



DECANT
WINE & CHEESE DELI

Drinks Menu

White Wines

	125ml	175ml	250ml	Bottle
Domaine Gayda T'air d'Oc Sauvignon Blanc IGP Pays d'Oc	£3.75	£4.50	£6.50	£18.00
A delightful example of Sauvignon Blanc from the South of France. A lovely fruit character and texture.				
Chenin Blanc IGP, Valentin Fleur, Vin de Pays du Val de Loire	£4.00	£5.00	£7.25	£20.00
Well balanced off dry wine with lower alcohol preserving natural acidity and allowing the classic medium dry nature of good Loire Chenin Blanc to shine.				
Les Grands Bouillons Picpoul de Pinet IGP Pays d'Oc				£22.00
Classic Picpoul de Pinet with a pretty floral nose, very refreshing on the palate and an attractive grapefruit and lemon peel finish.				
Chablis Domaine Fournillon				£29.00
Lovely small estate mineral citrusy Chablis, just as it should be, crying out for seafood or just good company.				

Rosé Wines

	125ml	175ml	250ml	Bottle
Luberon Rose AOC	£4.00	£5.00	£7.25	£19.50
Provence style Rose from the beautiful National Park between Avignon and Aix-en-Provence. Light, graceful, and very drinkable.				

Red Wines

	125ml	175ml	250ml	Bottle
Domaine Gayda Flying Solo Assemblage Rouge IGP Pays d'Oc	£3.75	£4.50	£6.50	£18.00
Explosion of red fruits on the nose, including raspberry, cherry and ripe strawberry. The palate is smooth and rich with very soft tannins and clean acidity. This is medium bodied with a pleasing finish.				
Montaignan Carignan Vieilles Vignes, France	£4.00	£5.00	£7.50	£20.00
Typically juicy, with lots of delicious red fruits, a lick of oak adding some vanilla, and soft tannins at the finish. Every mouthful is so enjoyable.				
Chateau Vincens Malbec du Cahors				£23.00
Wonderfully ripe and juicy Malbec from the original home of this grape variety now better known for coming from Argentina.				
Chateau Pey La Tour 2015 Reserve, Bordeaux Superieur				£29.00
A marvellous wine from the great team at Dourthe, who own Ch Belgrave and other up and coming properties in Bordeaux. Voluptuous, decadent and hugely drinkable.				

Champagnes

	Bottle
Louis Roederer Brut Premier NV	£63.00
From the makers of 'Cristal', rich fruit flavour with nutty, yeasty hints and a long, satisfying finish.	

Spirits

	25ml	50ml
Grey Goose Vodka	£4.50	£8.50
Remy Martin VSOP	£4.75	£8.50
Boudier Saffron Gin	£4.25	£8.25
Bouider London Dry Gin	£4.25	£7.75
Bouider Pink Pepper Gin	£4.25	£7.75

Beers & Cider

	275ml	Pint
Kronenbourg 1664	£ 3.30	£4.10
Cider	£ 4.25	

Mixers

	200ml
Fever Tree Tonic Water - Various	£2.00
Diet Coke/Coke/Lemonade Mixer	£2.00
Fever Tree Soda Water	£2.00

Soft Drinks

	330ml
Belvoir Cucumber and Mint Presse	£2.40
Belvoir Freshly Squeezed Lemonade	£2.40
Raspberry Lemonade	£2.40
Coke/Diet Coke/Lemonade	£2.30
San Pelligrino	£2.30
Hildon Still Water	£1.50
Hildon Sparkling Water	£1.50
Hildon Still Water 1litre	£3.00
Hildon Sparkling Water 1litre	£3.00

Cheese Menu

All cheeses are subject to season and availability in the caves as we ship directly on a weekly basis. If we do not have a cheese in stock we will recommend a similar cheese.

Brie de Meaux

A soft and creamy French Brie made from Cow's Milk.

Camembert

Soft, moist and creamy ripened cows milk cheese originating from Normandy.

Banon

Made from Goats milk Banon has a sticky texture and a fruity and strong flavour.

Beaufort Alpine

A cheese made from summer milk form, aa taste of sweet almonds, a texture that is smooth and easy on the palate.

Tête de Moine

A cheese made from unpasteurised cows milk The texture of the cheese is smooth and a bit dry. The flavours are complex, with notes of nuts, sweetness and fruitiness easily detected.

Époisses de Bourgogne

Soft cows milk cheese. Despite its pungent smell, the cheese has a spicy, sweet and salty flavour.

Bleu d'Auvergne

Comparisons to Roquefort, However this cheese has a creamier texture and more subtle rustic flavour.

Crottin de Chavignol

A goats milk cheese with a smooth but crumbly texture and nutty flavour. A cheese that gets more flavoursome as it matures.

Morbier Fermier

A semi- soft creamy French Artisan cheese full of fruity flavours with a little taginess.

Langres

Sumptuous, creamy and powerful. This cheese pairs fantastically with Champagne.

Couer de Neufchâtel

Although this cheese looks similar to Camembert it is saltier with an aroma and taste of earthy mushrooms. A firm favourite at Decant.

Charcuterie

A seasonal selection of dry cured french meats available. Please ask for further details.

Prices

Choice of 3 Cheeses £9.00 • Choice of 4 Cheeses £11.50 • Sharing platter for 2-3 £22.00

Vegan 3 piece cheese board £9.75

Add an extra cheese from £3.00

Charcuterie platter sharing £25.00

Vegan platter sharing £22.00

Warm Camembert to share with Bread £13.00

Bowl of Olives £3.95

Bowl of nuts £2.95

Parties of 10+

Selection of whole cheeses, Bread, Crackers, seasonal fruit, veg and chutneys as well as Charcuterie meats and dips. from £14.95pp

Please advise of any allergies