

# RARE

## BAR & GRILL



## Wine List

Bin No.	By the Glass 175ml	Bottle	Bin No.	By the Glass 175ml	Bottle
<b>WHITE WINES</b>					
<b>CRISP REFRESHING WHITES</b>					
1		£5.95 £21.50			
	<b>Montemarino Pinot Grigio - Italy 2009/10</b> <i>A firm favourite, produced just outside Verona. Refreshing pear and citrus notes.</i>				
2		£46.50			
	<b>Chablis Gloire de Chablis - J Moreau &amp; Fils - France 2009/10</b> <i>A benchmark Chablis. Classic elegance and mouth-watering mineral flavours.</i>				
3		£5.75 £21.00			
	<b>Cullinan View Chenin Blanc - South Africa 2010/11</b> <i>The grape which put South Africa on the world wine map, bursting with the apple, nut and citrus flavours.</i>				
4		£21.50			
	<b>Los Romeros Sauvignon Blanc - Chile 2010/11</b> <i>Lighter in style but surprisingly complex with notes of yellow plum and green pepper.</i>				
<b>LIVELY INTENSE WHITES</b>					
5		£6.15 £22.00			
	<b>Mills Cellar Chardonnay - South Eastern Australia 2010/11</b> <i>A lovely rounded wine showing peach and lime flavours.</i>				
6		£42.00			
	<b>Macon Villages - Louis Jadot - Burgundy - France 2009/10</b> <i>A concentrated wine that is also clean and mineral, a result of the care given to the estates old vines.</i>				
7		£35.00			
	<b>L'Aristocratico Pinot Grigio, Ca'Montini-Trentino - Italy 2009/10</b> <i>Superbly concentrated wine, which is also elegant, intense and classy.</i>				
8		£28.00			
	<b>Orvietto Classico "Toricella", Bigi - Italy 2009/10</b> <i>Tantalising single vineyard wine with elegance and depth.</i>				
<b>AROMATIC VIBRANT WHITES</b>					
9		£7.20 £30.00			
	<b>Errazuriz Sauvignon Blanc - Casablanca Valley - Chile 2010/11</b> <i>From an ancient estate comes this thoroughly up-to-date, lively wine with fresh fruit salad aromas.</i>				
10		£25.00			
	<b>La Campagne Viognier - Pays D'Oc - France 2009/10</b> <i>This Viognier (pron. Vee-on-ee-ay) has refreshing apricot fruit notes and a rounded mouth feel.</i>				
11		£33.00			
	<b>Domaine de la Baume Viognier, Cuvee Elizabeth - France 2010/11</b> <i>Mouthfilling flavours of apricot, melon and spice, to rival the best of the Rhone.</i>				
12		£34.50			
	<b>Vidal Estate Sauvignon Blanc - Marlborough, New Zealand 2010/11</b> <i>From the best Sauvignon area in the world. Classic gooseberry fruit.</i>				
13		£23.00			
	<b>Kells Edge Riesling/Gewurztraminer - South Eastern Australia 2010/11</b> <i>Medium dry in style with lovely hints of lychee and pleasant sweetness on the finish.</i>				
14		£25.00			
	<b>Luis Felipe Edwards Reserva Gewurztraminer, Rapel - Chile 2010/11</b> <i>Off-dry with a gorgeously perfumed aroma of orange blossom, lychee and rose.</i>				
<b>DEEP RICH WHITES</b>					
15		£29.50			
	<b>Robert Mondavi Twin Oaks Chardonnay - California 2009/10</b> <i>Mondavi was the pioneer of California wine. This example is satisfyingly reminiscent of peaches and cream.</i>				
16		£30.00			
	<b>Kleine Zalze Barrel Fermented Chenin Blanc - Stellenbosch - South Africa 2010/11</b> <i>This is a special wine made from Kleine Zalze's best vineyard plot's and enchanted by the creaminess of oak fermentation.</i>				
17		£6.75 £25.00			
	<b>Louis Eschenauer Chardonnay, Pays d'Oc - France 2009/10</b> <i>Supple yet fresh with just a hint of oak and deliciously ripe fruit.</i>				
18		£30.00			
	<b>Veramonte Chardonnay Reserva, casablanca - Chile 2008/09</b> <i>Cool climate fruit and spicy French oak elegantly combine in this wonderful wine.</i>				
<b>RED WINES</b>					
<b>LIGHT FRUITY REDS</b>					
19		£25.00			
	<b>Munro Pinot Noir - Veneto, Italy - 2009/10</b> <i>The pinot noir grape is ideally suited to lighter style reds. Silky smooth with flavours of wild strawberry.</i>				
20		£6.75 £27.50			
	<b>Luis Felipe Edwards Reserva Pinot Noir, Curico - Chile 2009/10</b> <i>Very impressive wine from a family estate. Enticing mulberry and oak flavours.</i>				
21		£47.50			
	<b>Bourgogne Pinot Noir "Couvent des Jacobins", Louis Jadot - France 2007/08</b> <i>Silky textured, yet with a plump fruit character. As enjoyable with food or as an elegant drink.</i>				
22		£5.75 £21.00			
	<b>Marchesini Cabernet, Veneto - Italy 2009/2010</b> <i>Delicate style of Cabernet with warm redcurrant fruit and hints of cherry</i>				
<b>JUICY ROUNDED REDS</b>					
23		£33.50			
	<b>Faustino VII Rioja Tinto - Rioja - Spain 2008/09</b> <i>Ever popular wine from Northern Spain's Rioja district. Warm fruit flavours and earthy notes.</i>				
24		£30.00			
	<b>Errazuriz Merlot - Curico, Chile 2009/10</b> <i>A velvety and satisfying wine from Chile's premier family run wine estate. Partially aged in oak.</i>				
<b>RED WINES</b>					
<b>JUICY ROUNDED REDS</b>					
25		£6.15 £22.50			
	<b>Mill Cellars Shiraz - South Eastern Australia 2009/10</b> <i>Bursting with juicy, peppery fruit, so vibrant and easy to drink</i>				
26		£27.75			
	<b>Kleine Zalze Pinotage, Stellenbosch - South Africa 2009/10</b> <i>South Africa's own grape, can be a little rustic, but here it oozes charm and sophistication</i>				
27		£30.00			
	<b>Montepulciano d'Abruzzo, Valle Reale - Italy 2009/10</b> <i>Surrounded by a National park forest, this estate produces Italys most respected Montepulciano.</i>				
<b>SMOOTH, SPICY REDS</b>					
28		£29.00			
	<b>Veramonte Reserva Cabernet Sauvignon - Maipo, Chile - 2008/09</b> <i>Vermonte's low yielding vineyards produces a deep coloured, aromatic wine with real blackcurrant flavours.</i>				
29		£37.50			
	<b>Ravenswood Lodi County Old Vine Zinfandel - California 2008/09</b> <i>"No wimpy wines" is Ravenswood co-founder Joel Petersons motto. But theres also complexity and depth here.</i>				
30		£7.20 £28.50			
	<b>Raimat Tempranillo, Costers del Sgre - Spain 2007/08</b> <i>Here in eastern Spain, Australian winemaker Mark Nairn uses Tempranillo (the Rioja grape) to make an oaky masterpiece.</i>				
31		£33.00			
	<b>Domaine de la Baume Syrah "La Jeunesse", Pays d'Oc - France 2010/11</b> <i>Intense nose of blackberry, spices, almonds and oak. Succulent, polished and long.</i>				
32		£22.00			
	<b>Villa Bruccio Primitivo/Negroamaro - Italy 2009/10</b> <i>From the heel of Italy, a red produced using the local version of the Zinfandel grape, Primitivo.</i>				
<b>FULL MELLOW REDS</b>					
33		£29.50			
	<b>Robert Mondavi Twin Oaks Cabernet Sauvignon - California - 2009/10</b> <i>So mellow and warm, with very ripe berry fruit flavours. Full but not too rich.</i>				
34		£51.00			
	<b>Chateau Lamothe-Cissac Cru Bourgeois - Haut Medoc - France 2004/05</b> <i>It's rare to be able to offer a mature Bordeaux from such a well respected Chateau. Hints of cedarwood and redcurrant.</i>				
35		£27.50			
	<b>Etchart Privado Malbec, Valle de Cafayate - Argentina 2010/11</b> <i>A great match for beef thanks to its richness of fruit, mellow oak and ripe tannins.</i>				
36		£6.15 £23.50			
	<b>Louis Eschenauer Merlot, Pays d'Oc - France 2010/11</b> <i>Supple and mellow with perfumed blackcurrent and cocoa aromas.</i>				
<b>DESSERT WINE</b>					
37		£5.45 £21.00			
	<b>Late Harvest Sauvignon Blanc, Concha Y Toro - Chile 2006/07</b> <i>Pineapple, apricot and honey aromas lead into a luscious yet fresh palate.</i>				
<b>ROSE</b>					
38		£5.50 £20.50			
	<b>Montemarino Pinot Grigio Rose - Veneto - Italy 2009/10</b> <i>Made in a medium dry style, showing soft strawberry fruit. The colour is a delicate pale pink.</i>				
39		£25.00			
	<b>Louis Eschenauer Cinsault Rose, Pays d'Oc - France 2010/11</b> <i>Dry, stylish Languedoc rose lifted by elegant red berry and spice notes.</i>				
<b>SPARKLING WINE</b>					
40		£29.00			
	<b>Codorniu Clasico 1872 Brut, Cava - Spain NV</b> <i>The family owned house of Codorniu has winemaking roots dating back to 1551. Their cava's are some of the best around.</i>				
41		£36.00			
	<b>Prosecco Extra Dry, Fantinel - Italy NV</b> <i>From renowned producer Fantine, this Prosecco is elegant and deep flavoured.</i>				
<b>CHAMPAGNE</b>					
42		£20.00 £60.00			
	<b>Piper-Heidsieck Brut NV</b>				
43		£37.00			
	<b>Piper-Heidsieck Brut NV (37.5cl)</b> <i>Stylish full flavoured with soft fruit and a delicious refreshing finish.</i>				
44		£75.00			
	<b>Bollinger Special Cuvee Brut NV</b> <i>Bollingers style is rich but dry, very full and mature.</i>				
45		£65.00			
	<b>Moet &amp; Chandon Brut Imperial NV</b> <i>Classic dry, biscuity flavour, crisp, fresh and elegant.</i>				
46		£61.00			
	<b>Lanson Brut Rose Label NV</b> <i>Aromas of honey, flowers and fresh berries with a vibrant and elegant palate.</i>				

Wine by the glass are also available in a 125ml upon request, please ask a member of the team for details.

# RARE

## BAR & GRILL



### To Start

Clam chowder soup	5.35
Our kitchen's daily soup	5.00
West coast mussels parsley wine, shallots	7.00
Ham hock terrine piccalilli relish	6.50
Native crab cakes tartare sauce	9.00
Grilled king tiger prawns garlic butter	10.00
Potted mackerel lemon mayonnaise, toasted ciabatta	7.25
Hot smoked salmon potato salad, mustard dressing	9.00

### Salads and Pasta

Caesar salad romaine lettuce, parmesan, croûtons, caesar dressing	10.00
with char-grilled chicken	11.25
with grilled king prawns	12.25
with grilled tuna	12.25
Warm goats cheese salad sweet pickled beetroot	11.50
Baby gem salad blue cheese, pears	10.00
Rigatoni pasta with garlic sausage wild mushrooms	11.90
pappardelle pasta cream cheese, leeks, walnuts	11.00

### Main Courses

Slow cooked pork belly haricot beans, mash	£16.00
Crumbed chicken leg black pudding, apple, bacon	£15.00
Fish pie cheddar mash crust	£15.00
Beer battered cod fillet mushy peas, chips	16.00

Calves liver sage mash, bacon, onions	17.00
Club sandwich	10.50

### From the Grill

Hereford rib eye steak 10oz*	22.00
Sirloin steak 8oz* with chips	21.00
Mixed grill cutlet, sausage, gammon steak, egg	16.00
Scottish Highlands lamb rump steak rosemary, garlic	17.00
Gloucestershire "Old Spot", pork cutlet 10oz	15.00
Surf and turf Hereford beef medallion, garlic prawns	18.00
Marriott burger 8oz beef pattie, bacon, cheddar cheese, salad, house fries	12.00
Grilled Lemon Sole capers, prawns, brown butter	18.00
Rare catch of the day	16.00

### Sides

Thick cut chips	3.10 each
Baked potato	
Mash	
Boiled potatoes, parsley butter	
Buttered curly kale	
Crumbed onion rings	

### Desserts

Bread and butter pudding nutmeg, sultanas, custard sauce	5.75 each
Knickerbocker glory	
Bramley apple crumble, vanilla ice cream	
Sliced fresh fruit, whipped cream	
Ice creams and sorbets	
Warm chocolate fudge cake	
British cheeses, cider and pear chutney	8.00

Chef: Chris Wells

Rare Bar & Grill Newcastle Marriott Hotel MetroCentre 0191 493 2233 [www.marriott.com](http://www.marriott.com)