



The Lamb Inn

Free House

The Lamb Inn

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COCKBURN
& CAMPBELL

Wine List

White Wines

Dry, Crisp And Fruity Whites

Food Pairing: These are delicately flavoured, dry wines driven by a racy acidity. Ideally these wines are paired with fish dishes, light salads, and tomato based dishes.

1. Terra Nostra Pinot Grigio delle Venezie, Italy
Bottle £20.50
250ml £7.60
Light and dry with a soft clean citrus finish. 175ml £6.30
2. False Bay Sauvignon Blanc South Africa
Bottle £22.00
250ml £7.60
Zesty citrus, mineral and ripe fruit character. 175ml £6.30
3. Picpoul de Pinet Domaine La Serre, France
Bottle £27.00
Crisp and dry with notes of peach, melon and a mineral edge.
4. Domaine de Vedilhan Viognier VdP d'OC, France
Bottle £25.00
Grassy notes with peach, rose, pineapple and mango.
5. Tiki Estate Sauvignon Blanc, New Zealand
Bottle £32.00
Intense grapefruit, tropical passionfruit, lime zest and sweet basil.

Off-Dry or Eclectic Herbaceous & Aromatic Whites

Food Pairing: These are unoaked, zesty, intense and more eclectic wines. Paired with more complex meals; aromatic and sweeter styles are wonderful with spicier dishes.

6. Petit Chablis Vibrant La Chablisienne, France
Bottle £36.00
Clean and fresh with citrus orchard fruit and vanilla notes.
7. Réserve Saint Marc Grenache Blanc, IGP Pays d'Oc, France
Bottle £25.00
Rich peach and pineapple with almond hints and floral aromas.
8. Rag & Bone Riesling, Magpie Estate, Eden Valley, Australia
Bottle £30.00
Fully dry with crisp, clean zesty lime and a mineral character.

White Wines

Med to Full Bodied, Ripe Or Oaky Whites

Food Pairing: Fuller, richer wine often with oak are great when paired with spicier, richer dishes and marry well with butter and creamier sauces.

9. Caparrone Pecorino, IGT Colline Pecaresi, Italy
Bottle £26.00
Delicate floral, stone fruit, citrus with nutty mineral hints.
10. Wildwood Chardonnay, USA
Bottle £20.50
250ml £7.60
Citrus and grapefruit, ripe pineapple and a crisp, clean finish. 175ml £6.30

Rosé Wine

Food Pairing: Rosés can range from being very dry to very sweet and this is the key to partnering. Counter spicy heat with sweeter wines; drier styles are great all rounders.

11. Le Sanglier de la Montagne IGP, Old Vines Carignan/Cinsault Rosé, France
Bottle £20.50
250ml £7.60
175ml £6.30
Soft, strawberry fruit flavours and a dry finish.
12. Wildwood Zinfandel Rosé USA
Bottle £20.50
250ml £7.60
175ml £6.30
Fresh strawberry and soft red fruit with hints of candy.

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Please notify our staff of any allergies you may have.

125ml prices available on request

Red Wines

Soft, Round or Finer Reds

Food Pairing: Softly structured with silky rounded, soft red fruit and good freshness. Pair with tomato-based sauces, vegetable based dishes, chicken dishes, game and pork.

13. Tierra del Rey Merlot
Chile
Black cherry and plum with cedar and dark chocolate hints.
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|--------|--------|
| Bottle | £20.50 |
| 250ml | £7.60 |
| 175ml | £6.30 |

14. Napa Cellars Pinot Noir,
Napa Valley, USA
Concentrated aromas and flavours of dark cherry, cranberry and strawberry.
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| Bottle | £37.00 |
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Spicy, More Intense Medium Bodied Reds

Food Pairing: With a naturally peppery edge and warming red & black fruit flavours these wines pair with a wide selection of rare to medium cooked beef and lamb dishes. Great to turn up the heat on spicier dishes.

15. Marqués de la Concordia,
Reserva Rioja, Spain
Deep ruby with ripe plum, cedar notes and firm acidity.
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| Bottle | £30.00 |
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16. Château Petit Bois Lussac
Saint-Émilion, France
A fruit-driven, approachable Bordeaux with plum characters and soft tannins.
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| Bottle | £36.00 |
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Rich, Concentrated & Oaked Full Bodied Reds

Food Pairing: These wines have weight, complexity and may offer a powerful elegance. Pair with full-flavoured dishes, stews, and well cooked beef dishes.

17. Wildwood Shiraz, USA
Ripe blackberry richness with a touch of spice and mint.
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| Bottle | £20.50 |
| 250ml | £7.60 |
| 175ml | £6.30 |

18. Altra Vista Vive Classic Malbec
Argentina
Vibrant and fresh with notes of plum, berry fruits, vanilla and hints of oak.
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| Bottle | £20.50 |
| 250ml | £7.60 |
| 175ml | £6.30 |

19. Conviviale Primitivo, IGT Salento,
Italy
Rich, concentrated and silky plum, cherry, fig and sweet spice.
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| Bottle | £26.00 |
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Red Wines

20. Pico A Pico Merlot
Carmenere, Chile
Soft and spicy, hand picked grapes from small vineyard parcels.
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| Bottle | £25.00 |
|--------|--------|

21. Cabaret Frank Old Vine
Cabernet Franc, USA
Smooth and easy with blackberry, plum and dark cherry tones.
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| Bottle | £28.00 |
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22. Morago Appassite Rosso
Veneto IGT, Pasqua, Italy
A masterful blend with intense aromas of red berries and spice, with velvet tannins.
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|--------|--------|
| Bottle | £29.00 |
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Champagne and Sparkling

Food Pairing: Bubbles, a classically wonderful mouth cleansing aperitif and THE choice for the discerning diner when pairing with fish dishes. They are also a great counterbalance for aromatic, spicy and dishes prepared in oils.

- 23. Di Maria Prosecco Mini 20cl Bottle **£7.50**
Italy
Light with notes of baked lemon and stone fruits.
- 24. Bottega Rose Gold Mini 20cl Bottle **£8.50**
Italy
Fruity and fresh with notes of mixed berries, currants and wild strawberry.
- 25. Romeo Prosecco Spumante Bottle **£26.00**
Italy
Full-bodied with rich floral, apple, lemon and grapefruit characters.
- 26. Juliet Rosé Spumante Bottle **£28.00**
Italy
Elegant citrus notes with wild strawberry and redcurrant.
- 27. Ferghettina Franciacorta Milledì Bottle **£45.00**
Brut DOCG, Italy
Fruity and rich with brioche, citrus and candied fruit notes.
- 28. Champagne, Laurent Perrier La Cuvee NV, France Bottle **£68.00**
White peach, honeysuckle and grapefruit citrus notes.
- 29. Champagne, Laurent Perrier Rosé Brut NV, France Bottle **£89.00**
Fresh strawberry, raspberry, blackcurrant, cherry and redcurrant characters.

Dessert Wine

- 30. Williams & Humbert Pedro Ximénez 12 Year Old, Spain Bottle **£18.00**
50ml glass **£4.20**
Packed with sweet raisins, fig and date flavours. A wonderful wine that will pair with most desserts, especially chocolate and sticky toffee puddings.

Port

- 31. Dow's Port Bottle **£24.00**
Portugal 50ml glass **£3.50**
Dow's full bodied and fruity taste with youthful raspberry and cheery flavours and aroma.
- 32. Taylor's LBV Reserve Bottle **£29.00**
Portugal 50ml glass **£4.50**
Three centuries of independent family ownership and experience ensure that Taylor's Ports continue to be made to the highest standards. Produced from rich fruity wines from single harvest, Late Bottled Vintage was developed as an alternative to Vintage Port without the need to decant.

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