

A dark blue silhouette of a house with a gabled roof. The text 'THE STABLE YARD.' is written in a bold, light beige, sans-serif font inside the house shape.

**THE
STABLE
YARD.**

A solid red horizontal bar containing the text 'FOOD HALL' in a white, sans-serif font.

FOOD HALL

Wine List

All our wines are available to purchase
by the bottle or case
at the Stable Yard Deli.

Dine In wines by the bottle or glass are served at;

No.9 Barronstrand St.
The Stable Yard Deli
The Stable Yard Bakery



House Wines

Our house wines are all available by the Glass & by the bottle. They have been chosen for their great flavours, well balanced drinkability, and easy paring with food.

Sparkling

1. **Prosecco - Terra Serena** 100% Prosecco DOC
Snipe ¼ Bottle 200ml - Dine In € 12.90
2. **Prosecco - Terra Serena** 100% Prosecco DOC
Bottle 750ml - Dine In € 29.90

Mimosas'

3. **Orange Mimosa** 100% Prosecco DOC
with freshly squeezed orange juice. Dine In € 14.90
4. **Berry Mimosa** 100% Prosecco DOC
with berry syrup. Dine In € 14.90

White

5. **Domaine du Péras** 100% Sauvignon Blanc
Dine In € 22.90 / Glass €6.50

Red

6. **Domaine du Péras** 100% Merlot
Dine In € 22.90 / Glass € 6.50

Sangria

7. **Domaine du Péras** 100% Merlot
with sparkling orange & fresh fruit. Jug 705ml €17.90

Sparkling Wines

1. **Prosecco Spumante - Terra Serena - Extra Dry**

100% Prosecco (Glera) DOC

Dry in style with orchard fruit & floral notes.

Snipe (¼ Bottle) 200ml - Retail € 9.90 / Dine In € 12.90

2. **Prosecco Frizzante - Pizzolato Prosecco Treviso - Organic**

100% Organic Prosecco (Glera) DOC

A fruity organic Frizzante with hints of orchard fruits.

Bottle 750ml - Retail € 18.10 / Dine In € 28.10

3. **Prosecco Spumante - Pizzaloto Spumante Rosé - Organic**

Blend: 95% Organic Prosecco (Glera), 5% Organic Raboso - Italy

Pink Topaz-gray colour. Aromas and flavours of almonds, lemon chiffon, ripe apples, and summer peach with a silky, vibrant, fruity light body and a polished, medium-length finish.

Bottle - Retail € 22.90 Dine In € 32.50

Magnum - Retail € 49.95 / Dine In € 59.95

4. **Crémant d'Alsace - Bestheim - Sparkling Wine**

Blend: Pinot blanc, Pinot Auxerrois - France

Crémant are sparkling wines from outside the Champagne region. There are 8 Crémant regions in France, one is from Alsace, with the pale-yellow colour and fine bubbles of a classic Crémant with an enticing bouquet of white flower and summer fruit aromas.

Retail € 25.90 / Dine In € 35.90

5. **Champagne - Bauchet - 1st Cru Signature**

Blend: Chardonnay 80%, Pinot Noir 20%

From Premier Cru vineyards in the Côte des Blancs and the Montagne de Reims. It is typical of the Champagne vineyards and their chalky soil with flaxen gold in colour and gentle effervescence and a silky texture. It displays a fine maturity and an excellent finish.

Retail € 46.90 / Dine In € 56.90

Rose Wines

6. **Lou Rosé - - Languedoc**

Blend: Grenache & Syrah - France

A fresh and flavour packed rose with delicate aromas of red fruits. This wine is from young artisan wine maker Lou Peirigas who in 20 decided to turn 25 acres of the family farm into a small vineyard.

Retail € 12.90 / Dine In € 22.90

7. **Rosam, Lionel Gosseaume - Rosé de Loire**

Blend: Cabernet Franc, Gamay & Pineau d'Aunis - France

A light & fresh Rose from the Loire Valley with a light pale pink colour this is a delicate rose with citrus notes retaining plenty character and body. Presented in an attractive engraved bottle which evokes thoughts of spring in the south of France.

Retail € 17.90 / Dine In € 27.90

Dessert Wine

8. **Château Bélingard Réserve – Monbazillac**

Blend: 70% Semillon, 15% Sauvignon Blanc, 15% Muscadelle - France

This sweet wine, rich in caramel fruit and honey flavours, is well balanced between richness and acidity. If you are hosting a dinner, this wine is an ideal for serving a glass with dessert or cheese to make it a special occasion. Serve at 6C.

Retail € 18.90 / Dine In € 28.90

White Wines

9. Pizzolato - Settimo Podere - Pino Grigio - DOC Venezia

100% Pinot Grigio - Organic - Italy

This is a fruity alternative to our house whites which are dry wines. This wine is fruity with notes of toasted almonds, dried hay, and walnut. Smooth, soft with balanced acidity.

½ Bottle 375ml - Retail € 9.90 / Dine In € 14.90

10. Domaine du Péras - Sauvignon Blanc

100% Sauvignon Blanc - France

This is one of our house wines. Fresh grassy and minerally aromas combine with a crisp clean attack showing this to be a well-made Sauvignon. The surprising depth and length of flavour makes it stand out from the crowd.

Retail € 12.90 / Dine In € 22.90 / Glass €6.50

11. Principato - Pinot Grigio - IGT Provincia di Pavia

100% Pinot Grigio - Italy

Pale straw yellow colour. Delicate, floral, and fruity aromas on the nose. Crisp and fresh on the palate with a juicy citrus character and a hint of nuttiness. This is one of our favourites.

Retail € 12.90 / Dine In € 22.90

12. Domaine Muret - Picpoul de Pinet

100% Piquepoul - France

A delicious and very drinkable wine. Delicate and fresh with an excellent balance. This is one of our favourites and is another of our house wines, all chosen for their well-balanced drinkability, and easy pairing with food.

Retail € 13.90 / Dine In € 23.90

/ white wines continued.

13. **Lionel Gosseaume - Les Sauterelles** – Touraine Sauvignon
100% Sauvignon Blanc - 12.5% - France
The wine is medium bodied, slightly dry, round, and supple, with a beautiful refreshing acidity. It gives off notes of ripe fruits, peaches, and pink grapefruit. On the palate, it gives immediate pleasure and has lovely weight.
Retail € 15.40 / Dine In € 25.40

14. **Château Arnaud Petit** – Entre deux Mers
Blend: 50% Sémillon, 40% Sauvignon blanc, 10% Muscadelle - France
Complex nose with an elegant sappy character and notes of very ripe Sauvignon. The palate is ample, dominated by the exotic character of the Sauvignon (mango-citrus) and by the fatness of the Semillon.
Retail € 15.60 / Dine In € 25.60

15. **Cent pour Cent - Chardonnay** – Vin de Pays d'Oc (9.50)
100% Chardonnay - France
Interesting concept for this Chardonnay from the Languedoc. Wine maker François Fourel. aims for full flavours without increased alcohol levels. In order to get a more digestible wine that people will want to enjoy again and again, he harvests 30% of the grapes at full aromatic ripeness (with "low" levels of alcohol) before waiting a week or so to harvest the rest of the grapes at full ripeness.
Retail € 15.60 / Dine In € 25.60

16. **Elisabeth- Cotes de Gascogne Sauvignon Blanc**
Blend: Colombard, Sauvignon Blanc – France
Light and fruity wine with a light finish. A very refreshing white with hints of Citrus & Tropical Fruits, Lime, Grapefruit, Passion Fruit & Watermelon. This is a delicious and very drinkable wine and one we always recommend.
Retail € 15.90 / Dine In € 25.90

/ white wines continued.

17. **Domaine des Anges** – Ventoux

Blend : 34% Grenache blanc, 33% Roussanne, 33% Bourboulenc - France

Charming and intense nose, with nuances of blossoms and white cling fruits. The palate is full, rich but well-structured, dominated by fresh fruits, white peaches, and exotic fruit, finishing with a citrus note. It is very long with great minerality.

Retail € 15.90 / Dine In € 25.90

18. **Misty Cove - Sauvignon Blanc - Marlborough**

100% Sauvignon Blanc - New Zealand

Rich, ripe, and tangy Sauvignon Blanc with passionfruit, crunchy green capsicum and gooseberry flavours. A backbone of fruity acidity gives the wine a mouth-watering freshness.

Retail € 17.90 / Dine In € 27.90

19. **Veiga Naum - Albariño** – DO Rías Baixas

100% Albariño - Spain

Light yellow straw colour in the glass with green-gold nuances. Nicely combines fruit and floral notes with good aromatic intensity. The attack is fresh, and fruit driven. The wine remains enjoyable and aromatic along the length of the palate. The wine is complete with very pleasant finish.

Retail € 19.90 / Dine In € 29.90

20. **Domaine Besson - Petit Chablis**

100% Chardonnay - France

A brilliant Petit Chablis - ripe and untouched by oak, showing all the characteristics of the terroir, as well as lemony freshness and vivacity, underpinned by light minerality.

Retail € 20.90 / Dine In € 30.90

21. **Domaine du Carrou** – Sancerre

100% Sauvignon Blanc - France

Light gold. Enticing nose with accents of citrus fruits and white fruits. Supple, nicely crisp mouthfeel. Freshness supports the fragrances. A classic, well-made Sancerre.

Retail € 25.90 / Dine In € 35.90

Red Wines

22. Pizzolato - Pinot Nero – Veneto

100% Pinot Nero – Organic – Italy

This wine has an aroma reminiscent of berries, blackberry, plum jam with notes of liquorice. In the mouth, the wine is delicate, fruity, and typically acidulous while its light tannin gives it a full and pleasantly long aftertaste.

½ Bottle 375ml – Retail € 9.90 / Dine In € 14.90

23. Domaine du Péras Cabernet Sauvignon – Vin de Pays d'Oc

100% Cabernet Sauvignon – France

This well-structured red wine develops blackcurrant fruit flavours and spices. It presents a long and pleasant finish. Full bodied, with intense colour. This is a very drinkable well priced wine.

Retail € 12.90 / Dine In € 22.90

24. Domaine du Péras - Merlot – Vin de Pays d'Oc

100% Merlot – France

This is one of our house wines, all chosen for their great flavours, well balanced drinkability, and easy pairing with food, we highly recommend any of these wines. Deep ruby colour & the aromas of red fruits.

Retail € 12.90 / Dine In € 22.90 / Glass € 6.50

25. Antico Portico - Montepulciano d'Abruzzo

100% Montepulciano d'Abruzzo – Italy

The naturally complex and intense Montepulciano is made more aristocratic by oak ageing through sweet spicy scents from wood: vanilla, tobacco, and cinnamon. Full and powerful body.

Retail € 14.90 / Dine In € 24.90

26. Domus 88 – Primitivo Del Salento

100% Primitivo – France

Vibrant cherry fruit, spicy nuances, and soft tannins on the long finish. Great with tomato pastas, grilled meats, and soft cheeses.

Retail € 14.90 / Dine In € 24.90

/ red wines continued.

27. **Rib Tickler Shiraz – California**

100% Shiraz - California

The nose oozes bright raspberry and blackberry fruit with vanilla and a hint of toasted caramel oak. The palate has lots of ripe juicy fruit with pepper spice and more-ish vanilla character. The finish is soft, subtle, and embracing.

Retail € 14.90 / Dine In € 24.90

28. **Domaine des Anges - Ventoux Red**

Blend: 50% Grenache, 50% Syrah - France

Expressive nose dominated by spices and red fruits with some hints of graphite. Round and full in the mouth with notes of sweet cherries, pine, underbrush, and savoury herbs. It is dense with silky tannins on the finish. An accessible and pleasant wine redolent of its terroir.

Retail € 15.90 / Dine In € 25.90

29. **Domaine des Anges - Cabernet Sauvignon – IGP Vaucluse**

100 % Cabernet Sauvignon - France

Aromas of cherries, blackcurrants, and spices with roasted notes. The palate is dominated by notes of blackcurrants and sweet peppers with oak spices, intense tannins, and an elegant finish.

Retail € 15.90 / Dine In € 25.90

30. **Settimo Podere - Merlot – DOC Venezia**

100% Merlot - Organic - France

Pleasant floral notes of violet, distinctly fruity with aromas of blackberry. A delicate nuance of pepper. Dry, full-bodied, tannic, and fruity.

Retail € 17.90 / Dine In € 27.90

31. **Château Brespaillan - Bordeaux Supérieur**

Blend: Merlot, Cabernet Sauvignon, Cabernet Franc - France

Intense aromas of red berries, minerality & soft but powerful tannins followed by a touch of vanilla from oak aging.

Retail € 16.90 / Dine In € 26.90

/ red wines continued.

32. Zuccardi Valles - Malbec – Uco Valley

100% Malbec - Argentina

Aromas of black raspberry and fresh herbs on the bouquet. Refreshing and balanced on the palate with layers of chalky texture that fill out the structured finish. Is well suited to accompanying spicy foods.

Retail € 16.90 / Dine In € 26.90

33. Chateau Saint Sernin Cuvée Mana - Malbec – Cahors

100% Malbec - France

A dark, full-bodied wine, with a light, silky and clean texture. Well balanced with long lasting sophisticated aromas, elegant and fresh. Heady floral nose of peony with wild cassis and red currant.

Retail € 17.90 / Dine In € 27.90

34. Puerta Vieja – Rioja Crianza Seleccion

100% Tempranillo - Spain

A red wine from La Rioja produced by Bodegas Riojanas. Bright cherry red colour with fresh fruit and liquorice aromas along with pronounced notes of spice and toasty flavours stemming from the new oak. Soft in the mouth with pleasant and velvety tannins on a nice long harmonious finish.

Retail € 17.90 / Dine In € 27.90

35. Terriori Vocati – Chianti Classico

Blend: Sangiovese, Canaiolo, Cabernet - Italy

Medium bodied, floral and spice notes, red berry taste, dry and elegant.

Retail € 18.90 / Dine In € 28.90

36. Domaine des Tourelles Red – Bekaa Valley

Blend: 40% Syrah, 40% Cabernet Sauvignon, Cinsault 15%, Carignan 5% - Lebanon

Lebanese wines have become very fashionable as people have rediscovered some great vineyards. This wine is one of the star wines of the region. It has a ruby colour with a beautiful vividness, delicate scents of morello cherries and cassis. This is complex and multi-layered with firm yet appealing tannins and some spice on the finish.

Retail € 18.90 / Dine In € 28.90

/ red wines continued.

37. **Domaine Bel Avenir Poncié –Fleurie**

100% Gamay - France

The Fleurie Poncié 2015 is almost a bit sumptuous for a typical Beaujolais, but its length and balance at a high level will immediately convince you, fine cherry flavour, white pepper, it has everything a fine Beaujolais Cru needs. Goes well with cheese and as an aperitif. Is best served slightly chilled at 15C.

Retail € 21.90 / Dine In € 31.90

38. **Gigondas – Les Segeurs de Montrevel**

Blend: Grenche, Mourvedre, & Shiraz.

From the Gigondas region of the Southern Rhone. Deep Garnet Colour. Blackberry and Plum taste, smooth tannins, clean and very drinkable. Goes great with hearty foods and is ideal for enjoying with smoked or BBQ meats.

Retail € 25.90 / Dine In € 35.90

39. **Domaine Gavignet – (Burgundy) – Hautes Côtes de Nuits**

100% Pinot Noir

An enjoyable light bodied wine which it at its best served below room, temperature with food. Pairs well with lighter foods such as chicken, risotto Earthy, Mushrooms & red berries / raspberry.

Retail € 27.90 / Dine In € 37.90

40. **Vieux Château Flouquet – St Emilion Grand Cru**

Blend: 90% Merlot, 10% Cabernet Franc - France

Fruity & well-balanced wine with juiciness & minerality. Notes of blackberry, cassis & fleshy small fruits associated with touches of violet, chocolate sweet spices & toasted hints.

Retail € 29.90 / Dine In € 39.90