

THE MALT SHOVEL

AT BARSTON

White

175ml/250ml/bottle

- Trebbiano IGT Rubicone, Rometta** *Italy 2016* £4.65 / £5.95 / £17.50
- Sartori, Pinot Grigio delle Venezie** *Veneto, Italy 2016* £5.20 / £6.50 / £18.50
Aromas of pear, apples & roasted hazelnuts
- Los Espinos, Sauvignon Blanc** *Chile 2016* £5.50 / £6.80 / £19.50
Fresh & juicy with delicious acidity, passion fruit, jasmine & citrus touches
- The Listening Station, Chardonnay** *Western Australia 2016* £5.65 / £6.95 / £19.95
Pale gold & greenish in hue, this is packed with white peach with a subtle hint of spice
- Centrum Original, Verdejo** *Rueda, Spain 2014* £20.95
Potent aromas, with fruity & balsamic notes, a pleasant acidity & rich finish.
- Malvasia del Salento, Vigne & Vini Varaglione** *Puglia, Italy 2016* £24.95
Made from the reknowned Italian Frascati grape, this is a wonderfully aromatic, crisp & fresh, fantastic with fish & shellfish.
- Picpoul de Pinet, Domaine Roquemolière** *Languedoc, France 2016* £7.65 / £8.95 / £25.95
A crisp and zesty white wine made from the rare Picpoul grape. Known as the "lip stinger" it is fabulous with simple seafood.
- Arthemis Fiano IGT** *Puglia, Italy 2015* £25.95
This aromatic, floral wine is full of flavours of tangerine & lime, with a ripe & juicy finish
- Yealands single estate, Sauvignon Blanc** *Marlborough, New Zealand 2016* £8.35 / £9.65 / £27.95
Pure fruit flavours of guava, blackcurrant leaf, fresh herbs, layered with bright citrus notes. Textured & elegant palate.
- Saint Clair, Pinot Gris** *Marlborough, New Zealand 2014* £29.50
Aromas of freshly baked bread crust straight from the oven, with fragrant ripe pear, lead to fresh and juicy with flavours of baked pear crumble. The wine is finely structured, with a rich, silky mouthfeel and a dry finish.
- Dry Land Collection Chenin Blanc** *Paarl, South Africa 2015* £9.75 / £11.45 / £34
40yr old dry-grown bush vines. Hugely rewarding ripe & aromatic old fashioned Chenin is all lemons & fresh custard. The palate is huge but alive with bright orange, sweetly nuanced oak corners with a fresh twist in its tail.
- Chablis, Domaine Bernard Defaix** *Burgundy, France 2015* £36
Dry & steely, flavours of lemon & honey-offset by a certain richness & complex finish. Pair with grilled fish or white meats
- Trimbach Riesling** *Alsace, France 2014* £34.95
Classic dry, elegant Riesling. Grapefruit & white peach on the nose, with a crisp lemony acid backbone.
- Sancerre Grande Cuvee J.P Ballard** *Loire, France 2014* £48
Initial bouquet of ripe fruits associated with honey. Upon aeration a rich palate of linden & quince open out. A generous & powerful approach, fat & round to the taste. The long finale releases acidity reposing oaky notes. An intense award winner!
- Cometa Planeta, Menfi Fiano** *Sicily, Italy 2016* £52
This ancient grape is known to be one of the most important Italian varieties. Beautiful aromas of white peach & lychee & aromatic herbs with great richness & minerals. Ideal with any Malt Shovel fish board specials.

Rosé

175ml / 250ml / bottle

- Gerard Bertrand, Gris Blanc** *Languedoc France 2015* £27.50
A unique crystalline colour. Super fresh, highlighting the fruity flavours, minerally & zesty on the finish. 100% Grenache
- Mirabello, Pinot Grigio Rosato** *Italy 2016* £5.30 / £6.60 / £18.95
Strawberry aromas follow on to light, yet juicy, red berry characters on the plate with light creaminess. Finishes crisp & dry
- Burlesque, White Zinfandel Rosé** *California, USA 2016* £6.10 / £7.40 / £20.95
Luscious strawberry ice cream on the nose, backed up by a bright, berry palate & off-dry finish



t 01675 443 223
e themaltshovelatbarston@gmail.com
w www.themaltshovelatbarston.com

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West Midlands, B92 0JP

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Sparkling

125ml / bottle

Passa Parola, Prosecco	£6.50 / £25.95
Gallimard Père et Fils, NV Brut	£7.95 / £38.50
Veuve Cliquot, Yellow label NV Brut	£65
Ruinart, Blanc de Blanc NV	£85
Gallimard Père et Fils, NV Rosé	£8.95 / £43
Ruinart, Rosé NV	£90
Moët et Chandon, Dom Perignon 2006	£180

Happy Hour

Monday - Friday

4 - 6 pm

Prosecco, house wine, lagers & ales!

Ask for more details

Red

175ml/250ml/bottle

Sangiovese IGT Rubicone, Rometta <i>Italy 2016</i>	£4.85 / £6.15 / £17.50
Los Espinos, Merlot <i>Chile 2015</i> Easy drinking. Fruit packed with a soft generous style	£5.50 / £6.80 / £19.50
Skaapveld Shiraz, MAN Family <i>Western Cape, South Africa 2015</i> Ripe plum & pepper spices with mouth-filling sweet red-berry flavours & gentle tannins. American Oak aged	£6.10 / £7.40 / £20.95
Petit Pinotage, Ken Forrester Wines <i>Western Cape, South Africa 2016</i> Classic pinotage aromas of spicy mulberries, cherries & subtle smoky bacon	£6.80 / £8.10 / £23.50
Monte Llano Rioja, Tempranillo <i>Spain 2015</i> Spiced red fruits overwhelm the palate, with smoky French Oak. A beautifully complex Rioja, from a great producer.	£6.80 / £8.10 / £23.50
Pinot Noir Les Mougeottes IGP Pays d'Oc <i>Languedoc, France 2016</i> Lovely odours of raspberry & cherry, subtle smoky & peppery hints. Elegant, well-balanced with a silky long finish	£7.65 / £8.95 / £25.95
Negroamaro del Salento, Varvaglione <i>Puglia, Italy 2015</i>	£27.50
Cuma organic Malbec, El Esteco <i>Argentina 2016</i> Medium-full bodied; bursting with notes of plums, dates, nuts, vanilla & rosemary. Ripe, soft tannins giving a flavoursome palate	£9.50 / £10.80 / £28.50
Milestone Series Syrah, Crossroads <i>New Zealand 2013</i>	£35.50
The Galvo Garage Cabernet Blend, d'Arenberg <i>South Australia 2009/2011</i> Top rated winery in Australia, the innovative & quite frankly, bonkers Chester Osborn continues to tread his own path since taking over from his father. This blend of the traditional varietals of Bordeaux has big, bold flavours, with both elegance & finesse.	£36.95
Rioja Reserva, Ramon Bilbao <i>Spain 2011</i>	£39.95
Gigondas Tradition Le Grand Montmirail, Domaine Brusset <i>Rhone, France 2014/15</i> 2013 Silver Medal Medium ruby. Aromas of black cherry, currant & liquorice. Lush but bright on the palate, with noteworthy depth of flavour & restrained sweetness. Finishes with ripe, dusty tannins & excellent persistence. Pair with peppered steaks and lamb	£43
Barolo DOCG, Fontanafredda <i>Piemonte, Italy 2013</i> European Winery of the Year! (Wine Enthusiast 2017 Wine Star Awards). Blood red with intense nose of vanilla & spices. Dry but soft on the palate, full-bodied, velvety with a long finish.	£54

Dessert

Torrentes Tardio, Fmailia Zuccardi <i>Mendoza Argentina 8% 2015</i> Delicate sweet citrus wine with pear & apricots	£5.20 100 ml / £24 500ml btl
Aleatico di Puglia, Francesco Candido <i>Puglia Italy 14% 2012</i> Crimson in colour. Medium sweet, velvety & delicious dried fruit – reminiscent of Muscat	£7.50 100 ml / £42 500ml btl
Pedro Ximenez, Bella Luna <i>Jerez, Spain 15% NV</i> Deep ebony with dense aromas of raisins, dates and honey.	£3.95 50 ml / £25 375ml btl



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