

## BY THE BOTTLE

### Paparuda Pinot Grigio

Light, fresh pear flavours with a touch of citrus.

### Paparuda Pinot Noir

Red fruits and a classic Pinot Noir finish.

### Jean des Vignes VDP Comte Tolosan Rosé

Lively strawberry and raspberry flavours with a grapefruit edge.

€14

All our wines are served by the glass and are available in 125ml, 175ml or 250ml measures. All items on this menu are subject to availability. Please note that ABV% may vary depending on availability.

## SHERRY

### Oloroso Secco, Barbadillo 18%

The dry Oloroso whose nutty complexity meets with flavours of dried fruits, nuts and old oak cask.

3.75

### The Adnams Selection, Amontillado Pale Medium Dry 17%

Traditional, soft, medium dry with an attractive nutty length of flavour.

3.50

## PORT

### The Adnams Selection. Finest Ruby Port 20%

Soft and rich. A traditional ruby port.

3.50

### Quinta de Crasto, Late Bottle Vintage 19.5%

Deliciously intense, full flavoured and long. Peppery with ripe flavours of raisins and dried figs.

3.75

## WELCOME TO THE WILLIAM & FLORENCE

The perfect place to meet friends, have a drink and some delicious food. Lovingly refurbished to make the most of the wonderful natural light you can enjoy the relaxed atmosphere with comfortable sofas and seats in the bright airy bar. Watch the world go by through the picture windows or take a seat outside to enjoy the sun.

## REAL ALES

A range of six, seasonally updated ales on hand pull pumps. Our beers are kept in immaculate condition so you can enjoy the perfect pint every day. Please ask if you would like a taster before you decide!

## DRAUGHT BEERS

From Adnam's iconic Dry Hopped lager to fresh, Italian Birra Moretti we have lagers to suit all tastes. Suffolk Aspoll's cider is a year-round favourite and no bar would be complete without hearty Blackshore Stout. We also have a changing selection of beers to suit the season or the event.

## COCKTAILS AND SPIRITS

We're not a cocktail bar but for those times when you fancy something just a little bit different we have a list of mouth-watering, unusual flavours and some classic mixes served perfectly. We have an extensive range of gins, vodkas, whiskies and rums – coupled with first class mixers from Fever Tree.

## COFFEES

Locally sourced beans and well-trained staff make for top-notch coffee, served all day – whether you fancy a cup during the day while you read the papers or catch up with some work or you want to round off your evening.

## VISIT OUR OTHER VENUES

Lively City Centre wine bar

**The Lawyer** - [thelawyernorwich.co.uk](http://thelawyernorwich.co.uk)

Outstanding real ales and great food in a traditional pub

**The Trafford Arms** - [traffordarms.co.uk](http://traffordarms.co.uk)

The heart of the Golden Triangle - perfect for parties too!

**The Unthank Arms** - [theunthankarms.com](http://theunthankarms.com)

Tudor barn wedding venue in the heart of South Norfolk

**Hales Hall & The Great Barn** - [haleshallbarn.co.uk](http://haleshallbarn.co.uk)

William & Florence, 111 Unthank Rd, Norwich NR2 2PE  
01603 630930 [williamandflorence.co.uk](http://williamandflorence.co.uk)

Wines supplied by

**ADNAMs**  
SOUTHWOLD  
[adnams.co.uk](http://adnams.co.uk)

**W & F**  
WILLIAM & FLORENCE

WINES

# WHITES

Bottle / 125ml / 175ml / 250ml

**Sauvignon Blanc, Ladera Verde, Central Valley (Chile)**

Crisp, dry and fresh with lemon and lime fruit, plus hints of herbs and melon.

16.50 / 3.05 / 4.25 / 5.95

**Chenin Blanc, Freedom Cross (South Africa)**

Aromas of ripe guava and peach infused with delicate spice.

16.95 / 3.15 / 4.35 / 6.15

**Picpoul de Pinet, Le Jade, Coteaux du Languedoc (France)**

A happy 'melange' of citrus and pear flavours.

16.95 / 3.15 / 4.35 / 6.15

**Pinot Grigio, Amanti del Vino Abruzzo (Italy)**

Simple fresh apple and pear flavours.

16.95 / 3.15 / 4.35 / 6.15

**Chardonnay, Murphy Vineyards Big Rivers (Australia)**

Full buttery flavours, classic Oz.

17.95 / 3.30 / 4.60 / 6.60

**Grillo Viognier, Santa Tresa Terre Siciliane (Italy)**

Tropical fruits with vanilla aromas and acidity on the palate.

19.95 / 3.65 / 5.10 / 7.25

**Sauvignon Blanc, Forrest Estate, Marlborough (New Zealand)**

Tropical fruit, vibrant acidity, irresistible appeal, the classic Kiwi Sauvignon.

21.95 / 4.05 / 5.65 / 8.00

**Gavi di Gavi, Manfredi, Piemonte (Italy)**

Made from Cortese, the hero white variety in Piedmont, this wine has ample ripe peach fruit and an elegant balance of acidity.

23.50

**Gewürztraminer, Forrest Estate, Marlborough (New Zealand)**

Perfumed spice. Flavours of lychees, fresh ginger and cinnamon with a clean, dry finish.

23.95

**Mitchell, 'Watervale' Riesling, Clare Valley (South Australia)**

Ripe and elegant with pure flavours of lime zest and yellow fruits.

24.95

**Mâcon-Chardonnay, Domaine Talmard, Burgundy (France)**

Aromas and flavours of melons and lemon shine, with a soft butteriness.

24.95

**Chablis, Domaine de Malandes, Burgundy (France)**

Chablis of remarkable purity and elegance.

26.95

# RED WINES

Bottle / 125ml / 175ml / 250ml

**Merlot, Ladera Verde, Central Valley (Chile)**

Lovely, ripe, plummy fruit. Easy-drinking.

16.50 / 3.05 / 4.25 / 5.95

**Primitivo Salento, Amanti del Vino, Puglia (Italy)**

Lively, mouthfilling brambly fruit.

16.95 / 3.15 / 4.35 / 6.15

**Cabernet Sauvignon, Santa Cecilia, Central Valley (Chile)**

Simple but piercingly pure blackcurrant flavours. Very Chilean.

16.95 / 3.15 / 4.35 / 6.15

**Carmenère, Casa Rivas, Central Valley (Chile)**

Vigorous, wild black fruit flavours and herbs. Concentrated and structured.

17.25 / 3.20 / 4.40 / 6.25

**Shiraz, Wildwood (California)**

Juicy Shiraz, with a touch of spice and warm blackberry fruit.

17.95 / 3.30 / 4.60 / 6.60

**Malbec, Escondido, Mendoza (Argentina)**

Brilliantly gluggable Malbec made by Patricio Gouguenheim.

18.50 / 3.40 / 4.75 / 6.70

**Pinotage, Freedom Cross (South Africa)**

Big, riper flavours with classic bite of South Africa terroir.

18.50 / 3.40 / 4.75 / 6.70

**Bourgogne Rouge, Domaine Michel Sarrazin (France)**

Attractive, open Pinot flavours with plenty of character.

18.95 / 3.50 / 4.85 / 6.90

**Rioja Joven, Bodegas Bagordi (Spain)**

Spicy, warm red fruit flavours.

19.95

**Zinfandel, Scotto Family Vineyards, Lodi, California (USA)**

Old vines lend concentration of brambly black fruit to this lively Zin.

23.95

**Pinot Noir, Forrest Estate, Marlborough (New Zealand)**

Tightly structured, this has gamey, red fruit flavours and classic Pinot texture.

24.50

**Crozes Hermitage, Domaine Barret Rhône (France)**

Ripe Syrah fruit - red berries and hints of pepper. A fine example from a stony vineyard.

28.95

## CHILLED WINE

**Gamay Noir, 'Cuvée Vincent', Domaine Beauséjour, Loire (France)**

Fresh, lively, summer fruit flavours, with touches of spice and herbs.

19.95 / 3.65 / 5.10 / 7.25

# ROSÉ WINES

Bottle / 125ml / 175ml / 250ml

**Pinot Grigio Blush, Amanti, Veneto (Italy)**

Delicate Summer fruit flavours and a refreshingly light finish.

16.95 / 3.15 / 4.35 / 6.15

**Angels Flight White Zinfandel California**

Not white at all, but a soft, red berry flavoured rosé, with some sweetness.

Fruity and 'off-dry'.

17.95 / 3.30 / 4.60 / 6.60

**Château de l'Aumérade Rosé, Côtes de Provence (France)**

A fine, pale pink Provence rosé, with a delicate herbaceousness and summery red fruit.

24.75

# >>>CHAMPAGNES<<<

— By the Bottle —

**The Adnams Selection Champagne, Brut (France)**

Fresh, yeasty aromas with stylish elegance of flavour.

The true character of fine Champagne.

29.50

**Alain Bergère, Reserve Brut France (France)**

Attractive biscuity aromas and characterful Pinot Meunier fruit, from an individual grower.

37.50

# SPARKLING WINE

Bottle / 125ml Glass

**Prosecco di Conegliano Spumante, Il Colle, Veneto (Italy)**

Delicious apple flavours and pleasant fruit acidity.

Unpretentious but appealing sparkling wine.

21.00 / 5.75

**Raboso Rosato Frizzante, Il Colle, Vento (Italy)**

Light, fresh, fruity - fun!

21.00 / 5.75

**Malbec Rosé Bubbles Brut, Gouguenheim Mendoza (Argentina)**

A new twist on Malbec. Fresh, dry, pink fizz. Delicious.

21.00