

THE  
**HARROGATE**



**ARMS**

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**SPARKLING**

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125ml | Bottle

**PALMER & CO  
BRUT RESERVE**  
Champagne, France  
Apple and cream notes  
**43.75**

**FITZ SPARKLING**  
Sussex, England  
Pear and yellow apples  
**33.75**

**VITELLI PROSECCO**  
Veneto, Italy  
Delicate and citrusy  
**5.15 | 23.5**

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**ROSÉ**

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175ml | 250ml | Bottle

**ZINFANDEL ROSÉ,  
THE BULLETIN**  
California, USA  
Watermelon and raspberries  
**4.95 | 6.55 | 17.75**

**PINOT GRIGIO BLUSH,  
CONTO VECCHIO**  
Veneto, Italy  
Floral with strawberry flavours  
**5.5 | 7.3 | 19.7**

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**WHITE**

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175ml | 250ml | Bottle

**PICPOUL DE PINET,  
CAP CETTE**  
Languedoc-Roussillon, France  
Delicate with grapefruit hints  
**6.7 | 8.9 | 24**

**CHARDONNAY,  
JOURNEY'S END HAYSTACK**  
Stellenbosch, South Africa  
Medium bodied and tropical  
**6.65 | 8.8 | 23.75**

**SAUVIGNON BLANC,  
GIESEN ESTATE  
VINEYARD SELECTION**  
Marlborough, New Zealand  
Dry with notes of pineapple  
**7.2 | 9.55 | 25.75**

**SAUVIGNON BLANC,  
ALTO BAJO**  
Central Valley, Chile  
Crisp and zesty  
**5.95 | 7.85 | 21.25**

**PINOT GRIGIO,  
CONTO VECCHIO**  
Veneto, Italy  
Elderflower and citrus  
**4.95 | 6.55 | 17.75**

**BLANCO,  
EL MURO**  
Aragon, Spain  
Peachy and refreshing  
**4.6 | 6.1 | 16.5**

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**RED**

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175ml | 250ml | Bottle

**TINTO,  
EL MURO**  
Aragon, Spain  
Soft and easy going  
**4.6 | 6.1 | 16.5**

**SHIRAZ, JOURNEY'S  
END HUNTSMAN**  
Stellenbosch, South Africa  
Plenty of forest fruits and cassia  
**6.85 | 9.05 | 24.5**

**PINOT NOIR, GIESEN  
VINEYARD SELECTION**  
Marlborough, New Zealand  
Fruity and spicy  
**7.75 | 10.25 | 27.75**

**MALBEC, ARGENTO**  
Mendoza, Argentina  
Ripe blackberries and  
tobacco aroma  
**6.5 | 8.6 | 23.25**

**MERLOT,  
ALTO BAJO**  
Central Valley, Chile  
Full bodied with vanilla hints  
**5.6 | 7.4 | 19.95**

Wines by the glass also available in 125ml.  
Wines are subject to availability. Wines on  
this list may contain allergens. For allergen  
information please ask a member of our team.

# WINE

AT THE  
HARROGATE ARMS

THE  
HARROGATE



ARMS