



The Mount History

The Mount was purchased by Charles Benjamin Mander, an established varnish manufacturer back in 1862. Over the years he went on to make alterations to the Mount, to create a comfortable Victorian villa with views overlooking 13 different counties.

In 1890 Charles's son Charles Tertius Mander brought the Victorian villa for a sum of £5000 after tough negotiations with his family. In 1891 Charles partnered up with Edward Ould to build his vision of a Strong Gothic Revival, fairy tale impression. In 1908 there was the introduction of the 55-foot "Jacobean Library", in fact a two storey Edwardian living hall, with a sprung floor for ballroom dancing, a cabin & music gallery with a secret staircase carried up in the fireplace recess. The ceilings are pendant bosses and armatures on wood bracketing, Jacobean-style panelling with pillars & balusters in rosewood & armorial carvings. The new room was completed at a cost of £6251.

In 1952 the Mount was sold by Charles Marcus Mander & whilst a majority of the land had been acquisitioned during the war the Mount adapted into a 52 bedroom hotel, entertaining as it original was built for.

Today the Mount has had a few changes, none more so than the addition of another 5 rooms but the character & history is always at the forefront of the Bernard families future plans.

Wine List

Sparkling & Champagne

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.

1	Imperativo Prosecco Extra Dry Italy Fine bubbles and delicately fruity aromas; the palate is crisp and lively.	5.00	26.00
2	Galanti Pinot Grigio Spumante Rosé Italy Ripe, red summer fruit fizz.		26.00
3	Bottega Gold Prosecco Brut Italy Williams pear, acacia flowers and lily of the valley.		36.00
4	Bottega Rose Gold Italy Mixed red berries alongside floral and white fruit aromas.		36.00
5	Chapel Down Three Graces, England England Lemon sherbet and strawberry filled brioche.		49.00
6	Louis Dornier et Fils Brut France Frisky little bubbles to get the party started.	8.00	39.00
7	Moët & Chandon Brut Impérial France A floral fanfare, with a just-baked biscuit welcome.		60.00
8	Veuve Clicquot Yellow Label Brut France Fully delicious, richly powered and buttery biscuits.		68.00
9	Ruinart Rosé France Candied peel and raspberries with cream.		90.00
10	Ruinart Blanc de Blanc France Fresh citrus fruits with mouth-filling creaminess, sprinkled with nuts.		88.00
11	Dom Pérignon Brut 2006 France A true celebration of style, thoroughly deserved.		180.00
12	Louis Roederer Cristal Brut France Green apples dipped in caramel served with cream.		195.00

Wine List

White Wine

Dry, refreshing delicate, light white

175ml

250ml

Bottle

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.

13	Borsari Inzolia, Terre Siciliane Italy Fresh lemons, peach, almonds sprinkled with Italian seasoning.	5.10	6.80	19.95
14	Antonio Rubini Pinot Grigio delle Venezie Italy Apples, pears, white peach adorned with elderflower.	5.40	7.20	21.00
15	Picpoul de Pinet, Petite Ronde France Fresh with a citrusy and stone fruit character highlighted with floral notes.			23.00
16	Muscadet de Sèvre et Maine, La Doussinière France Stunningly refreshing hints of grapefruit.			24.00
17	Mâcon-Villages, Pascal Clément France Acacia and honeysuckle, lemon-grass, and citrus.			29.00
18	Gavi Ca' Bianca Italy White flower and green fruit aromas, with a touch of honey and refreshing minerality on the palate.			30.00
19	Chablis, Vignerons de Chablis France Citrus and a touch of stone fruit, fresh with a mineral note.			34.00

Zesty, herbaceous or aromatic white

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.

20	Casa Vista Sauvignon Blanc, Central Valley Chile Delicious grapefruit and tropical fruit flavours; the finish is crisp and fresh.	5.10	6.80	19.95
21	Vine Trail Viognier, Rapel Valley Chile Peach, apricot and white blossom, balanced with a citrus acidity on the palate.			22.00
22	Southern Rivers Sauvignon Blanc, Marlborough New Zealand Passion fruit, zest of gooseberry and wafts of grass.	6.60	8.80	26.00
23	Loosen Bros Dr L Riesling, Mosel Germany Grapefruit and lime with a touch of spritz.			26.00
24	Sancerre, Les Collinettes, Joseph Mellot France Brimming with power-packed gooseberries, ripened limes and style.			36.00

Wine List

White Wine cont.

Juicy, fruit-driven, ripe white

175ml

250ml

Bottle

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.

25	Bespoke Chenin Blanc, Western Cape South Africa Lively with richness on the palate.	5.10	6.80	19.95
26	Between Thorns Chardonnay, South Eastern Australia Australia Tropical aromas, followed by flavours of juicy nectarine and peach.	5.50	7.20	19.95
27	Dashwood Pinot Gris, Marlborough New Zealand Spiced apple, quince and Poire William.	6.40	8.50	25.00
28	Caves Road Chardonnay, Margaret River Australia Lemon, white peach, hints of tropical fruit and a touch of oak spice.			30.00
29	Pulpo, Albariño Rías Baixas, Pagos del Rey Spain White flowers, hints of peach and apricot.			29.00
30	Viña Pomal Rioja Blanco Viura-Malvasía, Bodegas Bilbaínas, Spain Lemons and pears spicily edged.			27.00

Rosé Wine

Rosés 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.

31	Antonio Rubini Pinot Grigio Rosé delle Venezie Italy Wild flowers, raspberry and strawberry.	5.40	7.20	21.00
32	Wicked Lady White Zinfandel, California USA Medium-sweet, with delicious raspberry and strawberry flavours.	5.10	6.80	19.95
33	Coteaux Varois en Provence Rosé, Lumière, Estandon France Vibrant aromas of peach and strawberry.			28.50

Wine List

Red Wine

Light, easy drinking red

175ml

250ml

Bottle

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.

34	Montepulciano d'Abruzzo, Parini Italy Plum and cherry with a sprinkling of toasted hazelnuts.	5.10	6.80	19.95
35	Bouchard Aîné & Fils Pinot Noir, Vin de France, France Red fruit with a hint of chocolate.			24.00
36	Valpolicella Classico, Bolla Italy Full of ripest berries, a dash of liquorice.			28.00

Juicy, medium-bodied, fruit-led red

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.

37	El Velero Tempranillo/Garnacha Tinto, Valdepeñas, Spain Strawberry and fruits of the forest.	5.10	6.80	19.95
38	Tekena Merlot, Central Valley Chile Fruit-driven, raspberry and blueberry fruit leading to a soft finish.	5.40	7.20	21.00
39	Esporão Alandra Tinto, Alentejo Portugal Fresh, ripe raspberries and cherries.			22.00
40	Pablo Old Vine Garnacha, Calatayud Spain Ripe blueberry, blackberry and cherry fruit, refreshingly juicy.			26.00
41	Durbanville Hills Pinotage, Durbanville South Africa Rich and soft raspberry and red cherry flavours.	6.40	8.50	25.00
42	Vidal Reserve Pinot Noir, Marlborough New Zealand Ribbons of sweet raspberries ripple through vanilla cream layers.			33.00

Wine List

Red Wine cont.

Spicy, peppery, warming red

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 foods spicy nature – they turn the heat up.

	175ml	250ml	Bottle
43 Berri Estates Shiraz, South Eastern Australia Australia Dark black cherries, swirls of vanilla cream.	5.40	7.20	21.00
44 Lunarix by Callia Malbec, San Juan Argentina Enticing cherry, plum with warming spice.	6.20	8.20	24.00
45 St Hallett Gamekeeper's Shiraz-Grenache-Touriga, Barossa, Australia Shows ripe red berry fruits and spice with floral notes.			29.00
46 Primitivo del Manduria, Gocce, Feudi Salentini Italy Wild berries and notes of caramel, smooth with some spicy, aromatic notes.			40.00

Oaked, intense, concentrated red

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.

47 Nederburg The Manor Cabernet Sauvignon, Western Cape, South Africa Blackcurrant and dark chocolate sauce.	5.40	7.20	21.00
48 Château de Camarsac Oak-aged, Bordeaux Supérieur, France Classic Claret: refined and elegant.			28.00
49 Marqués de Morano Rioja Reserva Spain Ripe raspberry and cherry, vanilla spice suggestion.	6.90	9.20	27.00
50 Bergerac Rouge T de Thénac France Cassis, mulberry and hints of vanilla spice.			30.00
51 Amarone della Valpolicella Classico, Bolla Italy From velvet wrapped raisins and dates, emerge hints of creamy marzipan.			55.00

Wine List

Dessert Wine

Racy and refreshingly sweet wines tend to be best with lighter fruit-dominated desserts; whilst the luscious, stickier wines are best served with something much sweeter and richer.

	50ml	Bottle
52 Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley Chile Honey, raisins, and dried apricots, luscious and fresh.	3.00	18.00
53 Garonnelles Sauternes, Lucien Lurton et Fils France Alluringly, seductive, rich and luscious for lingering.		24.00

A selection of Fine wines from our cellar

White Wine

54 Collio Friulano, Borgo del Tiglio Italy Refreshingly dry, shows great complexity and elegance.		48.00
55 Sancerre Blanc, Organic, Domaine Vacheron France Flowery, fragrant gooseberries served on a chilled slate.		55.00
56 Châteauneuf-du-Pape Blanc, Clos de L'Oratoire des Papes, Ogier France Pear, lychee, elderflower with hints of vanilla and hazelnut.		65.00

Red Wine

57 Gevrey-Chambertin, Bouchard Aîné & Fils France Cinnamon, cloves and morello cherries, with hints of liquorice.		80.00
58 Château d'Issan 3ème Cru Classé, Margaux France Perfumed flowers, incense, liquorice, blueberry, and blackcurrant fruit.		110.00

125ml measure available upon request

Food Allergies & Intolerances
Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink

for the facts drinkaware.co.uk
MC94791EWN