

THE
COACHING
INN GROUP

WINE MENU

CHAMPAGNE & SPARKLING WINE

125ml / Bottle

Sparkling wine is great with food, mouth-watering and dry examples make excellent partners for fish and other seafood, as well as light chicken dishes, salads and many lightly-flavoured starters. They are particularly good with salty ingredients, such as cheese or ham.

Prosecco Brut DOC, Pontebello, Veneto, Italy
Fresh and fruity with delicate bubbles and a crisp finish
VE 7.00 / 35.00

Rosé Prosecco DOC, Il Baco da Seta, Veneto, Italy
Soft and refreshing with juicy strawberry and raspberry flavours
VE 7.40 / 37.00

Baron de Villeboerg Brut, Champagne, France
Elegant Champagne with apple, pear and citrus flavours
10.80 / 54.00

Balfour Leslie's Reserve Brut, England
Elegant English sparkling wine with hints of citrus, apple and brioche
Outperformed major French competitors at IWC
62.00

Recommended
Taittinger Brut Réserve NV, Champagne, France
Refined and elegant with subtle biscuit notes and lively freshness
Decanter World Wine Awards Silver Medal
VE 15.60 / 82.00

ALCOHOL-FREE

Bottega 0.0%, Italy
Refreshing alcohol-free fizz with tropical fruit and citrus notes
VE 0% ABV / 200ml / 7.50

ROSÉ WINE

175ml / 250ml / Bottle
125ml measures are also available

Rosé can range from being very dry to quite sweet, understanding this is key to partnering them with food; they can be quite flexible with food as long as the sweetness level of the dish is matched. Chicken, fish and classic summer dishes can all be enhanced with a chilled glass.

Tempranillo, Garnacha Rosado El Velero, Spain
A light and easy-drinking rosé with summer berry flavours
6.45 / 8.70 / 24.00

Pinot Grigio Rosato, Antonio Rubini, Venezie, Italy
Light and refreshing with fresh summer berry flavours
VE 8.60 / 11.55 / 32.00

White Zinfandel, Riptide, California, USA
Medium-sweet with strawberry and red berry notes
8.90 / 11.95 / 33.00

Recommended
Balfour Nannette's Rosé, England
Delicate and refreshing with red berry fruit and floral notes
11.30 / 15.20 / 42.00

Côtes de Provence, Minuty M, Provence, France
Crisp and elegant with citrus, red berry and orange peel flavours
12.40 / 16.65 / 46.00

DESSERT WINE

125ml / 37.5cl Bottle

Sauternes, Château Grand Jauga, Bordeaux, France
Elegant sweet wine with rich fruit and honeyed character
VE 12.00 / 34.00

V: Vegetarian VE: Vegan

WHITE WINE

175ml / 250ml / Bottle
125ml measures are also available

DELICATE & LIGHT

Delicately flavoured, crisp, generally with a very dry finish; ideally suited to partner light, delicately flavoured dishes, particularly fish, shellfish and light salads. They are particularly good with Mediterranean dishes.

Verdejo, Ayrum, La Mancha, Spain
Crisp and refreshing with hints of zesty lemon and lime
6.45 / 8.70 / 24.00

Cuvée des Vignerons Blanc, France
A light, dry, easy-drinking wine using the traditional southern grapes of Colombard and Ugni Blanc, vinified in a modern style
7.55 / 10.15 / 28.00

Pinot Grigio IGT (Organic), Vinuva, Terre Siciliane, Italy
Light and dry with delicate apple notes
VE 8.60 / 11.55 / 32.00

Recommended
Vinho Verde, Esporão, Bico Amarelo, Minho, Portugal
Fresh and fruity with apple, peach and a citrus lift
VE 9.40 / 12.65 / 35.00

Chablis Icauna, Burgundy, France
Crisp and vibrant with citrus, blossom and minerality
VE 48.00

FULL-FLAVOURED & OAKED

Complex with spicy notes complementing ripe fruit flavours. European wines are delicious with seafood and all but the darkest meats; perfect with butter or cream-based sauces. Richer examples, often from the 'new world', work well with even spicier and richer sauces.

Chenin Blanc, Kleine Zalze, Stellenbosch, South Africa
Smooth and rich with guava fruit and a touch of honey
9.70 / 13.00 / 36.00

Rioja Blanco, Barrel Fermented, Viña Real, Rioja, Spain
Creamy and rounded with floral and citrus flavours
VE 40.00

WHITE WINE

175ml / 250ml / Bottle
125ml measures are also available

HERBACEOUS & AROMATIC

Great with white fish, chicken and other white meat dishes, particularly when cooked with green herbs or in light creamy sauces. The most aromatic and less-dry wines work well with lightly spiced dishes.

Sauvignon Blanc, Santa Rita 8KM, Central Valley, Chile
Lively Sauvignon with tropical fruit and citrus flavours
VE 9.15 / 12.30 / 34.00

Sauvignon Blanc, Petal & Stem, Marlborough, New Zealand
Classic Marlborough style packed with tropical fruit and elderflower
VE 10.20 / 13.75 / 38.00

Recommended
Vermentino di Sardegna, Passo Sardo, Italy
Crisp and vibrant with citrus, floral notes and mineral freshness
10.50 / 14.10 / 39.00

Sancerre, Les Collinettes, Joseph Mellot, Loire, France
Crisp and elegant with gooseberry fruit and a clean finish
VE 54.00

JUICY & RIPE

Richly flavoured, these wines have a rich, ripe, fruit-led personality. They have the weight of flavour to cope with strongly flavoured seafood, chicken and pork dishes, which may be lightly spiced or have a creamy sauce.

Recommended
Chardonnay, Mount Rozier, Stellenbosch, South Africa
Ripe and fruity with peach, apricot and apple flavours
VE 9.15 / 12.30 / 34.00

ALCOHOL-FREE

Lion & The Lily Sauvignon Blanc, France
Crisp alcohol-free white with lemon, grapefruit and citrus flavours
0% ABV / 37.5cl / 15.00

V: Vegetarian VE: Vegan

RED WINE

175ml / 250ml / Bottle
125ml measures are also available

SIMPLE & DELICATE

Lightly structured with gentle red-fruit flavours, these are the most flexible reds to match with food. Great with tomato-based sauces and Mediterranean food; particularly good with dishes based around vegetables, chicken and pork.

Tempranillo, Ayrum, La Mancha, Spain
Smooth and fruity with ripe plum flavours
6.45 / 8.70 / 24.00

Cuvée des Vignerons Rouge, France
A soft, easy-drinking French blend of Carignan and Grenache
7.55 / 10.15 / 28.00

MEDIUM-BODIED & SMOOTH

With their juicy fruit-led character, these wines make great partners for fuller-flavoured pork and chicken dishes, particularly those with dark or rich sauces. Delicious with grilled lamb, roast beef, game, char-grilled vegetables or baked pasta.

Merlot, Santa Rita 8KM, Central Valley, Chile
Soft and fruit-driven with raspberry and blueberry notes
VE 9.15 / 12.30 / 34.00

Recommended
Monte Velho Tinto, Esporão, Alentejo, Portugal
Rich and juicy with black fruit and berry flavours
VE 9.40 / 12.65 / 35.00

Pinot Noir Reserve, Vidal, Marlborough, New Zealand
Elegant and smooth with ripe raspberry fruit and gentle oak
46.00

OAKED & CONCENTRATED

Intensely flavoured wines, a match for full-flavoured lamb, beef and strongly flavoured game dishes. The elegant style of the wines from the best European regions, can partner quite simply prepared dishes brilliantly.

Saint-Émilion Grand Cru, Château des Bardes, Bordeaux, France
Rich and smooth with ripe fruit, soft tannins and oak spice
62.00

RED WINE

175ml / 250ml / Bottle
125ml measures are also available

SPICY & PEPPERY

Their spicy character and often rich, fruity style make them a good selection with strongly flavoured beef and lamb dishes. The richest, ripest wines, when paired with spicy foods, intensify the food's spicy nature – they turn the heat up.

Shiraz, Berri Estates, South Eastern Australia
Rich and warming with blackcurrant and bramble fruit
8.60 / 11.55 / 32.00

Malbec, Zarapito, Mendoza, Argentina
Juicy dark berry flavours with gentle spice and smooth tannins
V 9.40 / 12.65 / 35.00

Rioja Crianza, Viña Real, Rioja, Spain
Smooth and rounded with ripe fruit and sweet spice
Recognised by wine critics including Decanter, James Suckling and Wine Advocate
VE 10.50 / 14.10 / 39.00

Recommended
Gran Reserva Carmenère, Santa Rita Medalla Real, Colchagua, Chile
Rich and velvety with black fruit, spice and vanilla notes
11.85 / 15.90 / 44.00

ALCOHOL-FREE

Lion & The Lily Rouge, France
Smooth alcohol-free red with black fruit and subtle roasted notes
0% ABV / 37.5cl / 15.00

V: Vegetarian VE: Vegan

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NOVEMBER 2025
Which?
Recommended
Provider
LARGE HOTEL CHAINS

www.coachinginngroup.co.uk

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