



# TRES CORAZONES

## Picture Yourself In Spain

It's early evening and time to relax with a glass of wine and enjoy some native cuisine - Tapas, the country's beloved collection of small plates and delicious bits that accompany wine and great laughs all night long.

Here at Tres Corazones we are using top quality products prepared by an award winning Spanish chef and is the quintessential place to sample Spanish Tapas fare, which includes Cochinillo, Gambas a la Plancha, Chorizo, Iberico Ham, Manchego Cheese and Boquerones. The assertive salty flavours of most Tapas make them ideal to pair with almost any wine, beer, sherry, or cider for sipping.

We have put together an evolving list of such drinks with a delicious salty dry Manzanilla sherry to a wide variety of Spanish wines, some classic and some way off the beaten track, all ready to tantalize your taste buds and compliment the food you are eating.

Watch out for our wine of the month and other specials we will have advertised.

Not only that but we have a fabulous selection of Spirits from all over the world to taste including an amazing Yorkshire Gin garnished with Rhubarb.



So sit back, relax and enjoy what we have to offer and reminisce in food and wine from a great country.



## White Wines

BIN No.		125ml	175ml	Bottle
1.	<b>Bodegas Y Viñedos Casa Del Valle, Antina Sauvignon Blanc</b> <b>Castilla - La Mancha, Spain</b> An easy drinking white wine with melon and white pepper notes and a creamy texture.	£3.95	£5.25	£17.95
2.	<b>Ondarre, Rioja Blanco, Barrique Fermented</b> <b>Rioja, Spain</b> Notes of lemon and grapefruit with a rounded flavour and a crisp finish.	£4.25	£5.95	£19.95
3.	<b>Berton Vineyard, Foundstone Chardonnay Viognier</b> <b>South East Australia, Australia</b> Rich, full bodied wine with stone fruit, nectarine and orange blossom notes.			£19.50
4.	<b>Andrea di Pec, Pinot Grigio Venezia Giulia</b> <b>Veneto, Italy</b> A top quality Pinot Grigio bursting with delicate fruit flavours of ripe pears with a flavoursome spicy character.			£24.00
5.	<b>Javier Sanz, Rey Santo, Rueda</b> <b>Castilla - León, Spain</b> Vibrant floral and citrus character with lively concentration, beautifully fresh and balanced. Grape variety – Verdejo	£4.75	£6.75	£23.00
6.	<b>Finca OS Cobatos, Godello Blanco</b> <b>Galicia, Spain</b> A refreshingly dry wine with a hint of peach and white pepper.			£26.00
7.	<b>Bishops Leap Sauvignon Blanc</b> <b>Marlborough, Southern Island, New Zealand</b> A light bodied, mouth-watering wine. Gooseberry and stone fruit flavours with a long finish.			£27.00
8.	<b>Ca'Rugate, San Michele Soave Classico</b> <b>Veneto, Italy</b> A textured white wine with a hint of peach and minerality through to a characteristic bitter almond finish.			£28.00
9.	<b>Tandem, Inmacula, Viognier Viura</b> <b>Navarra, Spain</b> Fine nose with hay, orange blossom and pear.			£29.00
10.	<b>Moli dels Capellans, Parellada Muscat</b> <b>Catalonia, Spain</b> Fresh fruity aromas with spicy hints balanced by a perfect acidity.			£31.00



## White Wines

BIN No.		Bottle
11.	<b>Domaine Jean Goulley, Chablis</b> <b>Burgundy, France</b> Clean, pronounced citrus aromas and a light mineral character. A classic Chablis.	<b>£39.00</b>
12.	<b>Poderi Parpinello, Vermentino di Sardinia Sessantaquattro</b> <b>Sardinia, Italy</b> A straw yellow color with hues of light green, a fine and elegant nose with hints of yellow fruits and citrus fruits. Dry and pleasant aftertaste with notes of bitter almonds.	<b>£35.00</b>
13.	<b>Adegas Valmiñor, Albarino Serra Da Estrela</b> <b>Galicia, Spain</b> Rich, full bodied wine with stone fruit, nectarine and orange blossom notes.	<b>£33.00</b>

## Rosé Wines

BIN No.		125ml	175ml	Bottle
14.	<b>Cintila, Rosé</b> <b>Portugal, Península De Setúbal</b> An enticing aroma of fresh strawberries and cream complemented by a soft and rounded flavour.	<b>£3.75</b>	<b>£5.25</b>	<b>£17.95</b>
15.	<b>Chateau De L'Aumerade , Côtes de Provence Rosé, 'Cuvée Marie Christine'</b> <b>Provence, France</b> The fresh nose is composed of citrus aromas such as orange and grapefruit complemented by a full, spicy and fleshy palate with refreshing acidity. Provencal rosé at its best.			<b>£29.00</b>



## Red Wines

BIN No.		125ml	175ml	Bottle
16.	<b>Bodegas Y Viñedos Casa Del Valle, El Tidon Cabernet Sauvignon Tempranillo</b> <b>Castilla - La Mancha, Spain</b> Warm, earthy and mellow aromas with spice and ripe blackberry fruit.	£3.75	£4.95	£17.95
17.	<b>Cantine San Marzano, Primitivo 'Il Pumo'</b> <b>Apulia, Italy</b> Plum and cherries intense aromas, a thick but easy to drink wine.			£22.00
18.	<b>Carmen, Merlot Reserva</b> <b>Colchagua Valley, Chile</b> Rich aromas of coffee and chocolate combined with a smooth and spicy finish.			£21.00
19.	<b>Bodegas Pinord, Clos de Torribas Crianza</b> <b>Catalonia, Spain</b> Made from Tempranillo with Cabernet Sauvignon, this wine has a good, rich colour and vanilla, sweet berried fruit on the palate with earthy, warm notes.			£24.00
20.	<b>Berton Vineyard, The Black Shiraz</b> <b>South East Australia</b> A rich wine bursting with blackberry & plum fruit aromas and toasty, oaky, vanilla notes..			£23.00
21.	<b>Finca OS Cobatos, Mencia</b> <b>Galicia, Spain</b> Freshness of the Mencia grape balanced by savoury vanilla oak.	£5.25	£6.95	£26.00
22.	<b>Linaje Garsea, Barrica</b> <b>Ribera del Duero, Castilla - León, Spain</b> Maximun fruit expression in the mouth of blackberry, currants and plums.			£27.00
23.	<b>Ondarre, Rioja Reserva</b> <b>Rioja, Spain</b> Leather and spice of traditionally made Rioja on the nose. Smooth and subtle on the palate, with strawberries and vanilla.	£5.95	£7.95	£29.00
24.	<b>Bodegas Pinord, Clos 15 Merlot</b> <b>Catalonia, Spain</b> Hint of mint and herbs combined with brambly Merlot fruit, medium bodied with a dry finish.			£29.00
25.	<b>Doña Paula, Estate Malbec</b> <b>Mendoza, Argentina</b> Intense aromas of plums, black cherries, liquorice and dried herbs. Ripe and elegant with a lingering finish.			£27.00



## Red Wines

BIN No.		Bottle
26.	<b>Michele Chiarlo, Barbera d'Asti Superiore 'le Orme'</b> Piedmont, Italy A juicy and vibrant Barbera with hints of spice on the finish.	£28.00
27.	<b>Ca'Rugate, Valpolicella Superiore 'Ripasso'</b> Veneto, Italy Concentrated aromas of red fruit cherries with a hint of spice and an elegant silky texture.	£39.00
28.	<b>Saint Clair, Marlborough Pinot Noir</b> Marlborough, New Zealand A medium bodied Pinot Noir with ripe dark berry fruits, coffee and spice notes all enhanced by a long finish.	£37.00
29.	<b>Quasar, Rioja Gran Reserva</b> Rioja, Spain A traditionally styled mature Rioja showing savoury and gamey flavours interlaced with chocolate, long and fine on the finish.	£35.00

## Ports, Sherries & Sweets

BIN No.		125ml
30.	<b>Barros, Late Bottled Vintage</b> Douro, Portugal Lovely balance between power and finesse with a silky texture and beautifully sustained flavours.	£3.50
31.	<b>Barros, 10 Year Old Tawny</b> Douro, Portugal Dried fruit aromas complemented by delicate vanilla and chocolate notes.	£3.90
32.	<b>Manzanilla La Goya</b> With its distinctive tang of salted almonds, Delgado Zuleta's La Goya Manzanilla is a moreish accompaniment to most tapas style dishes.	75ml £4.50
	<b>Oloroso Zuleta</b> Dark colour. Rich and complex on the palate. Strong and generous sherry. Produced by oxidative aging process for 12 years.	75ml £4.95
	<b>Pedro Ximenez - Reserve de Familia</b> Dried raisins and dates, with a hint of wood, sweet and elegant wine, velvety and sticky with a long finish.	75ml £3.95



## Champagne & Sparkling Wine

BIN No.		125ml	Bottle
33.	<b>Medici Ermete, Lambrusco Rosso Secco 'Favorita'</b> Emilia Romagna, Italy A full flavoured semi-sparkling dry and fleshy red wine with fresh raspberry fruit.		<b>£19.50</b>
34.	<b>Champagne Moutard, Grande Cuvée Halves</b> Champagne, France Fine, rich aromas with fragrances of butter, almond and brioche.		<b>£24.00</b>
35.	<b>Champagne Moutard, Prestige Rosé Halves</b> Champagne, France Red fresh fruit such as raspberries and wild strawberries evolving towards peppery and spicy aromas.		<b>£26.00</b>
36.	<b>Ondarre, Cava Brut</b> Rioja, Spain A fruity sparkling wine with a toasty finish.	<b>£4.95</b>	<b>£25.00</b>
37.	<b>Sacchetto, Prosecco Extra Dry Fili</b> Veneto, Italy A fresh and fruity sparkling Prosecco with fine bubbles.		<b>£27.00</b>
38.	<b>Champagne Moutard, Grande Cuvée</b> Champagne, France Fine, rich aromas with fragrances of butter, almond and brioche.	<b>£9.95</b>	<b>£45.00</b>
39.	<b>Champagne Moutard, Prestige Rosé</b> Champagne, France Red fresh fruit such as raspberries and wild strawberries evolving towards peppery and spicy aromas.		<b>£55.00</b>
40.	<b>Champagne Pol Roger, Brut Réserve</b> Champagne, France Delicate aroma with some grilled notes complemented by good weight with lots of elegance and finesse.		<b>£65.00</b>
41.	<b>Champagne Moutard, Grande Cuvée Magnum</b> Champagne, France Red fresh fruit such as raspberries and wild strawberries evolving towards peppery and spicy aromas		<b>£90.00</b>
42.	<b>Champagne Moutard, Prestige Rosé Magnum</b> Champagne, France Red fresh fruit such as raspberries and wild strawberries evolving towards peppery and spicy aromas.		<b>£110.00</b>
43.	<b>Champagne Pol Roger, Brut Vintage Rose</b> Champagne, France Very well balanced with lovely freshness.		<b>£120.00</b>



## Beer & Cider

<b>Estrella Galicia   Spain</b>	<b>Pint</b>	<b>£4.95</b>
	<b>1/2 Pint</b>	<b>£2.50</b>
	<b>Bottle</b>	
	<b>33cl</b>	
<b>Mahou   Spain</b>		<b>£4.50</b>
<b>Desperados   Mexico</b>		<b>£4.95</b>
<b>Dos Equis   Mexico</b>		<b>£4.50</b>
<b>Nastro Azzurro Peroni   Italy</b>		<b>£4.50</b>
<b>Budweiser   USA</b>		<b>£4.50</b>
<b>Estrella Damm Alcohol Free   Spain</b>		<b>£3.00</b>
<b>Cider Mayador   Spain</b>		<b>£4.50</b>
<b>Willy's Cider   The Wonky Barn, Herefordshire</b>	<b>500ml</b>	<b>£5.50</b>
<b>Chiltern Beer   Great Britain</b>	<b>500ml</b>	<b>£5.50</b>

## Cocktails

<b>Espresso Martini</b>	<b>£7.50</b>
Vodka, Tia Maria, Espresso and Sugar Syrup.	
<b>Seville Orange Gimlet</b>	<b>£7.50</b>
Williams Seville Orange Gin, 1724 Tonic, lime, sugar syrup & fresh orange.	
<b>Rhubarb Fizz</b>	<b>£7.50</b>
Chase Rhubarb Vodka, Cranberry, Topped With Cava.	
<b>Marmalade mule</b>	<b>£7.50</b>
Marmalade vodka, angostura bitters, fresh lime, ginger beer.	
<b>Mojito</b>	<b>£7.50</b>
Havana Club, Mint, Lime & Sugar.	
<b>Margarita</b>	<b>£7.50</b>
Tequila, Cointreau & Lime.	
<b>Caipirinha 43</b>	<b>£7.50</b>
Licor 43, Vodka, Sugar & Lime.	
<b>Sangria</b>	<b>£4.95</b>
Our House Recipe.	

## Tequila

	<b>35ml</b>
<b>Harencia Blanco</b>	<b>£5.00</b>
<b>Patron Silver</b>	<b>£6.00</b>

## Whisky

	<b>35ml</b>
<b>Jack Daniels</b>	<b>£3.50</b>
<b>Southern Comfort</b>	<b>£3.50</b>
<b>Laphroaig 10 Yr</b>	<b>£5.50</b>
<b>Balvenie Double Wood 12 Yr</b>	<b>£6.00</b>

## Gin

	<b>35ml</b>
<b>Williams Great British Gin</b>	<b>£3.25</b>
<b>Rives   Spain</b>	<b>£3.50</b>
<b>Bombay Sapphire</b>	<b>£3.50</b>
<b>Tanqueray</b>	<b>£3.50</b>
<b>Bloom</b>	<b>£3.50</b>
<b>Gin Mare   Spain</b>	<b>£3.50</b>
<b>Hendricks</b>	<b>£4.50</b>
<b>Chase Seville Orange Gin</b>	<b>£4.50</b>
<b>Williams Elegant Gin</b>	<b>£4.50</b>
<b>Whittakers   Yorkshire</b>	<b>£5.95</b>
<b>Copper Head   Belgium</b>	<b>£6.00</b>

## Vodka

	<b>35ml</b>
<b>Chase Potato Vodka   England</b>	<b>£3.95</b>
<b>Chase Rhubarb   England</b>	<b>£3.95</b>
<b>Chase Marmalade   England</b>	<b>£3.95</b>
<b>Naked Chase Apple   England</b>	<b>£3.95</b>
<b>Aka   England</b>	<b>£3.95</b>



## Rum

	35ml
Havana Club Anejo Blanco	£3.50
Ron Barcelo Gran Anejo	£3.50
Ron Barcelo Gran Platinum	£3.50
Kraken Black Spiced Rum	£3.50
Atlantico	£4.50
1493   Spain	£4.50

## Brandy

	35ml
Courvoisier Vsop	£5.00
Hennessy Vs	£4.50
Torres 10   Spain	£3.50

## Other Spirits'

	35ml
Grand Marnier	£4.00
Drambruie	£4.00
Cointreau	£3.00
Amaretto	£3.00
Tia Maria	£3.00
Baileys	£3.00
Sambuca	£3.50
Black Sambuca	£3.50

## Spanish Liqueurs

	35ml
Ponche Caballero	£3.50
Licor 43	£3.50

## Soft Drinks

	Bottle
Folkingtons Juice	25cl £3.00
Cloudy Apple, Cranberry, Mango, Orange, Elderflower, Tomato	
Fentimans	12.5cl £1.50
Tonic, Light Tonic & Ginger Ale	
Fentimans	27.5cl £3.50
Ginger Beer, Rose Lemonade & Victorian Lemonade	
Diet / Coca Cola	33cl £2.00

## Water

Solares	33cl £2.00
Still/ Sparkling	
Solares	75cl £3.85
Still/ Sparkling	