LOCK 84



LOCK 84 · MANCHESTER

# CELLAR GUIDE

Every wine on our list, grouped by how it tastes, with a dish from our menu to go with it.

# FIND YOUR GLASS

How to use this guide

Not sure where to start? Pick a style you already enjoy, then read down the page. The lighter wines come first in each section, building up to the fuller ones.

Under every wine you'll find a dish from our menu that goes well with it. They're only suggestions. Drink what you like.

Most of our wines come by the glass, in 175ml or 250ml, and in a 125ml glass if you ask. It's an easy way to try something new without committing to a bottle. Champagne and fizz are served in a 125ml flute.

## IF YOU LIKE, TRY

| | |
|---|---|
| Pinot Grigio | Gavi di Gavi |
| Sauvignon Blanc | Sancerre La Gravelière |
| Prosecco | Balfour Leslie's Reserve Brut |
| Merlot | Barbera d'Alba |
| Malbec | José Zuccardi Malbec |
| Provence rosé | Roumery Côtes de Provence |

All prices include VAT. Vintages may change. Ask the team and we'll help you choose.

# CHAMPAGNE & FIZZ

Light, lively and made for a celebration

## LIGHT & LIVELY

### Bottega Sparkling 0%
GLASS £4.00 BTL £21.00

Treviso, Italy · alcohol free

From the Bottega family in the Veneto, the home of Prosecco. Crisp green apple, pear and fine, lively bubbles, with none of the alcohol. Nobody needs to miss the toast.

TRY IT WITH Halloumi Fingers

### Galanti Prosecco Extra Dry
GLASS £5.90 BTL £35.00

Prosecco, Italy

Our easy-going Prosecco. Soft bubbles, green apple and ripe pear, with a gentle touch of sweetness that makes it so easy to drink. Perfect to start the evening.

TRY IT WITH Crispy Calamari

### Galanti Prosecco Rosé
GLASS £5.90 BTL £35.00

Prosecco, Italy

A little Pinot Noir gives it the pretty pink colour. Fresh strawberries and red apple, light and creamy. Made for long lunches and afternoon tea.

TRY IT WITH Festive Afternoon Tea

### Balfour Leslie's Reserve Brut
GLASS £7.50 BTL £45.00

Hush Heath Estate, Kent, England

Grown and made on the Balfour family's estate in the Kent Weald. Made the same way as Champagne, so you get crisp English apple, lemon and a toasty finish. Proof that England does fizz brilliantly.

TRY IT WITH Lock 84 Battered Haddock

## CHAMPAGNE

### Taittinger Brut Réserve
GLASS £12.50 BTL £69.00

Champagne, France

Our house Champagne, from one of the last great family-run houses in Reims. It uses more Chardonnay than most, which keeps it light and elegant. Fresh peach, white flowers and warm brioche.

TRY IT WITH Vimto & Dill Salmon Gravlax

# CHAMPAGNE & FIZZ

Continued

## CHAMPAGNE continued

### Taittinger Prestige Rosé
GLASS £15.50 BTL £85.00

Champagne, France

A splash of red Pinot Noir is blended in to give the colour. Fresh raspberry, wild strawberry and cherry, with Taittinger's trademark finesse. Bright, fruity and a real crowd-pleaser.

TRY IT WITH Mulled Vimto Pavlova

### Veuve Clicquot Brut
GLASS £16.50 BTL £90.00

Champagne, France

The famous yellow label. Madame Clicquot took over the house as a young widow in 1805 and made it one of the greats. Pinot Noir gives it more body, with ripe apple, biscuit and a long, rich finish.

TRY IT WITH Smoked Salmon Croissant Bun

### Taittinger Brut Vintage 2015
GLASS £17.50 BTL £95.00

Champagne, France

Only made in the best years, from grapes picked in a single harvest. 2015 was a warm, sunny year, and it shows. Rich and toasty, with honey, baked apple and dried fruit.

TRY IT WITH Lock 84 Fish Pie

### Laurent-Perrier Cuvée Rosé
GLASS £19.00 BTL £105.00

Champagne, France

Made only from Pinot Noir, left on the skins until the colour is just right. A pioneer of rosé Champagne, in its famous curved bottle. Fresh raspberry, redcurrant and wild strawberry.

TRY IT WITH Festive Afternoon Tea

## FOR A BIG OCCASION

### Perrier-Jouët Belle Époque 2013
BTL £250.00

Champagne, France

Known for its painted bottle, with white anemones first designed in 1902. Floral and delicate, with white peach, pear and toasted almond. A bottle people remember.

TRY IT WITH Your biggest celebrations

# CHAMPAGNE & FIZZ

Continued

## FOR A BIG OCCASION continued

### Dom Pérignon 2013

BTL £265.00

Champagne, France

Named after the monk who helped shape Champagne, and only ever made as a vintage. A cool, late harvest gave the 2013 real freshness. Layered and smoky, with citrus, stone fruit and toasted nuts.

TRY IT WITH Your biggest celebrations

# WHITE WINE

From crisp and zesty to rich and rounded

## CRISP & FRESH

### Pinot Grigio
175ML £6.10 250ML £8.70 BTL £26.00

Antonio Rubini · Pavia, Italy

From the hills south of Milan. Light and clean, with pear, lemon and a soft, gentle finish. The one to choose if you just want a nice glass of white.

TRY IT WITH Chicken Caesar Salad

### Lot 66 Sauvignon Blanc
175ML £6.10 250ML £8.70 BTL £26.00

Luis Felipe Edwards · Chile

From one of Chile's best-known family wineries. Zingy and bright, with gooseberry, lime and fresh-cut grass. Refreshing from the first sip.

TRY IT WITH Roasted Beetroot Hummus

### Gavi di Gavi
175ML £12.80 250ML £18.40 BTL £55.00

Enrico Serafino · Piedmont, Italy

Made from the Cortese grape, grown around the town of Gavi in north-west Italy. Crisp and mineral, with lemon, green apple and a hint of almond. Elegant and very good with fish.

TRY IT WITH Lock 84 Fish Pie

### Sancerre La Gravelière
175ML £13.70 250ML £19.70 BTL £59.00

Joseph Mellot · Loire Valley, France

Sauvignon Blanc as the French make it. Grown on the chalk and flint slopes of Sancerre, it's dry and lively, with grapefruit, lemon and a stony freshness. A true classic.

TRY IT WITH Crispy Calamari

### Chablis 1er Cru Fourchaume
175ML £20.60 250ML £29.70 BTL £89.00

Louis Jadot · Burgundy, France

Chardonnay with no oak, from one of Chablis' best premier cru vineyards. Steely and pure, with lemon, green apple and a long, flinty finish. Our finest white.

TRY IT WITH Vimto & Dill Salmon Gravlax

# WHITE WINE

Continued

## FRUITY & AROMATIC

### Babydoll Sauvignon Blanc
175ML £9.10 250ML £13.00 BTL £39.00

Yealands · Marlborough, New Zealand

From Yealands, by the sea at the top of New Zealand's South Island. Marlborough at its brightest, with passion fruit, grapefruit and fresh herbs. Lively and full of flavour.

TRY IT WITH Sunchoke, Leek & Chestnut Wellington

### Dry Riesling
175ML £9.10 250ML £13.00 BTL £39.00

Chateau Ste. Michelle · Washington, USA

From Washington State, home to some of America's best Riesling. Crisp lime and green apple, with a hint of peach and a fresh, clean finish. Dry, but full of fruit.

TRY IT WITH Roasted Sweet Potato

### Serie A Torrontés
175ML £11.40 250ML £16.40 BTL £49.00

Zuccardi · Salta, Argentina

Argentina's own white grape, grown in the high vineyards of Salta. It smells of roses, peach and orange blossom, then surprises you by tasting dry and fresh. Something a little different.

TRY IT WITH Halloumi Fingers with Vimto chilli jam

### Bush Vines Chenin Blanc
175ML £7.40 250ML £10.70 BTL £32.00

Kleine Zalze · South Africa

Made from old, low-growing bush vines in the Cape, which give smaller grapes with more flavour. Juicy pineapple, apple and a hint of honey, kept fresh by bright acidity.

TRY IT WITH Cauliflower Cheese Croquettes

## RICH & ROUNDED

### Short Mile Bay Chardonnay
175ML £6.10 250ML £8.70 BTL £26.00

South-Eastern Australia

Sunny Aussie Chardonnay. Ripe peach and melon, smooth and round, with a soft, easy finish. A crowd-pleaser.

TRY IT WITH Four Cheese Ravioli

# WHITE WINE

Continued

## RICH & ROUNDED continued

### Skye's Chardonnay

175ML £10.50 250ML £15.00 BTL £45.00

Balfour · Kent, England

English Chardonnay from the Balfour family in Kent. Bright citrus and orchard fruit, with a gentle creamy edge. Fresh, elegant and grown just a few hours down the road.

TRY IT WITH Turkey & Stuffing Sourdough

### Rioja Blanco, Barrel Fermented

175ML £8.10 250ML £11.70 BTL £35.00

Viña Real · Rioja, Spain

White Rioja, made mostly from Viura and fermented in oak barrels. Creamy and nutty, with baked apple, citrus and a hint of vanilla. Rich enough for roast dinners.

TRY IT WITH Butter-Poached Turkey Crown

# ROSÉ & ORANGE

Pale and dry, or something a little different

## ROSÉ

### Pinot Grigio Rosato
175ML £6.10 250ML £8.70 BTL £26.00

Antonio Rubini · Italy

The blush version of our Pinot Grigio. Pale and delicate, with light red berries and a crisp, clean finish. Easy drinking any time of day.

TRY IT WITH Club Sandwich

### Malbec Rosé
175ML £7.40 250ML £10.70 BTL £32.00

Portillo · Mendoza, Argentina

Malbec makes a deeper pink. Juicy cherry, raspberry and a touch of watermelon, from vineyards high in the Andes. Fresh and fruity.

TRY IT WITH Turkey & Stuffing Croquettes

### Côtes de Provence Rosé
175ML £11.40 250ML £16.40 BTL £49.00

Roumery · Provence, France

Classic Provence rosé, the palest of pinks. Dry and refreshing, with peach, redcurrant and a hint of herbs. Sunshine in a glass.

TRY IT WITH Vimto & Dill Salmon Gravlax

### Whispering Angel
175ML £15.30 250ML £22.00 BTL £65.00

Château d'Esclans · Provence, France

The rosé that made Provence famous around the world. Pale, dry and silky, with fresh strawberry, peach and a hint of spice.

TRY IT WITH Crispy Calamari

## ORANGE

### Orange Gold
175ML £12.80 250ML £18.40 BTL £55.00

Gérard Bertrand · Occitanie, France

An orange wine is a white made like a red, with the grapes left on their skins. That gives the amber colour and a little texture. Dried apricot, orange peel and honey, from former rugby player Gérard Bertrand in the south of France.

TRY IT WITH Roasted Sweet Potato with smoked labneh

# RED WINE

From soft and juicy to big and bold

## SOFT & JUICY

### Los Romeros Merlot
175ML £6.10 250ML £8.70 BTL £26.00

Central Valley, Chile

Smooth, soft and easy to drink. Ripe plums and red berries, with gentle tannins and a round finish. Our everyday red.

TRY IT WITH Hand-Pressed Beef Rib Cheeseburger

### Single Vineyard Pinot Noir
175ML £11.40 250ML £16.40 BTL £49.00

Yealands · Marlborough, New Zealand

From a single vineyard on Marlborough's coast. Light-bodied and silky, with cherry, raspberry and a little spice. A red that won't overpower your food.

TRY IT WITH Butter-Poached Turkey Crown

### Moulin-à-Vent
175ML £12.80 250ML £18.40 BTL £55.00

Château des Jacques · Beaujolais

Gamay from Beaujolais' most famous village. Fresh red berries and violets, with more depth and structure than you'd expect from Beaujolais.

TRY IT WITH Northern Turkey Burger

### Columbia Valley Merlot
175ML £11.40 250ML £16.40 BTL £49.00

Chateau Ste. Michelle · Washington, USA

Washington Merlot, grown in the sunny Columbia Valley. Black cherry, plum and a touch of mocha, smooth and generous.

TRY IT WITH Henderson's Relish Pigs in Blankets

## SAVOURY & SMOOTH

### Rioja Crianza
175ML £8.10 250ML £11.70 BTL £35.00

Viña Real · Rioja, Spain

Tempranillo aged in oak barrels for at least a year before release. Red fruit, vanilla and a hint of leather and spice. Smooth, savoury and great with meat.

TRY IT WITH Garlic, Rosemary & Mustard Beef Rump

# RED WINE

Continued

## SAVOURY & SMOOTH continued

### Barbera d'Alba
175ML £11.40 250ML £16.40 BTL £49.00

Enrico Serafino · Piedmont, Italy

Piedmont's everyday red, the one the locals drink with dinner. Bright cherry, fresh acidity and soft tannins. Made for food.

TRY IT WITH Sunchoke, Leek & Chestnut Wellington

### Dragon Tree Cape Blend
175ML £10.50 250ML £15.00 BTL £45.00

Flagstone · Stellenbosch, South Africa

A blend built around Pinotage, South Africa's own grape. Dark berries, plum and a hint of smoke and spice.

TRY IT WITH 8oz Sirloin with chimichurri

### Châteauneuf-du-Pape
175ML £16.00 250ML £23.00 BTL £69.00

La Bernardine, Chapoutier · Rhône

From the old papal vineyards of the southern Rhône, mostly Grenache. Warm and generous, with ripe red fruit, dried herbs and spice. A real treat for a winter's night.

TRY IT WITH Garlic, Rosemary & Mustard Beef Rump

## BIG & BOLD

### Short Mile Bay Shiraz
175ML £6.10 250ML £8.70 BTL £26.00

South-Eastern Australia

Ripe and warming Aussie Shiraz. Blackberry, plum and a twist of black pepper. Full of flavour for the price.

TRY IT WITH Hand-Pressed Beef Rib Cheeseburger

### Portillo Malbec
175ML £6.70 250ML £9.70 BTL £29.00

Uco Valley, Mendoza, Argentina

Grown over 1,000 metres up in the Andes, where cool nights keep the fruit fresh. Plum, black cherry and violets, with soft tannins. Argentina's favourite grape.

TRY IT WITH 8oz Black Angus Sirloin Steak

# RED WINE

Continued

## BIG & BOLD continued

### Angus the Bull Cabernet

175ML £9.10 250ML £13.00 BTL £39.00

Central Victoria, Australia

Made with one job in mind, to go with a good steak. Blackcurrant, a touch of mint and firm tannins that cut through the richness.

TRY IT WITH 8oz Black Angus Sirloin Steak

### José Zuccardi Malbec

175ML £20.60 250ML £29.70 BTL £89.00

Uco Valley, Argentina

Zuccardi's top Malbec, named after the family's founder. Deep and dark, with black fruit, violets and a smooth, long finish. Our finest red.

TRY IT WITH 8oz Sirloin with peppercorn sauce

# SWEET & FORTIFIED

To finish, with pudding or cheese

## Floralis Moscatel Oro

GLASS £6.50 BTL £39.00

Torres · Catalunya, Spain

Sweet Muscat from the Torres family in Catalonia. Orange blossom, honey and apricot, fresh rather than heavy. Served as a 175ml glass.

TRY IT WITH Chocolate & Clementine Tart

## Néctar Pedro Ximénez

GLASS £6.50

González Byass · Jerez, Spain

Sherry made from grapes dried in the sun until they're almost raisins. Dark, sticky and sweet, with figs, dates and toffee. Even better poured over ice cream.

TRY IT WITH Christmas Pudding

## Malamado Fortified Malbec

GLASS £9.90 BTL £59.00

Zuccardi · Mendoza, Argentina

Made like port, but from Malbec. Rich dark berries, chocolate and a little spice. Served as a 175ml glass.

TRY IT WITH Yule Log

## Quinta do Bomfim Vintage Port

GLASS £12.50

Dow's · Douro, Portugal

From Dow's home vineyard in the Douro Valley. Rich and dark, with blackberry, plum and warm spice. The classic way to end a meal.

TRY IT WITH Selection of Lancashire Cheeses

### STILL NOT SURE?

Tell us what you're eating and what you normally like to drink, and the team will help you choose. Most wines come by the glass, so it's easy to try a couple of styles across your meal.

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|---|---|
| Still wines | 175ml, 250ml, or 125ml on request |
| Champagne & fizz | 125ml flute |
| Moscatel & Malamado | 175ml glass |

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