

# SANCTUARY HOUSE HOTEL



If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (vg) vegan

# SMALL PLATES

Two dishes £9.50   Three dishes £14.00   Four dishes £17.00

## Hampshire black pudding croquettes

Bramley apple purée

## ½ pint of shell on Atlantic prawns

Marie Rose sauce

## Red pepper hummus

warm flat bread (v)

## Curry spiced sausage roll

coronation & almond mayonnaise

## Frontier beer battered haddock goujons

tartare sauce

## Truffled mac & cheese croquettes (v)

## Spicy chicken wings

sesame, chilli & coriander

## Crispy salt & pepper squid

chilli jam

## Mature Cheddar & Oliver's Island Ale rarebit

caramelised red onion relish

## Rosemary focaccia

olive oil & balsamic vinegar (v)

## Award-Winning Mini Pies,

Choose between –

Chicken tikka masala, Steak & London Pride or Sweet potato & stilton (v)

# SIDES

Triple-cooked chips

£3.95

Sweet potato fries

£3.95

House mixed salad

£3.95

# RED WINES

## SOFT & SILKY

175ml

250ml

Bottle

### Les Cents Verres Pinot Noir (vg)

£5.90

£8.40

£23.50

Pays d'Oc, FRANCE – *Light and delicate berry fruit*

### Rio Del Rey Tempranillo

£5.40

£7.70

£21.50

SPAIN – *Fresh, bright and vibrant*

### Lanark Lane Pinot Noir

Marlborough, NEW ZEALAND –

*Deep, rich and sumptuously smooth*

£31.00

## SMOOTH & SPICY

### La Palma Merlot

£5.15

£7.35

£20.50

Cachapoal, CHILE – *Ripe and plummy, easy drinking*

### Cotes du Rhone Domaine Le Garrignon (vg) (organic)

Rhone, FRANCE –

*A wonderful blend of Grenache, Syrah and Carignan*

£27.00

### San Felipe Malbec Roble

£6.50

£9.30

£26.00

Mendoza, ARGENTINA – *Smooth with spice, perfect with meaty dishes*

### Rioja Crianza Marques del Atrio

Rioja, SPAIN – *Lightly oaked, food friendly and very approachable*

£26.50

## FULSOME & ROBUST

### Riebeek Shiraz

£5.40

£7.70

£21.50

Swartland, SOUTH AFRICA – *Punchy, ripe, dark fruit with spice*

### La Capitana Carmenere

Cachapoal, CHILE –

*Bags of spiced blackcurrant with a silky smooth finish*

£27.50

### Mara Ripasso

Valpolicella, ITALY – *A 'baby' Amarone.*

*Medium bodied, warm and velvety*

Half bottle £16.50

£30.50

# WHITE WINES

	175ml	250ml	Bottle
<b>LIGHT &amp; FRESH</b>			
<b>Sartori Pinot Grigio DOC (vg)</b> Veneto, ITALY – <i>Light, crisp and refreshing</i>	£5.75	£8.25	£23.00
<b>Les Ormieres Blanc (vg)</b> Pays d'Oc, FRANCE – <i>Perfect everyday wine, very appealing</i>	£5.25	£7.50	£21.00
<b>Picpoul de Pinet Domaine Delsol</b> Languedoc, FRANCE – <i>Crisp, fruity and fresh.</i> <i>Great with light dishes or just on its own</i>	£5.90	£8.40	£24.00
<b>ZESTY &amp; AROMATIC</b>			
<b>Domaine St Marc Sauvignon Blanc</b> Pays d'Oc, FRANCE – <i>Zesty and mouth-wateringly fresh</i>	£5.40	£7.70	£21.50
<b>'Y' Reserve Sauvignon Blanc (vg)</b> Cachapoal, CHILE <i>Bright and expressive with great intensity and length</i>	£6.50	£9.30	£26.00
<b>Edwin Fox Sauvignon Blanc</b> Marlborough, NEW ZEALAND <i>Intense and lovely. Textbook Marlborough Sauvignon</i>	£7.25	£10.40	£29.00
<b>Sancerre Domaine Durand</b> Loire, FRANCE – <i>Perfect poise and balance</i>	Half Bottle	£20.50	£36.00
<b>DELICIOUS &amp; JUICY</b>			
<b>Calabria Riesling</b> Eden Valley, AUSTRALIA – <i>Lots of lime flavours, a hint of underlying spice</i>			£25.00
<b>Jacana Chardonnay</b> Riverina, AUSTRALIA – <i>Un-oaked, youthful and fruity</i>	£5.15	£7.35	£20.50
<b>Chablis l'Orangerie du Chateau (vg)</b> Burgundy, FRANCE – <i>Elegant and crisp, whistle-clean finesse</i>	Half Bottle	£20.50	£36.00

# SPARKLING & ROSÉ

	20cl Bottle	Bottle
<b>SPARKLING</b>		
<b>Chapel Down Three Graces 2013</b> Kent, ENGLAND – <i>The perfect English Fizz</i>		£43.00
<b>Laurent-Perrier Brut NV (vg)</b> Champagne, FRANCE – <i>A classic, traditional style Champagne</i>		£58.00
<b>La Tordera Prosecco DOC</b> Conegliano, ITALY – <i>Single vineyard Prosecco. Dry and lively</i>	£9.25	£28.00
<b>Paternina Cava Brut 2015</b> Catalonia, SPAIN – <i>Crisp, dry and fruity</i>		£27.00
<b>Gabry Rose Brut</b> ITALY – <i>Pinky, perky and fun(ny)</i>		£28.00
<b>ROSÉ</b>	175ml	250ml
<b>Ca' Maritta Pinot Grigio Blush DOC (vg)</b> Veneto, ITALY – <i>Fresh, light and easy to drink</i>	£5.90	£8.40
<b>Etoile de Mer Rose (vg)</b> Pays d'Oc, FRANCE – <i>Pale pink and delicious</i>		£23.50
<b>Chapel Down English Rose</b> Kent, ENGLAND – <i>English and very good</i>		£29.00
<b>Feather Falls Zinfandel Rose</b> California, USA – <i>Laden with ripe summer fruits</i>	£5.65	£8.05