

BERRY'S FRIDAY & SATURDAY EVENING MENU

As an aperitif:

Border kir – Lyonshall blackcurrant cassis and Wroxeter white wine (125 ml)	2.70
Tanner's amontillado sherry (medium) (125 ml)	3.50
Hereford gin (25ml) and tonic	3.00
Tyrrell's vodka (25ml) and tonic	3.00

This evening's hot and cold specials (starters, main courses and desserts) are listed on a board in the conservatory. Our daytime (yellow) menu is also available.

A bowl of fried almonds with sea salt 3.00

Berry's Evening Plates (as a starter or for sharing over drinks):

	<u>For 1</u>	<u>For 2</u>
Shropshire charcuterie plate: Wenlock Edge air-dried ham, coppa, Shropshire salami, chorizo and bread with farm butter	6.50	11.00
Clunberry organic smoked salmon plate: oak-smoked salmon, honey and thyme hot-smoked salmon, elderflower-cured gravadlax, smoked salmon mousse and bread with farm butter	7.50	13.00
Vegetarian plate: home-made hummus with fresh herbs, feta-stuffed olives, sun-dried tomatoes, artichoke hearts and bread with farm butter	4.50	8.00

This evening's desserts are listed on the Specials Board, or why not try:

Two scoops of Shropshire vanilla ice cream with Pedro Ximenez sherry	4.00
Two scoops of Shropshire berry ice cream with Lyonshall blackcurrant cassis	4.00
Mocha affogato (a scoop each of vanilla and chocolate ice cream with a double espresso to pour over)	4.00
Local cheeses with oat biscuits and farm butter	5.50
Irish coffee (with cream and whisky)	3.50
Calypto coffee (with cream and Tia Maria)	3.50
Ludlow Vineyard Cask 1992 Shropshire brandy (50ml)	4.00
Chateau de Montifaud Fine Petite Champagne cognac (50ml)	4.00
Tyrrell's iced vodka (50ml)	4.00

Non-alcoholic and hot drinks, beers and cider are on our daytime (green) menu



Berry's wines are supplied by Tanner's of Shrewsbury (01743-234455)

WINE LIST

Bottle 175 ml
Glass

SPARKLING

*Tanners Cava Brut, Traditional Method (Spain)

A creamy, biscuity Cava with plenty of character; made by the same method as champagne.

13.50 N/A

WHITE

*Lyrebird Colombard/Chardonnay (Australia)

A deliciously tropical fruity wine, with hints of melon and a subtle oak character from a family-run winery in Victoria; refreshing with a dry finish.

(3) 12.00 3.30

		Bottle	175ml Glass
*Wroxeter Noble Roman (Shropshire) A ripe, soft, rounded, medium wine from a vineyard only 15 miles from here.	(4)	12.00	3.30
Amanti del Vino, Pinot Grigio, Delle Venezie IGT (Italy) A very crisp and refreshing unoaked Pinot Grigio from the mainland opposite Venice.	(2)	13.00	3.60
Picpoul de Pinet, Domaine des Lauriers, Coteaux du Languedoc 2007 (France) From an estate overlooking the Mediterranean owned by the same family for 150 years, a steely mineral white with a slight spritz.	(1)	14.00	3.90
Clee Oaks, Ludlow Vineyard (Shropshire) Grown on the lower slopes of the Brown Clee; the dryness is softened by a year in new oak barrels, giving a distinct oak flavour.	(3)	16.00	4.20
McCorkindale Riesling, Marlborough 2006 (New Zealand) A classic dry Riesling from renowned winemaker Alan McCorkindale, bursting with flavours of violets, lemon blossom, ginger, apricots and Seville orange zest.	(3)	16.00	4.20
Santorini White, Hatzidakis 2007 (Greece) Made by Haridimos Hatzidakis from Assyrtico, a local grape, on the volcanic island of Santorini; crisp and dry with mineral complexity.	(4)	18.00	4.80
ROSÉ			
*R H Phillips White Zinfandel, Dunnigan Hills 2007 (USA) Just off dry, this is full of strawberry and cranberry fruit flavours with a zesty freshness.	(6)	12.00	3.30
*Miguel Torres Santa Digna, Cabernet Sauvignon Rosé 2007 (Chile) A deliciously refreshing rosé, full of fresh blackcurrant fruit with great character.	(4)	12.00	3.30
Marqués de Cáceres Rioja Rosado 2007 (Spain) Lots of summer berry aromas, with a hint of spice and crisp acidity.	(3)	13.00	3.60
RED			
*Trivento Syrah, Mendoza (Argentina) Full-flavoured with lots of dark damson fruit, a touch of spice and firm tannins.	(C)	12.00	3.30
*Bardolino Classico DOC, Zeni (Italy) Bardolino is Verona's classic easy-drinking wine; pale in colour with juicy fruit and soft tannin.	(B)	12.00	3.30
Pato Torrente Cabernet Sauvignon, Central Valley (Chile) From grapes grown in the shadow of the Andes, this is a well-rounded wine with soft blackcurrant fruit lifted by a little tannin.	(D)	14.00	3.90
Weinert Malbec, Mendoza 2004 (Argentina) One of Argentina's top Malbecs: traditional, with a claret-like structure; deep colour with a hint of liquorice and big, jammy, peppery fruit.	(E)	17.00	4.50
Massaya Selection, Bekaa Valley 2005 (Lebanon) Aromas of mulberry and subtle oak, meaty and spicy with layers of richly textured red berries; rich and very fine.	(E)	20.00	5.40
DESSERT			
Brown Brothers Orange Muscat and Flora 2007 (Australia) A rich, sweet wine from Victoria that has an orange aroma and distinctively honeyed flavour.	(8)	12.50 (half)	4.60 (125ml)

(125ml glasses are available for 2/3 price of 175ml)

(*: Berry's house wines, available also during the day)

White wines are graded from 1 (dry) to 7 (sweet); red wines from A (light, fruity) to E (rich, full-bodied).