

duck & rice

CHAMPAGNE & SPARKLING

Cava Reserve Brut, Rene Barbier <i>NV, Catalunya, Spain, 12.5%</i> <i>125 ml £5.30 / bottle £31.00</i>	Pierre Paillard Grand Cru, <i>NV, Champagne, France, 12.5%</i> <i>125 ml £10.50 / bottle £61.00</i>	Hebrart 1 ^{er} Cru Rose, <i>NV, Champagne, France, 12%</i> <i>125 ml £12.00 / bottle £70.00</i>	Champagne Charles Heidesieck, <i>NV, Champagne, France, 12%</i> <i>bottle £64.00</i>	Claude Cazals, Cuvee Vive Grand Cru Extra Brut <i>NV, Champagne, France, 12%</i> <i>bottle £68.00</i>	Cote, 62 Mois de Cave 1 ^{er} Cru, <i>NV, Champagne, France, 12.5%</i> <i>bottle £98.00</i>
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MONTHLY FINDS

Every month at The Duck & Rice we celebrate a producer, grape variety or wine region/country

	70ML	125ML	175ML	BOTTLE
Red Blend “Basic” Claus Preisinger, 2013, <i>Neusiedlersee, Austria, 13%</i>	£3.40	£5.80	£8.00	£32.00
Blaufrankisch “Ried Satz”, Markus Altenburger, 2012, <i>Leithaberg, Austria, 13%</i>	£4.20	£6.40	£8.80	£35.00
White Blend “Apol”, Erwin Poller, 2013, <i>Weinviertel, Austria, 12.5%</i>	£3.30	£5.70	£8.30	£33.00
Grüner Veltliner, “Donau”, Clemens Strobl, 2013, <i>Wagram, Austria, 12.5%</i>	£5.20	£8.80	£12.80	£51.00

RED

	70ML	125ML	175ML	BOTTLE
Shiraz “Feudo dei Venti” <i>2013, Sicily, Italy, 13%</i>	£2.30	£3.90	£5.50	£23.00
Ventoux Rouge, Famille Perrin, Cotes du Ventoux <i>2013, Rhone, France, 13.5%</i>	£2.40	£4.10	£5.70	£24.00
Corbieres V.Vignes, Chateau Fontareche <i>2013, Languedoc–Roussillon, France, 13.5%</i>	£2.80	£4.80	£6.50	£28.00
Ripe delle Mandorle, Castello Vicchiomaggio <i>2013, Tuscany, Italy, 13%</i>	£3.00	£4.80	£7.00	£29.00
“7rue de la Pompe,” Mas Coutelou <i>2013, Languedoc–Roussillon, France, 13.5%</i>	£3.30	£5.70	£8.30	£33.00
Trilogie Rouge, Domaine de Viranel <i>2013, Languedoc–Roussillon, France, 14%</i>	£3.60	£6.00	£8.40	£35.00
“La Dame”, Mas des Dames <i>2012, Languedoc–Roussillon, France, 13.5%</i>	£4.00	£6.20	£8.60	£36.00
Pinot Noir, Kim Crawford <i>2013, Marlborough, New Zealand, 13%</i>	£4.20	£6.40	£8.80	£37.00
Luberon “Malacare” Bastide du Claux <i>2013, Rhone, France, 13.5%</i>	£4.30	£6.50	£9.00	£38.00
Petalos, Descendientes de J. Palacios <i>2012, Bierzo, Spain, 14%</i>	£5.00	£7.80	£10.60	£46.00
Lirac Rouge, “Cuvee la Reine des Bois”, Domaine de la Mordoree <i>2004, Rhone, France, 14.5%</i>	£5.60	£9.50	£13.80	£56.00
Rioja, Allende <i>2007, Rioja, Spain, 13.5%</i>	£5.80	£9.80	£14.00	£56.00
Psi, Dominio de Pingus <i>2010, Ribera del Duero, Spain, 14%</i>	£6.60	£10.80	£14.40	£57.00
Chianti Classico Ama, Castello di Ama, <i>2011, Tuscany, Italy, 13%</i>	£6.60	£11.00	£14.60	£58.00
Tohuwabohu, Markus Schneider, <i>2011, Pfalz, Germany, 14.5%</i>	£7.00	£11.40	£15.00	£64.00
Chateau Haut-Bergey, <i>1998, Bordeaux, France, 12.5%</i>	£7.20	£12.00	£17.70	£69.00

RED

Mas Champart, Cote d'Arbo, 2012, <i>Languedoc–Roussillon, France, 13.5%</i>	£38.00
Bourgogne Rouge, Domaine Jean Chauvenet, 2011, <i>Burgundy, France, 12.5%</i>	£42.00
Chinon, Philippe Alliet, 2011, <i>Loire, France, 12.5%</i>	£43.00
Pinot Noir “Heritage Reserve”, De Loach, 2013, <i>California, USA, 13.5%</i>	£44.00
V de Viranel, Chateau Viranel, 2011, <i>Languedoc–Roussillon, France, 14.5%</i>	£46.00
Syrah “La Rosine”, Stephane & Michel Ogier, 2006, <i>Rhone, France, 12.5%</i>	£48.00
Blaufrankisch , Groszer Wein (1 liter), 2011, <i>Sudburgenland Austria, 13.5%</i>	£49.00
Pesquera Crianza, 2012, <i>Ribera del Duero, Spain, 13.5%</i>	£54.00
Les Vignes Oubliees, Terrasses du Larzac, 2012, <i>Languedoc–Roussillon, France, 14.5%</i>	£56.00
Collioure “Magenca”, Domaine Madeloc, 2007, <i>Roussillon, France, 14%</i>	£59.00
Pernand Vergellesses 1er Cru “Les Fichots”, Domaine Rollin Pere & Fils <i>2008, Burgundy, France, 13%</i>	£65.00
Volnay, Domaine Francois Buffet, 2011, <i>Burgundy, France, 13%</i>	£70.00
Passopisciaro, Franchetti, 2009, <i>Sicily, Italy, 14%</i>	£72.00
Gigondas, Domaine du Cayron, 2011, <i>Rhone, France, 14%</i>	£72.00
Clos Milan, Domaine Milan, 2007, <i>Provence, France, 14%</i>	£74.00
Chateau Le Puy “Emilien”, 2011, <i>Bordeaux, France, 12.5%</i>	£76.00
Gevrey Chambertin, Bertrand Maume, 2011, <i>Burgundy, France, 13%</i>	£86.00

WHITE

	70ML	125ML	175ML	BOTTLE
Famille Perrin Blanc, Cotes du Luberon <i>2014, Rhone, France, 13%</i>	£2.60	£4.00	£5.60	£23.00
Viognier “Mar Mar”,Caruso & Minini <i>2013, Sicily, Italy, 12.5%</i>	£3.00	£4.20	£6.00	£25.00
Chardonnay, “16 Stops” <i>2013, Adelaide Hills, South Australia, 13%</i>	£3.00	£4.50	£6.80	£27.00
Touraine, Alain Margadet <i>2014, Loire, France, 12.5%</i>	£3.20	£5.20	£7.10	£29.00
Sauvignon Blanc, Kim Crawford <i>2014, Marlborough, New Zealand, 12.5%</i>	£3.40	£5.60	£7.80	£33.00
Vespaiolo, Maculan <i>2013, Veneto, Italy, 12%</i>	£3.60	£6.20	£8.50	£37.00
Pinot Blanc “La Cabane”, Leon Boesch <i>2013, Alsace, France, 12.5%</i>	£3.60	£6.20	£8.70	£37.00
Pinot Grigio, Franz Haas, <i>2013, Alto Adige, Italy, 13.5%</i>	£4.00	£6.40	£8.80	£38.00
Chablis “Domaine Ste Claire”, Jean Marc Brocard <i>2012, Burgundy, France, 12.5%</i>	£4.00	£6.70	£9.10	£39.00
Sancerre “Les Chasseignes”, Domaine Claude Riffault <i>2013, Loire, France, 13%</i>	£4.50	£7.60	£9.80	£42.00
Le Grand Blanc, Domaine Milan <i>2012, Provence, France, 13.5%</i>	£5.50	£9.30	£12.90	£54.00
Bourgogne Blanc, Denis Mortet <i>2010, Burgundy, France, 12.5%</i>	£6.20	£11.20	£16.40	£64.00

ROSE

	70ML	125ML	175ML	BOTTLE
Whispering Angel, Chateau d'Esclans, <i>2013, Provence, France, 13%</i>	£5.70	£8.60	£11.80	£50.00

WHITE

Txakoli, Katalin Iturzaeta, Joaquin Aranzabal <i>2011, Basque Country, Spain, 11.5%</i>	£37.00
Soave Classico, Pieropan, 2013, <i>Veneto, Italy, 12%</i>	£38.00
Chardonnay, Pojer & Sandri, 2012, <i>Dolomiti, Italy 12.5%</i>	£49.00
Sauvignon Blanc Selekcija, Marijan Simicic, 2009, <i>Goriska Brda, Slovenia, 14%</i>	£51.00
Riesling “Greywacke”, Kevin Judd, 2013, <i>Marlborough, New Zealand, 12%</i>	£51.00
Viognier “Les Contours de Deponcins”, Francois Villard, 2009, <i>Rhone, France, 13.6%</i>	£52.00
Pinot Gris, “Soleil Couchant”, Enfer, 2011, <i>Valle d'Aosta, Italy, 14%</i>	£52.00
Santenay “Terrasses de Bievaux”, Domaine Jacques Girardin, 2013, <i>Burgundy, France, 13%</i>	£54.00
Pouilly-Fuisse V. Vignes, Domaine la Soufrandise, 2012, <i>Burgundy, France, 13%</i>	£57.00
Riesling, Marcel Deiss, 2012, <i>Alsace, France, 12.5%</i>	£58.00
Weinland “Timotheus”, Gut Oggau, 2013, <i>Neusiedlersee, Austria, 13%</i>	£64.00
Hautes Cotes de Nuits Blanc, St Philibert, Meo-Camuzet, 2011, <i>Burgundy, France, 12.5%</i>	£66.00

ROSE

Chateau Beaulieu, “Cuvee Alexandre”, 2013, <i>Provence, France, 12.5%</i>	£35.00
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CELLAR MASTERS SELECTION

RED

Cote Rotie Classique, Domaine Rene Rostaing, 2007, <i>Rhone, France, 13%</i>	£82.00
“Le Cupole” Rosso Toscana, Tenuta de Trinorio, 2010, <i>Tuscany, Italy, 15.5%</i>	£85.00
Montepulciano d'Abruzzo, Emidio Pepe, 2003, <i>Abruzzo, Italy, 13.5%</i>	£140.00
Barbaresco “Rabaja” Bruno Rocca, 2010, <i>Piedmont, Italy, 14.5%</i>	£145.00
Barolo “Bussia”, Tenuta Aldo Conterno, 2001, <i>Piedmont, Italy, 14%</i>	£200.00
Vega Sicilia “Unico”, 2003, <i>Ribera del Duero, Spain, 14%</i>	£390.00

WHITE

Chablis 1 ^{er} Cru “Montmains”, Jean Marc Brocard, 2001, <i>Burgundy, France, 13%</i>	£60.00
Caillou Blanc du Chateau Talbot, 2011, <i>Bordeaux, France, 13.5%</i>	£84.00
Puligny-Montrachet “Les Enseigners” Domaine Chavy-Chouet <i>2013, Burgundy, France, 13%</i>	£87.00
Meursault “Le Limozine”, Michel Bouzereau et Fils, <i>2010, Burgundy, France, 13.5%</i>	£93.00

(v) = Suitable for vegetarians + Prices includes 20% VAT
Discretionary service charge of 12.5% will be added to your bill
www.theduckandrice.com

Please ask a member of our team before ordering if you have any food allergies or intolerances. Nuts and flour is used in our kitchen, and despite efforts to prevent cross-contamination any of our dishes may contain traces of nuts and gluten