

CRAWFISH INN

Thai Restaurant

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White Wine

1. **Pinot Grigio** - Turning Leaf Vineyards 2010, USA. £14.95

Refreshing crispiness with flavours of pear and apple.

2. **Sauvignon Blanc** – Boschendal reserve collection, South Africa £16.95

This wonderful Sauvignon positively drips with gooseberry fruit and ripe pear.

3. **Sancerre** – Clerget ferriors 2009, France £19.95

The ripe aromas of gooseberries and melons are echoed on the palate along with flavours of peaches and blackcurrants.

4. **Trebbiano - Rocca Colmontano Bianco** 2010, Italy £13.95

Quintessential Italian white with a citrusy freshness from the sun-blessed hills of the Marches.

5. **Chardonnay Torrontes– La Leynda 2009**, Argentina £13.95

Sumptuous, tropical fruit-laden white. This is a must for seafood, and it works superbly with all sorts of our dishes too.

Rosé Wine

6. **Shiraz Rosé - Jacob's Creek 2010**, Australia £12.95

Intense and appealing aromas of raspberry and cream, with nuances of cherry and spice.

7. **White Zinfandel – Barefoot 2011**, USA £13.95

Off-dry, almost sweet style. This wine is packed with seriously lush pineapple and strawberry.

Red Wine

8. **Fitou – Charles De Roche par 2009**, France £14.50

Robust dark fruit on the nose and chocolate overtones. Full bodied, ripe and rustic.

9. **Pinot Noir - Montana Reserve 2007**, New Zealand £15.95

Velvety Pinot Noir from New Zealand's biggest name, with crushed strawberry notes and gorgeous complexity.

10. **Barbera D'asti – Bricco Garelli superiore 2007**, Italy £14.50

Intense aromas of red cherries, vanilla, rose petals and spice leap from the glass.

11. **Carinena Gran Reserva 2001**, Spain £17.95

Tempranillo old vine (think Rioja) blend with Grenache and Cabernet Sauvignon. This wine offers a fragrant bouquet of Asian spices, violets, cherry fruits and finishes with a mouth filling kick of soft, smooth vanilla.

12. **Shiraz - Viña Errázuriz "Max" 2008**, Chile £16.95

An exceptionally smooth red wine which is bursting with delicious plum and blackberries.

13. **Montepulciano d' Abruzzoet – Belliccia (Organic) 2010**, Italy £13.50

Aroma of plums with a hint of chocolate leading to lovely taste of red fruits.

14. **Malbec – Pocha MaMa (Organic) 2008**, Argentina £15.50

With its dark fruit intensity and underlying spiciness, this red is in its element with food. Try it with our Beef curry or Sweet & Sour pork.

15. Cotes-Du-Rhone – Les Rabassieres 2008, France £17.95

Seamless, silky, summer pudding flavours and the delicious, lip-smacking twist of spice on the finish.

16. Viognier /Shiraz – Yalumba 2008, Australia £16.95

Really exotic with amazing aromatic richness. Youthful, lush palate is beautifully expressive with wonderfully focused pure, ripe fruit.

17. Saint Emilion - Marquis de Saint Pey 2009, France £19.95

Ruby Red, smooth-as-silk, oozing ripe plum and toasty richness.

18. Cabernet/Merlot – Boschendal 2009, South Africa. £13.95

A rich, smooth wine with flavours of blackberry and plum.

Champagne

19. Champagne - Lanson Black Label Brut £39.95

Hints of spring flowers with a touch of toast and honey. This is followed by strong fruit and balancing citrus flavours.



House Wine By a Glass

Dry white – Medium Red or Fruity Rose

175 ml = £3.40

250 ml = £4.40

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