These wines have been specially selected by our Expert Pullman chefs to accompany the menus. They are sourced and selected by our Pullman teams and London based sommeliers who have focused on the menus and enhancing the Pullman Experience.
THE PULLMAN WINE LIST

WHITE WINES

Sauvignon Blanc, Kim Crawford, Marlborough: An exuberant wine brimming with juicy acidity and fruit sweetness, providing a balanced flavour profile. The finish is fresh, zesty, and lingering. (37.5cl) £19.00

2016 Verdejo, Blume, Pagos del Rey: This mouth watering Verdejo from Spain’s Rueda region is a pale yellow colour with subtle golden hues. On the nose, an elegant scent of citrus, juicy tangerines, orange peel and white flowers, combined with subtle notes of fennel and hay flowers in the background. On the palate, the flavours reflect the nose and the wine has a well-integrated acidity, a medium body and a fresh lingering finish. (75cl) £21.00

Chablis “Le Classique", Domaine Pascal Bouchard: A very fresh tasting gold/green tinted wine with tangy citrus aromas up front, crisp green fruit & a pleasing nutty finish. (37.5cl) £21.00

RED WINES

Chateau Tour de Mirambeau, Bordeaux Rouge: The classic merlot/cabernet Bordeaux blend with great attention to detail. Rich garnet colour, spicy ripe cherry nose, the perfect balance of upfront fruit and smooth. (37.5cl) £21.00

Malbec, Pascual Toso: Aromas of plums and a palate of blackberry and plummy fruit. Rich and long with smoky oak and vanilla. (75cl) £21.00

Cotes du Rhones Red, Chemin Des Papes: Deep ruby in colour emphasised by dark purple flections. Intense preserved fruit aroma with spicy notes. The palate is firm, well rounded and elegant. (37.5cl) £17.00

ROSE WINE

Chateau Tour de Mirambeau, Bordeaux Rosé: This grown up rosé is made from 100% Cabernet Sauvignon, a grape naturally bursting with ripe blackcurrant flavours. (75cl) £22.00

PROSECCO

Prosecco Poeti di Bottega: Brilliant, with a rich and persistent foam and fine perlage. Pale straw yellow. Fruity, flowery, with scents of acacia flowers, apple, white peach and citrus fruits. (37.5cl) £18.00

PORT

Pozes Tawny Port: Amber colour with a brown tinge on the rim. An inviting, mature nose of plum and fruit cake with hints of winter mint. (7.5cl) £5.50

SPIRITS

Locally Distilled Gin (5cl) £5.50

Gordons Gin (5cl) £4.00

Bells Extra Special Scotch Whisky (5cl) £4.00

Absolut Vodka (5cl) £4.00

Martell Cognac (3cl) £4.00

Shipwreck Cider Brandy (5cl) £8.50

Mixers £1.00

Beers and ciders are also available – please ask for today’s selection