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## WHITE WINES

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**Chardonnay - Vegan** **£21.00**  
**Chile** **Glass: 175ml £5.50** **250ml £7.50**  
*Citrus and grapefruit with a long, fruity finish - Unoaked*

**Chenin Blanc, Cape 1652 - Vegan** **£25.00**  
**South Africa** **Glass: 175ml £6.20** **250ml £8.70**  
*Pronounced Shen-in Blonk*  
*Fresh and quaffable!*

**Gruner Veltliner, "Little Cricket"** **£28.00**  
**Hungary**  
*Pronounced Grew-ner Velt-lee-ner – Or just Little Cricket!*  
*Classic crunchy green apple and a hint of white pepper*

**Pinot Grigio** **£21.00**  
**Italy** **Glass: 175ml £5.50** **250ml £7.50**  
*Light, delicate and fresh*

**Pinot Gris - Pa Road - Vegan** **£28.00**  
**New Zealand, Marlborough**  
*Pronounced Pee-no Gree*

*The same grape as Pinot Grigio, but with more body and flavour! Citric burst leading to a softer melon and quince aftertaste*

**Sauvignon Blanc - Vegan** **£21.00**  
**Chile** **Glass: 175ml £5.50** **250ml £7.50**  
*Zingy, crisp and clean with lime and fresh cut grass aromas*

**Sauvignon Blanc - Vegan** **£31.00**  
**New Zealand, Marlborough**  
*Crisp and zingy with citrus, kiwi and papaya flavours*

**Viognier, Loma Negra Reserva** **£26.00**  
**Chile**  
*Pronounced Vee-oh-nyay*  
*Mouth-filling, fresh peach and apricot aromas*

**Alcohol-Free White** **£15.00**  
**Glass: 175ml £4.00** **250ml £5.50**  
*Please see your server for our 0% offering*



**THE VIEW RESTAURANT**

AT SEAMILL HOUSE HOTEL

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## SPARKLING

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**House Champagne - Joseph Perrier** **£55.00**

**France - Vegan**

*The ORIGINAL yellow label Champagne!*

*Fresh fruity red apple and pear aromas leading to a touch of biscuit*

**House Prosecco - Vegan** **£28.00**

**Italy**

**Glass: 125ml £6.00**

*Dry style, fresh and soft. Intensely fruity ripe, golden apple*

**Champagne – Bollinger Special Cuvee** **£70.00**

**France**

*The ever popular and oh so drinkable bubbly!*

*Biscuity nose leads to a rich yet balanced palate*

**Alcohol-Free “Prosecco”** **£15.00**

**125ml £3.50**

*Please see your server for our 0% offering*

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## ROSE WINES

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**White Zinfandel - California** **£22.00**

**USA**

**Glass : 175ml £5.70**

**250ml £7.70**

*Popular grape with ripe strawberry and watermelon*

**Chateau Routas** **£29.00**

**France - Coteaux Varios en Provence**

*Pale, dry, crisp and uncomplicated. A beautiful example of classic Provence!*

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## FORTIFIED WINES

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**Croft Sherry** **Glass: 50ml £3.50**

**Graham's Six Grapes Port** **Glass: 50ml £3.50**



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## RED WINES

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**Cabernet Sauvignon - Vegan** £21.00  
**Chile** Glass: 175ml £5.50 250ml £7.50  
*Deep red with cherry and black fruit aromas*

**Malbec - Vegan** £29.00  
**Argentina** Glass: 175ml £7.30 250ml £10.00

*Top notch Malbec. Fresh blueberry and berries with a savoury hint of leather and toast*

**Merlot - Vegan** £21.00  
**Chile** Glass: 175ml £5.50 250ml £7.50  
*Easy drinking, soft and fruity plum with a hint of chocolate*

**Montepulciano, Dea del Mare - Vegetarian** £25.00  
**Italy**  
*Pronounced Mon-tay-pull-char-no*  
*Aromas of violet and red fruits with a savoury finish*

**Pinotage, Cape 1652 - Vegan** £25.00  
**South Africa**  
*Pronounced Pee-no-tahj*  
*A mellow, spicy feel gives a balanced structure with notes of mulberry and plum*

**Rioja Crianza, Valdepalacios - Vegan** £31.00  
**Spain**  
*Pronounced Ree-oh-hah Cree-an-za*  
*Oak, red and black fruits harmoniously balanced with aromas of cocoa and mulberry*

**Shiraz, Crooked Mick** £24.00  
**Australia** Glass: 175ml £6.00 250ml £8.50  
*Dark and dense wild berries, plum and pepper*

**Alcohol-Free Red** £15.00  
Glass: 175ml £4.00 250ml £5.50  
*Please see your server for our 0% offering*



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