

## Champagne & Sparkling Wines

	175ml	Bottle
<b>Veuve Clicquot Yellow Label, NV France</b> (VE) From some of the finest vineyards in Reims. Dry, with ample body and fruit to give a splendid character. (Style 1)		65.00
<b>Laurent-Perrier Cuvée Rosé Champagne, NV France</b> (VE) An iconic rosé with lifted red fruit flavours, made exclusively from Pinot Noir grapes. (Style 1)		85.00
<b>Cava Brut, NV Spain</b> (VE) Refreshing, fruit driven, and very easy drinking. (Style 1)	6.50	22.00
<b>Prosecco, Incanto, DOC Veneto, NV Italy</b> (VE) Incanto translates as Enchantment and this premium Prosecco will enchant you! Made from the Glera grape with light apple fruit flavours. (Style 2)	7.00	25.00
<b>Prosecco Rosé, Barocco, Veneto, 2020 Italy</b> (VE) Fresh and light with delicate and complex fruity aromas and flavours of peach, green apple and lemon with subtle floral notes. (Style 2)		25.00

## White Wines

	175ml	250ml	Bottle
<b>Verdejo, House White, 2018 Spain</b> (VE) Delicate aromas of fresh peach and bright citrus with delicious apple and kiwi flavours. (Style 1)	5.50	7.00	20.00
<b>Sauvignon Blanc, Acantus, 2018 Spain</b> (VE) Full bodied with gooseberry and a hint of pineapple. (Style 1)	6.00	7.50	21.00
<b>Rioja Blanco, 2020 Spain</b> (VE) Aromas and flavours of white fruit and citrus. (Style 1)	6.50	8.00	22.00
<b>Pinot Grigio, Col Di Sotto, IGT Puglia, 2020 Italy</b> (VE) Easy drinking, dry, crisp and well balanced, with strong apple characteristics. (Style 1)	6.50	8.00	22.00
<b>Macabeo / Moscatel, El Renegado, Valencia 2018/20 Spain</b> (VE) An aromatic yet fresh white, beautifully balanced with lifted tropical fruit flavours and aromas. (Style 2)	7.00	8.50	25.00
<b>Picpoul de Pinet, La Decouverte, Aurelie Vic Languedoc, 2020 France</b> (VE) Expressive notes of white flowers and citrus fruits, with lively lemon peel flavours and well balanced acidity. (Style 1)			27.00
<b>Gavi, Salluvii, Castellari Bergaglio, Piedmont DOCG 2020 Italy</b> (VE) Salluvii is benchmark Gavi with crisp mineral citrus flavours and hints of peach. (Style 1)	7.50	9.00	27.00
<b>Sauvignon Blanc, Weka, 2019/20 New Zealand</b> (VE) Vibrant and zesty with pronounced aromas and flavours of passion fruit and citrus. (Style 1)	8.00	9.50	28.50
<b>Albarino, Veiga da Princesa, Rias Baixas, Pazo do Mar 2019/20 Spain</b> (VE) Deliciously crisp with white peach fruit flavours. (Style 2)			35.00
<b>Chardonnay, Secret Cellars, Central Coast, 2017 USA</b> (VE) This Chardonnay leans toward a riper and fuller style, with tropical fruit notes. Oak aging adds layers of vanilla, spice, butter and toasted hazelnut. (Style 1)			35.00
<b>Sancerre Blanc, Fretoy, Domaine Tinel-Blondelet 2020 France</b> (VE) A deliciously dry, fruity wine with elegant citrus notes. (Style 1)			40.00

## Rosé Wines

<b>Bobal Rosé, House Rosé, 2018 Spain</b> (VE) Fresh and light with delicate aromas of red fruits and strawberries. (Style 2)	5.50	7.00	20.00
<b>Pinot Grigio Rosato, Col Di Sotto, DOC Delle Venezie 2020 Italy</b> (VE) An elegant, pale blush rosé, crisp with aromas of red forest fruits. (Style 1)	6.50	8.00	22.00
<b>Zinfandel, Discovery Beach, California, 2019 USA</b> (VE) Off dry with succulent strawberry fruit flavours and aromas of summer berries. (Style 3)	6.50	8.00	22.00
<b>Whispering Angel Rosé, Chateau d'Esclans, 2020 France</b> (VE) An elegant, crisp, fresh, fruit laden rosé with aromas and flavours of melon, peach, grapefruit and pear. (Style 2)			40.00

125ml glasses available on request

Use our simple guide to help you choose

Sparkling / White and Rosé Wines

1 = Dry, 2 = Off Dry, 3 = Med Dry, 4 = Sweet

Red Wines

5 = Light, 6 = Med, 7 = Fuller Bodied, 8 = Full Bodied

## Red Wines

	175ml	250ml	Bottle
<b>Tempranillo, House Red, 2019 Spain</b> (VE) Ripe dark fruit flavours with long balanced tannins. (Style 6)	5.50	7.00	20.00
<b>Merlot, Colo Gato, Central Valley, 2019 Chile</b> (VE) Smooth, juicy and softly oak-aged. Medium-bodied in style, with dark berry fruit flavours and hints of vanilla. (Style 6)	6.50	8.00	22.00
<b>Shiraz, Coorong Estate, 2019 Australia</b> (VE) A gently oak aged, soft spicy Shiraz, with dark brambly fruits in a very easy drinking style. (Style 6)	6.50	8.00	22.00
<b>Rioja, Crianza, 2014 Spain</b> (VE) Aromatic and complex with full, rich spicy red fruit flavours and vanilla oak. (Style 7)	7.00	8.50	25.00
<b>Malbec, Zapum Zucum, Mendoza, 2020 Argentina</b> (VE) A full bodied, dark, rich and juicy wine, with aromas of dark fruits and hints of vanilla and spice. (Style 7)	7.00	8.50	25.00
<b>Bobal, El Renegado, Valencia, 2020 Spain</b> (VE) A soft oak aged, juicy red, velvety smooth and simply delicious. (Style 6)	7.00	8.50	25.00
<b>Pinot Noir, Comte Paul Antonin, Vin de Pays 2019/20 France</b> (VE) A soft, supple Pinot Noir with raspberry fruit flavours, from a family estate in Beziers. (Style 5)	7.50	9.00	27.00
<b>Primitivo/Syrah, Laghiglione, Villa Schinosa IGP Puglia, 2018 Italy</b> (VE) Rich and elegant with aromas of blackberries and spice. Soft brambly fruit flavours, integrated with subtle oak. (Style 6)	7.50	9.00	27.00
<b>Carmenere, Hacienda Araucano Reserva Colchagua Valley, 2017/19 Chile</b> (VE) This reserve Carmenere is rich with dark plummy style fruit flavours interlaced with vanilla oak. (Style 7)			27.00
<b>Cabernet Sauvignon, Secret Cellars, Paso Robles 2018 USA</b> (VE) Bright aromas of fruit and cassis, with ripe black plum, black cherry and currant flavours mingled with dark chocolate. On the palate, the wine is weighty and structured with rich yet subtle tannins. (Style 7)			35.00
<b>Rioja Reserva, Monte Acuro, 2014 Spain</b> (VE) Sublime Reserva, with a depth of red and dark fruit flavours. Smooth and beautifully balanced by its oak treatment, which also compliments the wine with vanilla, chocolate and sweet spice character. (Style 7)			40.00
<b>Châteauneuf du Pape, Domaine La Mereuille 2018 France</b> (VE) A wonderful rich, spicy red with notes of red berries. (Style 7)			55.00

## Fortified Wines

<b>Oloroso Solera 1847, NV Spain</b> (VE) This rich, intense sweet Sherry has dark brown sugar and caramel flavours with notes of vanilla. (Style 3)	4.00	7.00	
<b>Nectar, Pedro Ximenez, NV Spain</b> (VE) Luscious and intense aromas of honey, figs and coffee, with notes of vanilla & coffee on the palate. (Style 4)	4.00	7.00	
<b>Quinta da Prelada 10 Year Tawny Port, NV Portugal</b> (VE) Golden in colour, with rich aromas and flavours of dried fruits. (Style 4)	5.00	8.00	

Allergen advice for your information

All our wines contain sulphites.

Additional allergens used for fining are indicated by the symbols below:

(M) = Contains Milk, (F) = Contains Fish

(VE) = Suitable for Vegans

# PINCHOS

WINE BAR AND TAPAS RESTAURANT

## FOOD MENU

### TAPAS LUNCH SPECIAL

3 tapas dishes

£11.95

Available Tues—Fri 12—3pm

### PICAR

Olives 3.50

Roasted Almonds 4.50

Warm Crusty Bread 3.50  
with Aioli, Oil and Balsamic

Garlic Bread 3.00

Tomato Bread 3.75

with Cheese 4.50

### SALAD

Fried Chorizo, Artichoke 8.95  
served on baby leaf, tomatoes

White Anchovies, Olives 8.95  
served on baby leaf, tomatoes

Tomate con Cebolla 3.95  
tomato, onion

### MEAT | CHEESE

Plato de Embutidos y Queso  
meat & cheese platter: serrano ham, chorizo, salami, manchego,  
gherkins, pickled garlic, picos  
Small: 8.50 / Large: 16.50

Selección de Charcutería 8.50  
selection of Spanish charcuterie

Selección de Queso 8.50  
selection of Spanish cheese, quince membrillo

### PAELLA

Paella Valenciana  
traditional seafood & chicken paella  
1 Person: 13.95 / 2 Person: 25.00

Paella de Carne  
chorizo, beef, chicken  
1 Person: 13.95 / 2 Person: 25.00

Paella Vegetariana 1 Person: 12.00 / 2 Person: 22.00

### VEGETARIAN TAPAS

Tortilla de Patatas 5.25  
spanish style omelette made with potatoes, peppers,  
onions

Patatas Bravas 5.25  
deep fried potato chunks topped with spicy tomato  
salsa & mayonnaise

Patatas a lo Pobre con Queso 5.25  
deep fried potato chunks with peppers & onions, topped with  
cheese

Padron Peppers 5.50  
peppers cooked with maldon sea salt (some may be hot)

Garbanson Andaluces 5.50  
chickpeas with spinach, garlic, tomato

Berengenas con Queso 6.00  
aubergine baked with goats' cheese & tomato

Vegetables Rostisados 6.00  
roasted mediterranean vegetables

Champiñones con Queso 6.00  
mushrooms in cream, garlic & rosemary, topped with cheese

Porotos Verdes 6.00  
green beans with onion, garlic butter

### FISH | MEAT TAPAS

Calamaras Frito 7.75  
deep fried squid rings

Mejillones 8.00  
grilled green lip mussels topped with garlic, tomato, melted  
cheese

Sardinas 8.50  
grilled sardines with garlic, parsley

Gambas al Pil Pil 9.75  
tiger prawns in garlic butter, chilli

Pulpo a la Galicia 9.00  
octopus on a bed of sliced potatoes with paprika,  
peppers, onions

Pollo y Calabacines 7.50  
chicken breast & courgettes in cream, topped with cheese

Albondigas 7.50  
meat balls coated in a tomato sauce

Croquetas de Jamon y Pollo 8.00  
serrano ham & chicken croquettes

Bistec con Champiñones 8.00  
tender chunks of beef with mushrooms in a pepper sauce

Chorizo y Pimiento 8.00  
spanish sausage pan fried with peppers

Chorizo al Vino 8.00  
spanish sausage pan fried in red wine

Carrillera de Cerdo 8.75  
wild boar cheeks cooked in own juice

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS