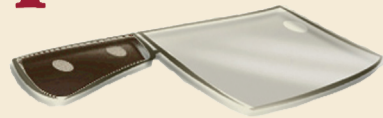


The Cambridge Chop House



wine list

This list has been thoughtfully compiled to provide a concise, balanced and interesting variety of wines offering high quality at sensible prices. We churn the list twice a year. Enjoy...

white wines

Glass 175ml Carafe 500ml Bottle

By the Glass

1	Domaine de Grachies, Cotes de Gascogne <i>France</i>	£3.40	£9.70	£14
2	Chenin Blanc; Millbrook <i>South Africa</i> Soft, smooth and easy drinking.	£3.50	£11	£15
3	Chardonnay; Los Espinos <i>Chile</i> Unoaked, buttery Chardonnay.	£4	£11.50	£16
4	Pinot Grigio; Allamanda <i>Italy</i> Ticks every box, clean and dry.	£4	£11.50	£16
7	Fiano; Mandrarossa <i>Sicily</i> Full nose, bags of flavour.	£4.80	£14	£20
10	Sauvignon Blanc, Mudhouse <i>New Zealand</i> Wonderfully fragrant and fresh Kiwi. Just Lovely.	£5.90	£16	£23
12	Sancerre Domaine Buissones <i>France</i> Classically reserved, stylish Sauvignon.	£6.75	£19.20	£27

5	Sauvignon de Touraine; La Noblette Barre Freres <i>France</i> Steely, classic Loire Sauvignon.			£18
6	Viognier; Domaine Gayda 'Cepage', Languedoc <i>Languedoc, France</i> Classy, apricot and flower scented elegance.			£19
8	Verdejo - Viura; Monte Alina <i>Rueda, Spain</i> Cristal-clear, bright and fresh exotic fruits.			£21
9	Vernaccia di san Gimignano <i>Italy</i> Full and complex Tuscan.			£22
11	Pinot Gris; 'Reserve' Hunawihr <i>Alsace, France</i> Big, snappy Alsatian. A suprising food match for our homemade sausages.			£23
13	Three Amigos Marsanne/Chardonnay/ Roussanne - McHenry Hohnen <i>Australia</i> Based on a Southern Rhone blend, this is rich and smooth.			£28
14	Pouilly-Fume; Domaine de Bel-Air <i>2008 Loire Valley, France</i> International Wine Challenge Trophy Winner. Best in Class indeed!			£32
15	Chablis 1ere Cru; Vaugiraut, Domaine Oudin <i>2006 France</i> A belting Burgundy. All the charm and character you'd expect from a 1ere Cru.			£35

rosé wines

16	Grenache/Syrah Rose; Les Terrasses <i>France</i> Light and easy drinking.	£4	£11.50	£16
17	Shiraz Rose; Daringa Cellars <i>Australia</i> Intense and delightful fruit. Dry.			£20

red wines

Glass 175ml Carafe 500ml Bottle

By the Glass

18	Tempranillo - Syrah; Castillo del Moro <i>Castilla, Spain</i>	£3.40	£9.70	£14
19	Merlot; Tres Curas <i>Chile</i> Ripe and plummy from the home of modern Merlot.	£4	£11.50	£16
20	Shiraz; Williams Well <i>Australia</i> Another jammy Australian.	£4.20	£12	£17
22	Pinot Noir; 'Reserva' Nostros <i>Casablanca Valley, Chile</i> Fantastic value Pinot Noir.	£4.50	£13.50	£19
25	Primitivo; Matane Puglia <i>Italy</i> Ripe, Juicy and full bodied.	£4.80	£14	£20
26	Chateau Franc Couplet; Grand Vin de Bordeaux <i>Bordeaux, France</i> Drinking now Claret. Sharp price. Being served at many Oxbridge dinners.	£4.80	£14	£20
28	Syrah; Domaine Gayda 'Cepage' <i>Languedoc, France</i> Crozes-Hermitage style Syrah at a good price.	£5.90	£16	£23
21	Rioja; Vina Valoria <i>Spain</i> Traditional package masks an up to date, medium bodied and spicy gem.			£19
23	Pinotage; Foot of Africa <i>South Africa</i> Well established house favourite. Big and smoky - a fantastic example of its kind.			£19
24	Cotes du Rhone - Air de Famille Autran <i>France</i> Classy characterful Rhone, fabulous wine.			£20
27	Cabernet Sauvignon - Daringa Cellars <i>Australia</i> Intense cassis balanced with structure and maturity.			£21
29	Pinot Noir VAT 10 - Deen de Bortoli <i>Australia</i> Aromatic and ripe Aussie Pinot.			£23
30	Malbec; Bodega Renacer Old Vine Malbec <i>Mendoza, Argentina</i> Produced from old vines. Fruit with great concentration and balance.			£24
31	Morgon; Cotes de Py Rene Passot <i>France</i> Traditional Cru Beaujolais - smooth and flavoursome.			£25
32	Parcela #7; Vina von Siebenthal 'Reserva', Aconcagua <i>Chile</i> Chilean 'Bordeaux-style' blend. Wonderfully Rich.			£28
33	Chateau Paveil de Luze - Cru Bourgeois Margaux <i>2003 France</i> Intense and very fine Margaux from a family Chateau.			£32
34	Hautes-Cotes-de-Beaune; Chateau de Mercey, A. Rodet <i>2006 Burgundy, France</i> Garnet in appearance. Amazing texture on this fine red Burgundy.			£35
35	Chemin de Moscou, Domaine Gayda <i>2006 Languedoc, France</i> Flagship wine from Domaine Gayda. Focused world-class winemaking. A blend of Syrah, Grenache and Cinsault.			£40

sparkling wines

	125ml Glass	Bottle
36 Prosecco Lunetta NV <i>Italy</i> Soft citrusy sparkler.	£4.90	£20
37 Chilford 100 <i>England</i> Award winning Suffolk fizz.	£6.50	£30
38 Champagne Pierre Bertrand 1er Cru NV <i>France</i> 100% sourced from 1er Cru vineyards. A varsity favourite worth an honorary degree.	£7	£40
39 Louis Roderer Brut NV Stunning Champagne from the producers of Cristal. Great price too.		£70

dessert wines

	125ml Glass	Bottle
40 Muscat de Rivesaltes, Selection St Auriol <i>Cotes de Rousillon, France</i> Sweet, ripe, flowery, tropical fruit finish.	£5.50	£24
41 Campbells Liqueur Muscat <i>Australia</i> Very sweet, very rich and the perfect partner to anything sticky. In a 375ml bottle.	£6.80	£20

ports

	75ml Glass	Bottle
42 Egerton Fortified Wine 1991 Peter Dennis <i>Australia</i> In the style of Vintage Port, this is a mature fortified wine.	£6	£35
43 Quinta de Ventozelo 2000 Vintage Port <i>Douro Valley, Portugal</i> Fantastic Port from the much heralded 2000 Vintage. Power and elegance.	£8	£60

If you have enjoyed your visit to
The Cambridge Chop House,
why not try our sister restaurant?

**The
St John's
Chop House**



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