



Wine List

Thank you for visiting Green Cow Kitchens

You are sitting in a former pigsty in the heart of Whitbourne Estate. We are able to source much of the menu from the land around you.

Whilst we don't profess to be experts, we have a great love of wine and hope that you enjoy our offering. When we got our license in 2013, we had just 3 wines on our list; a red, white and rosé. These remain today as our house wines.

We are proud to now hold a cellar of 50 different wines, plus fine spirits, beers, cider and softs.

Mature red wine will be decanted for you, but the younger wines will be served in the bottle, although we would be happy to decant any bottle for you on request.



1. Prosecco Corte Alta NV, DOC Italy 11.0% £25.50
Glass £6.50

Delicate and aromatic with a light body and fine bubbles, this wine carries lots of fresh peach, pear, apricot and apple with a revitalising finish.

2. L'Extra par Langlois Brut, Crémant de Loire France 12.5% £27.50

This is the Loire equivalent of a 'blanc de blancs' Champagne, having been made from a blend of only the region's white grapes. Pale lemon yellow with a fine, shimmering mousse. The nose is an invigorating symphony of golden apple, citrus zest and subtle biscuit aromas. Clean, dry and elegant on the tongue

3. J de Telmont Grande Réserve NV Champagne 12.0% £39.00

One of the few remaining, family owned Champagne houses, De Telmont produces this excellent non-vintage in a medium bodied, soft and fruity, classically yeasty style. Fabulous value.

4. Chapel Down Brut NV England 12.0% £39.00

Chapel Down are one of the biggest and best producers of wine in southern England. This blend of classic grape varieties from their Kent vineyards, vinified in the traditional method, is capable of giving Grand Marque Champagnes a run for their money. This refreshing, zesty and balanced sparkling wine has fine bubbles that wrap around all corners of the mouth.

5. Oeil de Perdrix Rosé Champagne 12.0% £45.00

Meaning 'eye of the partridge', this pale salmon pink rosé Champagne exhibits enticing complexity. Delicate in style, but with a perfect weight of fruit. A fantastic apéritif.

6. Veuve Clicquot Brut Champagne 12.0% £50.00

Veuve Clicquot ages their non-vintage for almost twice the required time, resulting in a superb marriage of freshness and power, with rich fruit and a mouth-filling mousse.

7. Bollinger Special Cuvée Champagne 12.0% £55.00

Bollinger is made from first-run juice only, and the majority of vineyards used have Premier and Grand Cru status, resulting in a full-bodied Champagne of great class.

8. Pol Roger Cuvée Sir Winston Churchill Champagne 2002 12.0% £245.00

An elegant, powerful nose and palate of toasted brioche over fresh quince, peach and apricot, with hints of lime leaf and cinnamon.



10. Le Colline di San Giorgio Pinot Grigio	Italy	12.0%	£24.00
		<i>demi carafe</i>	£13.50
		<i>glass</i>	£6.00

Our House White. This vibrant Pinot Grigio offers more character and class than some. Showing citrus fruit flavours and subtle floral aromas. Good acidity creates a clean, refreshing wine. *Vegetarian*

11. Fernlands Sauvignon Blanc	NZ	12.5%	£24.00
		<i>demi carafe</i>	£13.50
		<i>glass</i>	£6.00

Very zesty on the palate with lots of lime and a nettly herbaceousness, this is an aromatic and classic New Zealand Sauvignon Blanc with a refreshing dry finish. *Vegetarian*. Sauvignon Blanc goes well with delicately flavoured foods or slightly acidic dishes. It also does well with grilled or sautéed dishes. Try with white meat like chicken or pork.

12. La Cabane Reserve, Marsanne/Viognier	France	12.5%	£20.00
-------------------------------------------------	--------	-------	--------

A fresh and aromatic white with juicy fruit made from soft-pressed Marsanne and Viognier grapes grown in the rolling Languedoc countryside. It is crisp but easy-going, suitable for all occasions and represents the best of modern French wine.

13. Dominio de la Fuente, Verdejo	Spain	11.0%	£21.00
------------------------------------------	-------	-------	--------

Verdejo is an aromatic grape, often thought of as Spain's alternative to Sauvignon Blanc. Lively aromas of greenery and citrus fruits in the Sauvignon vein, accompanied by softer, melon and petal touches. *Organic*

14. Picpoul Plo D'Isabelle	S. France	12.5%	£22.50
-----------------------------------	-----------	-------	--------

Youthfully pale lemon yellow, with a nose of lemon and lime fruit, and an intriguing blend of white blossom and green herb notes. Vibrant green apple fruit with a refreshingly dry and zesty finish. Superb with fish.

15. Baron De Baussac Viognier	S. France	12.5%	£23.00
--------------------------------------	-----------	-------	--------

Fresh and dry with aromas of apricots and white peach, hints of elderflower and fresh pineapple and an underlying. A refreshingly crisp acidity draws it all together beautifully. This wine pairs particularly well with root vegetables, pastas, grains, oily nuts, and richer fish or other white meats.

16. Kuhlmann-Platz Gewürztraminer	Alsace	13.0%	£28.50
------------------------------------------	--------	-------	--------

Fresh and open, with a pale straw colour and light body. Aromas of apricot and yellow plum, with hints of white rose. A gently sweet palate with firm acidity that dries and lengthens the finish.

17. Kuhlmann-Platz Riesling	Alsace	12.5%	£28.50
------------------------------------	--------	-------	--------

A pale straw yellow, this wine is a classic Alsace Riesling, showing ripe pear and peach fruit, braced by a steely acidity. Clean and pure on the palate, finishing with a citrusy freshness.

18. Chablis Cape St Martin France 12.0% £28.50

Pale golden colour and a youthful citrus nose with spring blossom nuances. The palate is fresh and harmonious, with nicely focused fruit character and a lingering stony texture on the finish.

19. Sancerre Blanc, Berthier Loire 12.5% £34.50

Aromas of ripe rhubarb and gooseberry leap from the pale lemon coloured glass, along with hints of lime, chalk and flint. Mineral texture, high acidity, vibrant green fruits and a long, lingering finish. Best enjoyed as a partner to goats cheese torte, tomato salads, freshly caught seafood or ham.

20. Cloudy Bay, Sauvignon Blanc New Zealand 13.0% £42.00

Possibly the most prestigious Sauvignon Blanc in the world, it definitely lives up to its reputation. A wine full of fresh herbal aromas and layers of ripe guava and tropical fruit. Gooseberries and passion fruit on the medium-full body; the palate is succulent and crisp with a long flavoursome finish. *Managements favourite!*

21. Pouilly-Fuissé, Cuvée Vieilles Vignes, Domaine Guerrin & Fils 2015 14.0% £48.00

Grapes from low yielding, 45 year-old vines make a beautifully intense yet elegant Pouilly-Fuissé, the top wine from grower Maurice Guerrin. He ferments it in barrel, working the lees to give roundness and a yeasty, dry finish. A good accompaniment for fine white meat, fish dishes, seafood, snails, risotto or smoked salmon.

22. Condrieu, Invitare, M Chapoutier 2014 £70.00

This is an extremely elegant Condrieu; straw yellow with hints of green. Very fruity, pear, apricot, white flowers with hints of smoke.

23. Corton-Charlemagne Grand Cru, Bonneau du Martray 2007 £122.00

An old gold colour promises great intensity, and the palate exceeds expectations with its amazing stony minerality and gently poised, white fruit. The two knit together with time. The estate is this grand cru's largest proprietor.

Bonneau du Martray are famous for this wine one of the World's great white wines the 2007 vintage is excellent and at its peak now.

Rosé

30. Le Bois des Violettes Dry Rosé	France	12.0%	£22.00
		<i>demi carafe</i>	£12.00
		<i>glass</i>	£6.00

Our House Rosé. Bright and crisp, with very subtle strawberry fruit and a refreshing dryness. The small proportion of Muscat adds a dash of juicy grapeyness.

31. Santa Digna Cabernet Sauvignon Rosé Reserva	Chile	13.5%	£24.50
--------------------------------------------------------	-------	-------	--------

A deliciously refreshing rosé, full of fresh blackcurrant fruit with great character. Expertly made by Torres it reflects the wonderful Chilean sunshine.

32. Black Cottage Pinot Noir Rosé	NZ	12.5%	£27.50
------------------------------------------	----	-------	--------

Pale salmon pink, this wine has a gentle and attractive nose of ripe red berries and subtle spice. Light and refreshing, the delicate fruit and crisp acidity fade to a clean, dry finish.

33. Terres de Berne Rosé	France	13.0%	£30.00
---------------------------------	--------	-------	--------

A youthful and fruity expression of classic rosés of Provence. With a delightful salmon pink colour this has red fruit flavours in abundance. Perfectly balanced the flavours are well rounded and linger long on the palate.

Red

40. Pavillon des Trois Arches Merlot	S. France	13.0%	£24.00
		<i>demi carafe</i>	£13.00
		<i>glass</i>	£6.00

Our House Red. Deep ruby red in colour with aromas of berries and sweet spice. The palate is smooth and rich with a depth of flavour that continues in the mouth.

41. La Cabane Reserve Grenache/Syrah	France	13.0%	£21.00
---------------------------------------------	--------	-------	--------

Easy-going, soft, fresh, modern red with juicy spiced-cherry fruit. A fantastic new discovery by the management; very quaffable!

42. Oltre Passo Primitivo	Italy	13.0%	£24.00
----------------------------------	-------	-------	--------

Deep, dense ruby in colour, with a nose of warm prunes, dates and figs, with hints of sweet spice. Full and voluptuous, the mouth-feel is soft and plush, with toasty notes that linger on the finish.

43. Capilla de Barro Malbec	Argentina	13.5%	£25.00
------------------------------------	-----------	-------	--------

An intense red-purple colour, with an equally intense nose of plum and bramble. Fulsome on the palate, delivering a swathe of ripe, fresh black fruit held together by lush tannins. This wine will pair wonderfully with rich lamb and beef dishes, stews and barbecued food.

44. Porta 6, Lisboa	Portugal	13.5%	£25.00
----------------------------	----------	-------	--------

Quintessentially Portuguese red, offering plenty of warm, jammy forest fruit flavours combined with heady aromas of violets and touches of spice. Supple, chewy tannins provide texture and length. Lovely with lamb.

45. River Grandeur Pinotage	South Africa	15.0%	£27.00
------------------------------------	--------------	-------	--------

Viljoensdrift is a family owned farm, today run by brothers, Fred and Manie Viljoen. This is a good, chocolaty Pinotage, clean, easy and with attractive freshness on the finish.

46. San Millan Rioja, Reserva	Spain	13.5%	£27.50
--------------------------------------	-------	-------	--------

Ruby red with russet hues. This wine has developed aromas such as truffle and vanilla with a hint of cinnamon and clove. An intense palate with a strong finish.

47. Waimea Estate Pinot Noir, Nelson	NZ	14.0%	£29.00
---------------------------------------------	----	-------	--------

An elegant nose of black cherry, rose petal, cranberry and subtle oak with hints of spice. A medium bodied wine with luscious dark cherry, blossom fruits, silky soft tannins, and a generous mouthfeel. This Pinot does well with lighter flavours and mild red meats such as ham and quail. It will work well with distinctly flavoured fish dishes and is great with earthy vegetables. *Management's favourite red wine on the list!*

48. Chain Reaction, Zinfandel California 14.5% £30.00

Bursting with concentrated sweet blueberry, plums and spice aromas. Bright and fruity with soft, ripe roundness and well balanced acidity, filled with vanilla and toasted spices that linger on the finish.

49. Gnarly Dudes Shiraz, Two Hands Australia 15.0% £43.00

Intense and complex on the nose, which offers an array of fruit accented by notes of chestnuts, burnt toffee, chocolate and lavender. Full and lush on the palate, with a supple texture and good length.

50. Château Grand Faurie La Rose St-Emilion Grand Cru Bordeaux 2010 13.5% £44.50

A medium-bodied claret, with a pleasantly spicy and mature nose, with hints of leather and clove against a backdrop of bramble and dried prune fruit, framed by fine-grained tannins on the palate.

51. The Chocolate Block Boekenhoutskloof South Africa 14.5% £45.00

An exciting blend of 5 grape varieties, from innovative winemaker Marc Kent. Dominated by around 67% Syrah, the grapes come from several specially selected blocks of vines on Boukenhoutskloof's estate, fermented and aged for up to 18 months in old French oak. An earthy, rustic nose gives up aromas of leather, earth and spices over a backdrop of blackcurrant and ripe raspberry fruit. Harmonious and powerful on the palate, with a cocoa and pepper complexity.

52. Châteauneuf-du-Pape Le Puits Neuf Rhône 13.5% £45.00

This cuvée is made by one of the southern Rhône's most well-established producers. It has been created by blending fruit from four different village vineyards of subtly different terroirs all within the Châteauneuf-du-Pape appellation. This wine is dark ruby with a complex nose of spices and hints of pear. A smooth and lingering finish.

53. Amarone Classico Vigneti di Rocolo Italy 2009 15.0% £45.00

Brooding, deep, intense aromas of Christmas cake, chocolate, cinnamon, sweet fruits and spice. The concentrated palate offers a thick texture and soft velvety tannins, rich fruit characteristics. This wine pairs best with very flavourful, Italian style goods that can keep up with it.

54. Gevrey Chambertin Alexandre Gauvin Burgundy 2015 13.0% £69.00

This fabulous Gevrey abounds with red cherry flavours and floral and spice notes. The quality is superb for a village wine with an intensity of flavour and a purity of fruit normally reserved for 1er cru wines and above.

55. Felton Road, Calvert, Pinot Noir, Central Otago 2016 £70.00

Felton Road are justifiably regarded as the very best producer of Pinot Noir in New Zealand They are both organic and biodynamic, and totally committed to quality. If you are already a fan of New Zealand Pinot Noir, this will take your appreciation to another level. This particular example wafts of elegant perfumed florals dominating the nose. Hints of crushed spice and red fruits give way again to a cascade of florals on the palate. Ethereal, sophisticated and majestic. The finish is tightly focussed with its characteristic fine grained and seamless tannins. Silky and long.

56. Côte-Rôtie, Ampodium, René Rostaing 2011 £75.00

This has lovely, smooth elegant fruit with delicious plum and blackberry flavours. It is well-balanced with ripe, silky tannins and has great length. Rostaing is a master of his craft. Pure Syrah at its most elegant Cote Rotie, whilst out of fashion, remains one of the World's great red wines. Whilst still youthful, Rene Rostaings wines always deliver the goods.

57. Barolo DOCG, Ginestra, Paolo Conterno 2006 £92.00

A concentrated wine which comes from the Ginestra vineyard, one of the best crus of the Barolo area. Twenty year-old vines give extra complexity and a density of black fruits, liquorice and typical tar flavours. A superb wine! Barolo is one of the most misunderstood of the great red wines. It is only good when it is expensive and made by a great winemaker such as Paolo Conterno Truly unique and amazingly subtle.

58. Château d'Armailhac, 5me cru Pauillac 2004 £99.00

Beautiful colour, deep and dense with violine highlights. The nose is still a bit closed, but at airing opens up with slight touches of blackcurrant, blackberry and fresh red fruit mingled with cedar wood notes. The attack is rounded enhanced with well-integrated tannins which generously develop on the palate revealing a fruit flavoured concentration. Expressive and fleshy finish lingering with a nice aromatic support bringing general balance.

Dessert Wine

60. Muscat de St-Jean-de-Minervois 37.5cl France 15% £21.00
50ml glass £5.50

From the tiny Southern French village of Saint Jean de Minervois, an unmistakable Muscat. Think of the ripest bunch of raisined grapes squeezed into your glass; deliciously sweet, but not cloying with a kick of lemony freshness

61. Brown Brothers Orange Muscat 37.5cl Australia 10% £21.50
50ml glass £5.50

Aromas of orange blossom, fresh citrus and spice, with a textured and rich palate, a crisp acidity balances the sweetness of the palate and leads on in a zesty finish.

62. Château Le Fagé, Monbazillac 37.5cl France 13% £23.00
50ml glass £6.00

This is a luscious dessert wine, brimming with ripe botrytised fruit, both complex and intense. François Gerardin and son, Benoit, cultivate 40 hectares of rolling vineyard near Bergerac

63. The Ned Noble Sauvignon Blanc 37.5cl NZ 11% £27.00
50ml glass £7.00

Balanced with a mixture of crisp citrus and fresh melon flavours, and as such, never cloy. Lingers long on the palate.

64. Elysium Black Muscat 37.5cl California 15% £27.00
50ml glass £7.50

Virtually black in colour, with a rose-like aroma, very intense on the palate and full of fantastic rich velvety fruit. One of the few wines that can stand up to chocolate puddings. Or try it poured over ice cream for the ultimate after-dinner treat!

65. Royal Takaji 37.5cl Hungary 11.0% £27.00

This wine's sweetness is achieved by allowing the grapes extended ripening time on the vine. Pale green-gold colour. The nose is more delicate than many a Tokaji, with aromas of ripe peach, exotic fruit and blossom. Moderate palate weight, with a fine balance of intense sweetness and acidic lift. Pair with sweet fruit tarts, baklava, or ripe blue cheese.

Port & Sherry

70. Croft Late Bottled Vintage Port	Portugal	20% 50ml glass	£35.00 £5.00
71. Croft 10 Year Old Tawny Port	Portugal	20% 50ml glass	£44.00 £6.50
72. Tio Pepe Fino Gonzalez Byass Sherry	Spain	15% 50ml glass	£30.00 £4.50
73. Hidalgo Manzanilla La Gitana Sherry	Spain	15% 50ml glass	£30.00 £4.50

Spirits (25ml)

Bombay Sapphire Gin	£3.50
Chase Extra Dry Gin	£3.50
Chase Potato Vodka	£3.50
Baileys (50ml)	£3.50
Tia Maria	£3.00
Disaronno	£3.00
Courvoisier VS Cognac	£3.50
Remy Martin VSOP Mature Cask Finish Cognac	£4.50
Cointreau	£3.50
Bepi Tosolini Grappa Cividina Tipica	£4.00
Croft LBV Port (50ml)	£5.00
Croft 10 Year Tawny Port (50ml)	£6.50
Roger Groult Reserve Calvados	£3.50
Tariquet VSOP Armagnac	£4.00
Tio Pepe Fino Gonzalez Byass Sherry	£4.50
Hidalgo Manzanilla La Gitana Sherry	£4.50
Jameson	£3.50
Mount Gay Black Barrel Rum	£4.00
Bowmore 12 year Single Malt Islay Whisky	£4.00
Speyburn Bradan Orach Whisky	£3.50
Laphroaig 10 year Single Malt Whisky	£4.50
Glenrothes Select Reserve Speyside Whisky	£4.50

Beer, Cider and Ale

Peroni Nastro Azzurro	(5.1%)	£3.50	<i>The Champagne of Lagers</i>
Lefte Blond	(6.6%)	£4.00	<i>Authentic blond abbey beer</i>
Herefordshire Pale Ale	(4.0%)	£4.00	<i>Classic, very light and moreish</i>
'This', Teme Valley Brewery	(3.7%)	£4.00	<i>Easy drinking light ale</i>
'That', Teme Valley Brewery	(4.1%)	£4.00	<i>Robust malt flavour, good with food</i>
'Wotever Next?', T V Brewery	(5.0%)	£4.00	<i>A strong, dark and bitter beer</i>
Stowford Press, Westons	(4.5%)	£4.00	<i>A sparkling medium dry cider</i>
Henneys, Frome Valley Dry Cider	(6.0%)	£4.00	<i>Very dry yet refreshing</i>

Posh Softs

Fever-Tree Indian Tonic	£2.00
Fever-Tree Natural Light Tonic	£2.00
Fever-Tree Bitter Lemon	£2.00
Fever-Tree Ginger Ale	£2.00
Fentimans Victorian Lemonade	£3.00
Fentimans Mandarin and Seville Orange Jiggle	£3.00
Fentimans Ginger Beer	£3.00
Appletiser	£2.50
Tomato Juice	£1.50
Coca Cola	£2.00
Diet Coca Cola	£2.00
Soda	£1.50
Becks Blue non-alcoholic lager	£2.50
Orange Juice	£1.50
Lemonade	£1.50
San Pellegrino (50cl / 75cl)	£1.50 / £2.50
Malvern Spring Water 75cl (Still or Sparkling)	£3.00