

Goblin Ha' @ Gifford

eat - meet - drink - sleep



Make time for wine

Whites

	175ml	250ml	Bottle
Les Frères Medium Dry White NV VdP Jardin de la France. Medium-dry, soft, fresh & fruity	2.85	3.85	11.25
Piesporter Michelsberg 2004/5 Josef Brader, Germany. Medium-dry, with a racy, crisp refreshing taste			12.75
Pinot Grigio Provincia di Pavia 2005/6 Collezione Marchesini. Italy. Crisp, dry, fuller style	2.95	4.25	12.75
"The Riddle" Chardonnay Semillion 2005/6 Hardys'. SE. Australia. A soft, creamy texture with lime flavours & subtle oak overtones	3.75	4.75	14.25
Berri Estates Unoaked Chardonnay 2005/6 SE. Australia. Crisp & refreshing with grapefruit & citrus characters & a clean lingering finish			14.75
Fortius Blanco 2005/6 Navarra, Spain. Cool fermented Chardonnay & Viura give a crisp, fresh, fruity wine	3.95	5.35	15.75
Chenin Blanc 2005 The Veldt Range, South Africa. Tropical fruit palate with an elegant, refreshing acidity on the finish			15.95
Calvet Conversation Sauvignon Bordeaux 2004/5 J. Calvet et Cie. France. Fresh & clean white peach			16.55
Chablis 2004/5 Paul Deloux, France. A flowery, lively, fresh & mouth-wateringly fruity Chablis	5.35	6.95	20.75
Sauvignon Blanc 2005 Francesca Bay, Marlborough, New Zealand. Lush, fat & plump with copious fruit & rich aromatics			25.95
Sancerre 2005 Domaine Brochard, France. Light/medium body, smooth, clean with a lingering finish			28.95
Reisling 2004 Lawsons Dry Hills, New Zealand. Subtle peach & melon aromas with citrus flavours. Clean, fresh finish			29.95
Muscat de Beaumes de Venise NV (1/2 bottle) Cave des Vignerons, France. Rich & luscious with the distinctive grapey flavour of the Muscat grape			8.95

Rosés

Vendange White Zinfandel 2005 California, USA. Off-dry with attractive strawberry aromas			14.95
Torres de Casta Rosado 2005/6 Spain. Dry & refreshing with fresh summer fruit aromas & flavours	3.75	5.35	15.55

Reds

	175ml	250ml	Bottle
Les Frères Red NV VdP de l'Hérault, France. Elegant, soft & smooth with a good depth of flavour & character	2.85	3.85	11.25
Nero d'Avola Shiraz 2005 Sicily, Italy. Summer pudding fruit with a touch of cassis. Great all rounder	2.95	4.25	12.75
"The Riddle" Shiraz Cabernet 2004/2 Hardys', SE. Australia. Spicy pepper, raspberry, cherry fruit....	3.75	4.75	14.25
Tempranillo 2004 Quintanna, Spain. Soft, chocolatey Tempranillo fruit rounded out & spiced up by a year in oak barrels. Mellow & medium weight	3.75	5.05	14.95
Cabernet Sauvignon 2004 Paloma de La Paz, Chile. Beautiful deep purple in colour with a plummy fruit aroma. Long, elegant & refined finish			16.45
Vendange Zinfandel 2003/4 California, USA. Deep coloured, full-bodied & spicy			16.55
Valpolicella Classico 2004/5 Bolla, Italy. Lovely rounded berry fruit with an excellent liquorice background			16.25
Atillo Rioja 2003 Spain. Sweet red cherry & berry fruit with nice acidity. Wonderfully warming!	3.75	5.45	16.25
Red Earth Shiraz 2003 SE. Australia. Round & plush deep purple with toasty vanilla oak & spices underpinning the lingering chocolate & berry flavours			19.55
Château Lagrange Les Tours 2002 Bordeaux Superior, France. Ripe bramble, spice & cedar on the nose & a super soft black-fruited, balanced finish			20.55
Merlot Reserva 2003 Santa Ema, Chile. A fruity round & well bodied wine with a complex nose of cherries, plums & herbs & a touch oak			23.75
Pinotage 2004 Martin Meinert, Stellenbosch, South Africa. Big & muscular with loads of spice, black pepper & black fruits. Better order a steak then!			26.95

Sparklers

Anna de Cordoniu Chardonnay Reserva Brut NV Spain. Elegant Cava with lovely fruit & floral aromas & a dry finish in a 22 cl single serve bottle	4.65		
Cordoniu Classico 1872 Brut, Cava NV Spain. Classic, dry, sparkling wine			16.25
Piper Heidsieck Brut NV France. Young, lively fruit flavours & a fresh, vivid aroma			29.95
Bollinger Special Cuvée Brut France. Full bodied, rich & well-flavoured			39.50

Private Rooms

Having completed the refurbishment of many areas we are now able to offer our private meeting/room with seating for up to 14 people boardroom style. The cost for this room starts at £25 for 4 hours.

Alternatively, we are able to offer our conservatory for larger events. Talk to Ida or Ozzie for details.

Please note: We are not a fast food outlet, we cook everything with great care, to order, using only the best fresh ingredients. When we are busy, this may cause delay. We hope that any wait will be worthwhile. A 10% service charge will be added to all parties of 10 or more.