited quantities produced, this wine is subject to availability)</i>	£6.75
Red	
Nero D'Avola, Ca di Ponti Sicily 2010 Versatile Italian with a good firm structure and soft fruit flavours.	£4.50
Bourgueil 'Cassiope', Domaine de la Chevalerie Cabernet Franc 2009 (o) Vibrant, lush & balanced wine with aromas of raspberries, plenty of red-fruit flavours & the finish crisp & clean. Perfect for the summer slightly chilled.	£6.50
Rioja Artesa 'Organic', Spain 2009 Gently oak aged Tempranillo with plum fruits, firm acidity & spiced mulberry characteristics.	£5.75
Rose	
Plumpton Estate Cloudy Ridge Rose, East Sussex, England NV Elegant salmon pink, brimming with rich strawberries, plums & soft red cherries.	£5
Le Poussin Rose, Languedoc 2010 Pale delicate, dry & far too easy to drink, perfect for long warm summer evenings.	£5.25
Rioja Rosado 'Tremendus', Bodegas Honorio Rubio 2010 Bright & tangy with red apple & pear on the palate, hints of peach & citrus acidity on the finish.	£5.50

Sparkling Wines

	125ml	75cl
Court Garden Farm English Sparkling Wine, Sussex 2008		£40
A blend of Chardonnay, Pinot Noir & Pinot Meunier grapes grown & bottled in Sussex. Has a crisp fresh fruit taste with toasty notes.		
Limney Estate Sparkling, Sussex (<i>organic</i>)	£7.50	£38
This Blanc de Noirs has an intense nose of rose petals, apple & biscuit. The palate is vibrant; great acidity is pitched against green fruit with yeasty flavours that are truly smile inducing.		
Anna de Codorniu Brut Rose, Cava, Spain NV	£5.75	£24
This sparkling Rose is the 'blushing sister' of Codorniu's most iconic cava. Elegance & subtlety with cherry & strawberry tones & fine bubbles. To finish plenty of red fruit notes & a slight hint of apple.		
Bolney Estate Cuvee Noir, Sussex 2008	£7.95	£39
A unique RED sparkling wine, this offers a delicate mousse & fine bubbles with a deliciously deep, black cherry colour. On the nose are hints of blueberry & fresh blackcurrants with an element of sweetness on the palate reminiscent of summer fruits.		

Sparkling Cider

Gospel Green Sussex Cyder – England 2009 (8.5%)	£18
Brewed using the 'methode champagnoise' - this cider has been cited as "sophisticated" - with a deliciously dry, summer apple flavour. The perfect match for pork dishes, terrines & ideal to share with a cheeseboard. (<i>*due to limited quantities produced this cyder is subject to availability</i>)	

Champagne Cocktails

All £9.50 each

Classic

Pure class, a beautiful mix of brown sugar, Angostura bitters, cognac & house champagne.

Kir Royal

Invented in 1946 by Felix Kir, a winning combination of cassis & champagne.

Airmail

Rum, honey, lime juice & champagne - what's not to enjoy about this marvellous mix!

Raspberry Fizz

This champagne cocktail has a kick to it & also has a delicious berry flavour, too!

French 75

Humphrey Bogart enjoyed these in Casablanca - a great accompaniment to the sunset.

Poinsettia

An elegant cocktail, perfect for celebrations & festive parties - Cranberry, cointreau & champagne.

Wine served in 175ml glasses. All spirits served in 25ml or multiples thereof

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Champagnes

	125ml	75cl
La Marquis de Marillac Brut NV	£8.50	£40
Soft, creamy bubbly, perfect for those with or without good reason to celebrate! Very approachable style with good mousse, a bready, toasty nose & a light delicate finish.		
La Marquis de Marillac Brut Rose NV	£9.50	£42
Soft, elegant and great fun fizz with more than a hint of strawberry fruit, enjoy on it's own or with fruit desserts.		
Pol Roger, White Foil NV		£60
One of the finest non vintage champagnes, with a complex bready nose, fine persistent mousse & great length.		
Ruinart Blanc de Blancs NV	1/2 bottle - £42	£80
Made exclusively from Chardonnay grapes, this wine is smooth & rounded on the palate. The perfect accompaniment to grilled sole or shellfish.		
Laurent Perrier Rose NV		£85
A fantastic coral pink colour stems from the Pinot Noir skins delicately staining the juice. Crisp & soft with a long creamy finish.		
Bollinger "Grande Annee" 2000		£120
The House of Bollinger only produces vintage champagnes in exceptional years when the grapes have reached a perfect quality & maturity. A blend of 65% pinot noir & 35% chardonnay , this is a big, well structured wine that has deep intense fruit flavours & a complex biscuit character.		
Pol Roger, Sir Winston Churchill 1999		£185
Created to celebrate the life of Pol Roger's most illustrious devotee, the Sir Winston Churchill has been described as the greatest prestige Cuvee of modern times. A dark gold hue with fine bubbles the mousse is generous & the fruit is both pure and powerful, backed up by a subtle minerality with gentle hints of ginger and spice.		

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White Wines

	175ml	75cl
Catarratto, Ca di Ponti Sicily 2010	£4.50	£15
Fragrant, fresh and elegant with the lightest hint of apricot and a nice firm acidity		
Plumpton estate, Cloudy Ridge Dry, Sussex NV	£5	£20
A clear, cool light straw colour - this wine delivers grapefruit & pineapple on the nose. On the palate this develops into crisp green apples with some clementine citrus flavours.		
Vinho Verde, Quinta de Azevedo Portugal 2010	£5.50	£20
Few wine styles are more invigorating than a well-made vinho verde. This one has a vibrant spritz on the tongue, followed by a serious firm mineral structure. Lovely, & one bottle simply won't be enough!		
Castillo del Moro, Spain 2010	£5.25	£18.50
A fine example of a modern Spanish wine, a mix of traditional airen & ever popular sauvignon blanc grapes		
Horsmonden dry, East Sussex 2010 (organic)	£6.75	£27.50
Brimming with elderflower & lemongrass on the nose, this boutique wine is incredibly fresh & clean. <i>(*due to limited quantities produced, this wine is subject to availability)</i>		
Rimat Abadia blanc de blanc, Spain 2010		£19
Produced by Cordoniu, the famous Cava winery whose history dates back to the 16th century, this is a vivacious blend of Chardonnay & Albarino, a fruity wine with ripe apple & fresh grapefruit aromas.		
Vouvray Clos de Nouys, Loire, France 2009/10		£30
Rich honeyed Chenin Blanc with nuts and apricots, a fine sturdy structure. Works wonderfully with grilled fish		
Pennautier Viognier, Lorgaril VdP France 2010		£20
A fresher Viognier style without losing any of the rich, ripe apricots & peach skin flavours, from a fine producer based in Carcassone		

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White Wines

	<i>75cl</i>
Pouilly Fuisse, "Vieilles Vignes", Domaine de Fussiacus, France 2008	£42
Domaine de Fussiacus concentrates on producing Chardonnay & this Pouilly Fuisse is prime example. A wine full of character showing a fruit driven nose with hints of nut. With a good minerality & weight on the palate this is a well balanced Chardonnay with lovely texture & finish.	
Mentoue-Salon 'Morogues' Pelle , Sauvignon Blanc France 2010 (o)	£37
A neighbour of Sancerre & produced by the shinning star of the Region Henri Pelle. This wine has elegant mineral tones, is fresh & floral with aromas of citrus & blackcurrant leaves.	
Fiano di Avellino Marsella, Campagna, Italy 2008	£39
A very rare wine from the hills above the bay of Naples. Hints of mango and papaya, a little smokiness and a strong mineral finish.	
Gavi 'Nouvo Quadro', La Battistina, Italy 2010	£27
Legendary Cortese of Piedmonte often referred to as the Italian Chablis. Pale straw in colour with aromas hinting at green apples and almonds & a zesty persistent finish.	
Picpoul de Pinet 'Morny', L'Ormarine, France 2010	£22
A Coteaux de Languedoc who's star is in the ascent. From France's most southerly white wine region the vines are cooled by Mediterranean breezes and produce a full-flavoured wine with a lovely fresh acidity. Perfect with an oyster or six!	
Riesling VV Cave de Turkheim, Alsace, France 2007	£26
Has a pale green tint in the glass, exotic fruits on the nose, a full fruity palate of crunchy apple & a deliciously clean dry finish. With enough flavour to match spicier dishes	
Muscadet de Sevre et Maine Sur Lie, Brebionniere, France 2009/10	£19
Fresh, crisp palate with a wonderful vibrant colour and suprisingly creamy texture. A wine that reminds you of the sea - perfect match for shellfish dishes.	
Puligny Montrachet Pierre Andre, France 2007	£65
Since 1923, Pierre Andre has gained a worldwide reputation for its famous Burgundy & is the only chateau located in the Grands Cru of the Cote de Beaune. Complex, juicy yet dry with elegance & finesse & a delectable creamy aftertaste	

Red Wines

	175ml	75cl
Nero D'Avola, Ca di Ponti Sicily 2010	£4.50	£15
A versatile Italian with a good firm structure and soft fruit flavours.		
Bourgueil 'Cassiope', Domaine de la Chevalerie 2009 (O)	£6.50	£30
From 14th generation producers, whose cool limestone cellars were carved out in the 10th & 11th centuries. Cassiope comes from their young vine plots. Bourgueil is Cabernet Franc from the Loire & can be served slightly chilled on warm days.		
Rioja Artesa 'Organic', Spain 2009	£5.75	£21
Gently oak aged Tempranillo for a hint of vanilla. With plum fruits, firm acidity & spiced mulberry characteristics. Made from organically grown grapes. Ideal match for pork, lamb & casseroles.		
Fleurie 'Les Garants', France 2009/10		£29
Strawberries dominate this firm and fragrant Beaujolais Cru, from our favourite Co-op.		
Cotes Du Rhone, Carabiniers France 2008 (O)		£20
A little white pepper and a little raspberry fruit balanced by delicate integrated tannins in this versatile Grenache based Rhone red.		
Domaine De La Caresse, Castillon Cotes de Bordeaux 2008		£23
A nose that offers delicious tones of vanilla & almond biscuit. On the palate discreet hints of plums & winter fruits.		
Barolo 'Dardi La Rose' Poderi Colla 2004/6		£60
Two years maturing in Oak this Nebbiolo has a bright sunset tint in the glass. Late summer fruit flavours, concentrated spices and a firm tannic finish that goes on and on!		
'Les Ruffes' La Sauvageonne, Languedoc, France 2009 (O)		£24
Local lad made good, Gavin Crisfield won't give the authorities the Euro's for his Organic 'stamps'. His wines are rich, powerful and deliver bags of fruit lifted by a wonderful mineral backbone.		
Primitivo 'Terragnolo', Apollonio Puglia, Italy 2004/5		£30
Leather & dark fruits on the nose, then power & complexity take over. This has a unique, distinctive & delicious Southern Italian character.		
Chateau Grands Champs - Saint Emilion Grand Cru 2005		£44
Saint Emilion wines, essentially Merlot based, have long been popular for their roundness & soft tannins. This Bordeaux wine is perfect match with red meat dishes, steaks & game.		

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Red Wines

	75cl
Vacqueyras Domaine La Garrigue, Rhone, France 2008 (Bd) A little white pepper on the nose with dry red berry fruits & a long memorable finish. A perfect match for game & red meat dishes.	£35
Bourgogne Pinot Noir, Laurent Chardigny, France 2010 Light but firm, balanced & silky style of Pinot Noir with a little smokey strawberry fruit. A game red that is also versatile enough to work with poultry.	£36
Priorat, Scala Dei Cartioxa Reserva Spain 2005 Ancient low yielding vines litter the granite hillside, their roots desperately seek water meters below giving the wine intense black fruit flavours with a wonderfully long & complex finish	£50
Corbieres Sainte Croix 'Le Fornas' France 2008 Jon Bowan trained at Plumpton College here in Sussex & has made wine around the world before settling in Southern France to produce this Grenache, Carignan & Syrah blend. The wine has a floral nose with blackcurrant & cherry fruit flavours.	£26
Capitain-Gagnerot Vosne-Romanee Aux Raviolles France 2009 The small commune of Vosne-Romanee is the Cote de Nuits' brightest star & produces the finest & most expensive Pinot Noir wines in the world. Brilliant dense fruit lurks behind a fine red purple colour, this is a remarkably pretty wine, lively & lifted with all the concentration of a top Grand Cru.	£68

Rose Wines

	175ml	75cl
Sancerre Rose Dauny, France 2009 (O) Elegance & breeding personified. The lightest contact with the skin of the Pinot Noir grape gives this classic Loire a little more body, a soft, creamy texture & a complex & memorable finish.		£33
Plumpton Estate Cloudy Ridge Rose, East Sussex, England NV Elegant salmon pink, brimming with rich strawberries, plums & soft red cherries.	£5	£20
Le Poussin Rose, Languedoc 2010 From the sandy soils of the coastal Languedoc. Grenache & Carignan are blended in this gorgeous 'Gris de Gris'. Pale delicate, dry & far too easy to drink,	£5.25	£23
Rioja Rosado 'Tremendus', Bodegas Honorio Rubio 2010 From the town of Cordovin which is famous for making this unique style. The wine is produced using white Viura & red Garnacha but fermented like a white wine so effectively it's a white with a pink colour.	£5.50	£24

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Dessert Wines

	100ml	375ml	500ml
Moscato Passito, Palazzina 2005	£5.75	£20	
Flavours of apricot, acacia & honey notes with a lovely deep golden hue.			
Tokaji , Late Harvest, Hungary 1170 2004	£7		£35
A lighter, fresher Tokaji style but still packed with sweet marmalade & apricot aromas			
Pedro Ximinez, Fernando de Castilla, Spain	£9.50		£45
Astonishing jerez wine, dark & intense sweetness, with a hint of Christmas pudding spice & raisin. Once tried never forgotten			
Chateau Filhot, Sauternes 2005	£7.75	£37	
A classic Bordeaux dessert wine with a great balance of sweetness & zesty acidity. Tones of peach & apricot on the nose.			
Banyuls Rimage les Clos de Paulilles, France 2008	£6	£23	
Banyuls is a style of fortified wine similar to Port, but lighter bodied with a more chocolatey flavour & texture.			
Eiswein, Josef Ehmoser, Austria NV	£8	£39	
Naturally frozen Gruner Veltiner grapes are picked in the freezing cold to make this delicious speciality wine. The result is delicate, frosty apricot aromas with white pepper & stone fruit flavours. Very fresh, pure crisp drinking pleasure.			

Aperitifs & Digestifs

After dinner drinks

Porto Pocas LBV	£5.00
Porto Pocas Colheita Tawny	£6.50
Remy Martin Cognac V.S.O.P.	£4.00
Remy Martin Cognac X.O.	£7.50
Janneau Armagnac X.O	£7.50
Talisker whisky, 10 yrs old	£5.00
Laphroaig, 10 yrs old	£4.50
Glenmorangie	£4.25
J&B Rare whisky	£4.50
Jameson Irish whiskey	£3.00
Bushmills	£3.25
Daron Calvados Fine	£4.50

Spirits

Bombay Sapphire Gin
Hendrick's gin
Tanqueray Gin
Wyborova blue vodka
Pernod
Campari
Martini Bianco (50ml)
Martini Dry (50ml)
Martini Rosso (50ml)
Havana Club Rum Anejo Blanco
Havana Club Rum Anejo Especial
Jameson whiskey
Jack Daniels
J&B
Cuevos Tequila Gold

*All at £3.25
Mixers £1.00*

Liqueurs

Sambuca
Black Sambuca
Frangelico
Baileys
Limoncello
Tia Maria
Kahlua
Amaretto
Cointreau
Tuaca
Grappa
Grand Marnier
Drambuie
Southern Comfort

All at £3.50

Irish or liqueur coffee

£5.00

Teas & Coffees

Coffee	£2.00
Espresso	£1.80
Double espresso	£2.20
Latte	£2.50
Cappuccino	£2.50
Mocha	£2.80
English breakfast tea	£1.80
Earl grey	£1.80
Herbal tea	£2.30
Hot chocolate	£2.40

*We also stock a full range of Pure Fresh Teas
please ask a member of staff for the list*

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Our wine list consists of 100% European wines. Some of our selection are either organic, biodynamic or natural wines. Here are a few definitions to help truly understand the difference.

Organic

A wine made from organically grown grapes has no chemical residue from pesticides, herbicides, or chemical fertilizers. Organically grown grapes come from living, breathing soil, full of microbial life unhampered by unnatural treatments. These grapes are generally healthier & more alive, with a higher content of natural trace elements & minerals (broken down by the microbes in the soil & absorbed by the vine's root system).

This brings forth better tasting fruit, rich in minerality & "terroir" that is unique to the soil from which it was bred. Organic viticulture is also better for the environment. An organic vineyard does not contribute pollution to the air, ground water, or to its neighbours, & encourages life on all levels rather than discouraging it through chemical treatments. Where a wine is described as organic it is certified organic.

Biodynamic

Biodynamic viticulture takes the principles of organic farming to a higher degree. Biodynamic viticulture, or simply biodynamics, a branch of viticultural science conceived by Rudolf Steiner in the 1920s, stresses the importance of the many balances (& imbalances) in nature that effect the health & homeopathic strength of the vine, & the relationship of the vine with the vital life forces that supports its very existence.

Biodynamics emphasizes natural holistic treatments to increase the vine's resistance to disease, as well as a biorhythmic approach to treatments, pruning & harvesting resulting in healthier vines & better tasting fruit. Biodynamics is a common sense approach to viticulture employing age-old wisdom that studies the relationship of the vine with the sun, moon, stars, & earth.

A biodynamic vineyard is in complete harmony with its surroundings & is generally a self-sufficient entity. Biodynamic vineyards are always environmentally friendly, respecting the earth & their natural surroundings.

Why a European wine list

Although there is an opinion that new world wines are not as bad as originally thought regarding their carbon footprint & despite the fact that they are also very popular, we have decided to keep our wine list exclusively European as we take pride in not only offering you great products, but also challenge ourselves in finding great products & wines that ought to be re-discovered.

We hope you enjoy our selection

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