

**CHAMPAGNE & SPARKLING**

	125ml	Bottle
JOSEPH PERRIER CUVÉE ROYALE BRUT <i>Champagne, France</i>	12	65
HENRI FAVRE <i>Champagne, France</i>		48
AYALA BRUT MAJEAUR <i>Brut NV</i>		62
AYALA ROSÉ MAJEAUR	11.5	59
LAURENT PERRIER, <i>Rosé</i>		115
BOLLINGER GRAN ANEE <i>Champagne 2012, France</i>		175
HAMBLEDON CLASSIC CUVÉE <i>Sparkling, UK</i>	12	65
DOM PERIGNON <i>Champagne NV</i>		225
KRUG GRAND CUVÉE		245
VELVE CLIQUOT <i>Yellow Label</i>	15.5	90
PERRIER JOUET <i>Belle Epoque Champagne</i>		185
VINO POMONA BRUT <i>Prosecco, Italy</i>	7.5	35

**WHITE WINES**

	175ml	375ml	Bottle
MWB HOUSE WHITE <i>Arena Negra, Chile</i>	7.5	16	29
VINHO VERDE <i>Adega Guimares, Portugal</i>	8.5	18	32.5
GAVI DI GAVI <i>Fontanafredda, Italy</i>	10	22	38
FURMINT <i>Talisman, Hungary</i>	7.5	15.5	27
PINOT GRIGIO <i>Terrazze Della Luna, Italy</i>	8	17	30
CHARDONNAY <i>Blass, Australia</i>	10.5	22.5	41
PICPOUL <i>Cave de l'Ormarine Carte Noir, France</i>	10	22	39
VIIGNIER <i>Guillaume Aurele, France</i>	10	21	37
SANCERRE <i>Langlois, France</i>	10	22	39
ALBARINO <i>7 Pulgadas, Spain</i>	10	22	39
SAUVIGNON BLANC <i>Black Cottage, New Zealand</i>	11	23.5	41
CHABLIS PREMIER CRU <i>Jean Bouchard, France</i>	12	25	44
WHITE RIOJA <i>Orube, Spain</i>	8.5	19	36
CHATEAUNEUF-DU-PAPE BLANC <i>Clos De L'oratoire Des Papes, France</i>	15	33	60

**RED WINES**

	175ml	375ml	Bottle
MWB HOUSE MERLOT <i>Arena negra, Chile</i>	7.5	16	29
PINOT NOIR <i>Talisman, Hungary</i>	7.5	16	28
MALBEC <i>7 fires, Argentina</i>	8.5	18	32
PAIS <i>Bouchon, Chile</i>	7.5	16	28
CRianza RIOJA <i>Azabache, Spain</i>	7.75	18	29
SHIRAZ <i>Wynns, Australia</i>	10.5	22	40
CARMENERE <i>Bouchon Block Series, Chile</i>	12	25	44
ROSSO DI MONTALCINO <i>Ciacci Piccolomini d'Aragona, Italy</i>	12.5	27	48
MALBEC <i>Chincero, Argentina</i>	11.5	25	42
NEBBIOLO <i>Barolo Contea di Castiglione, Italy</i>	12	25	44
COTES DU RHONE <i>Domaine de Lambisque, France</i>	7.5	16	28
DOPIO PASSO PRIMITIVO <i>Di Salento, Puglia, Italy</i>	9	19.5	34
CABERNET SAUVIGNON <i>The Crusber, California USA</i>	12.5	27	48
BORDEAUX SUPERIOR <i>Chateau le Breton, France</i>	10	22	37
CHATEAU GACHON <i>Montagne St Emillion, France</i>	15	33	59
CHATEAUNEUF-DU-PAPE <i>Chateau Baucbene France</i>			74

**ROSÉ WINES**

	175ml	375ml	Bottle
PINOT GRIGIO ROSÉ <i>Vino Pomona, Italy</i>	8.5	18	32
COTES DU RHONE ROSÉ <i>Darriaud</i>	12.5	27	47
WHITE ZINFANDEL <i>Wildwood, USA</i>	9.5	20	35
ROSE EN PROVENCE <i>Diamarine, Coteaux Various France</i>	10	22	41
COTES DE PROVENCE ROSÉ <i>Whispering Angel, France</i>	15	32.5	59

A 12.5% SERVICE CHARGE IS ADDED FOR FOOD & TABLE SERVICE ONLY.

  @themontpellierwinebar



**MONTPELLIER**  
Wine Bar

ESTD. 1977

Bayshill Lodge, 6 Montpellier St, Cheltenham GL50 1SY

07359 468924

themontpellierwinebar.co.uk

## COCKTAILS

THE MWB '77 <i>Limoncello   elderflower   Champagne</i> Refreshing and celebratory	12
AMARETTO FIZZ <i>Amaretto   fresh orange   prosecco</i> Refreshing & bubbly	11
SLOE GIN G&T <i>Sloe gin   lemon   sugar syrup</i> Tart & fruity	12
POMEGRANATE CIDER MULE <i>Pomegranate vodka   apple cider   cinnamon syrup</i> Seasonal & crisp	12
FIG AZUL <i>Fig infused gin   blue cheese on side</i> Contrasting and complementary	12
CLASSIC NEGRONI <i>Gin   martini bitters   sweet vermouth</i> Classically bitter and herbaceous	12
SPICY CLEMENTINE MARGARITA <i>Tequila blanco   cointreau   jalapeno syrup</i> Crisp and citrusy	12
FESTIVE CRANBERRY MOJITO <i>White rum   fresh lime   pomegranate   cranberry</i> Festive & refreshing	11.5
GINGERBREAD OLD FASHIONED <i>Bourbon   smoke   molasses   gingerbread biscuit</i> Full bodied and balanced	12
CHOCOLATE ORANGE MARTINI <i>Irish cream liqueur   triple sec   chocolate syrup</i> Buzzy and decadent	11.5
PEAR CONTRAIRE <i>Tequila reposado   lime   pear   ginger   smoked salt rim</i> Spiced and warming	12

## MOCKTAILS

FESTIVE CRANBERRY MOJITO <i>Cranberry   mint syrup   soda</i>	6.5
POMEGRANATE & ROSEMARY SPRITZER <i>Pomegranate   rosemary syrup   soda</i>	6.5
GINGERBREAD ESPRESSO MARTINI <i>Espresso   gingerbread syrup   milk   gingerbread biscuit</i>	6.5
SPICED CIDER MULE <i>Pomegranate juice   0.5% Iford cider   cinnamon syrup ginger beer</i>	6.5
CEDARS G & T <i>Cedars 0% Gin   Fever Tree tonic</i>	6.5

## SEASONAL WARMERS

HOT TODDY <i>Irish whiskey   lemon   honey   cinnamon</i>	6.5
ELLIOTS MULLED WINE <i>Red wine   spices</i>	6.5
WARM SPICED APPLE CIDER <i>Iford cider   Henny &amp; Joe's chai blend</i>	6.5

## DESSERT WINES & PORT

CHATEAU LE JUGE <i>'Les Mingets' Sauternes, France 13.5%</i>	6.5
CAMILO CASTILLA CAPRICHIO DE GOYA DULCE, <i>Spain 15.5%</i>	7.5
TAYLORS 10 YO TAWNY PORT, <i>Douro Portugal 20%</i>	7
KOPKE TAWNY PORT, <i>Douro Portugal 19.5%</i>	7.5

## COFFEE AND TEA

LATTE	4
FLAT WHITE	4
AMERICANO	3.75
ESPRESSO	3.5
DOUBLE ESPRESSO	4
MACCHIATO	3.5
HOT CHOCOLATE	4.25

### TEA BY "CANTON TEAS"

<i>English Breakfast</i>
<i>Decaffeinated English Breakfast</i>
<i>Peppermint</i>
<i>Earl Grey</i>
<i>Berry Hibiscus</i>



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*Wine Bar*

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