

WINE LIST

CRISP & FRESH WHITES

	175ml	250ml	Bottle
1 Moonriver Pinot Grigio 2007/8, Hungary	£4.20	£6.00	£18.00
<i>Soft, gently fruity Pinot Grigio with green apple and citrus fruit with a touch of honey</i>			
2 The Paddock Chardonnay-Semillon 2006/8, Australia			£16.00
<i>Clean and refreshing Chardonnay blend, really fruity and easy to drink</i>			
3 Acacia Tree Chenin Blanc-Colombard 2008/9, South Africa	£3.40	£4.90	£14.50
<i>Fresh citrus and peach flavours with zippy acidity and a refreshing finish</i>			
4 Palena Sauvignon Blanc 2008/9, Chile	£4.60	£6.50	£19.50
<i>Cool, crisp and fruity with soft tropical fruit notes of pineapple and passion fruit</i>			
5 Sancerre Domaine de la Chezatte 2007/8, France			£29.00
<i>Dry and fresh with sleek lime and gooseberry fruit and a sniff of gun smoke on the finish</i>			

AROMATIC & FRUIT DRIVEN WHITES

6 Casa de Piedra Chardonnay 2008/9, Chile	£3.60	£5.10	£15.00
<i>A delicious nose of melon and grapefruit with a touch of creamy oak</i>			
7 Deakin Estate Viognier 2008/9, Australia			£21.00
<i>Gently aromatic with peach and apricots, soft and fruity, with a hint of spice and a fresh finish</i>			
8 Conti Rossi Soave Classico 2007/8, Italy			£20.00
<i>Balanced and clean with citrus and floral characters</i>			
9 MadFish Unwooded Chardonnay 2008/9, Australia			£25.00
<i>Chardonnay without the oak: fruity, lively and a pure taste of this famous grape</i>			
10 Piropo Pinot Blanc 2008/9, Argentina	£4.40	£6.20	£18.50
<i>An elegant variety, smooth and crisp with creamy tropical fruit</i>			
11 Spy Valley Marlborough Sauvignon Blanc 2008/9, New Zealand			£23.00
<i>Classic characters of gooseberry and asparagus, with ripe melon</i>			
<i>Really delicately balanced and at the same time deliciously quaffable</i>			

FULLER BODIED & OAKED WHITES

12 Montestell Chenin Blanc 2008/9, South Africa			£18.50
<i>A tropical nose consisting of pear, guava and ripe yellow stone fruit</i>			
13 Wandering Bear Chardonnay 2008/9, California	£4.30	£6.10	£17.95
<i>Modern and fresh Chardonnay, with clean rounded flavours</i>			
14 Chablis 1er Cru Montmains Domaine Legland 2006/7, France			£30.00
<i>Deliciously dry, with steely, mineral notes and a long, lingering and very smart finish</i>			
15 Libertad Chenin Blanc-Chardonnay 2008/9 Argentina			£15.50
<i>Made from 80% Chenin Blanc, it is bursting with ripe apricot and peach fruit flavours with a clean, vibrant and refreshing finish</i>			

FRUITY & JUICY REDS

16 d'Arenberg The Stump Jump 2007/8, Australia			£21.00
<i>Generous lifted blackberry and cassis with hints of eucalyptus on the nose, lead to a palate of rich generous blackcurrants and red berry fruits</i>			
17 San Rafael Merlot 2008/9, Chile.	£3.90	£5.40	£16.00
<i>Textbook Merlot with approachable and ripe plum fruit flavours</i>			
18 Les Sablons Côtes du Ventoux, 2006/7, France			£19.00
<i>Very pleasant ripe, juicy red berry fruit flavours bound together by soft tannins and good acidity</i>			
19 Les Nuages Pinot Noir 2006/7, France	£4.60	£6.60	£19.50
<i>A lighter fruit driven style, showing ripe raspberry and strawberry aromas and flavours</i>			
20 Acacia Tree Cabernet Merlot 2006/7, South Africa	£3.40	£4.90	£14.50
<i>Very soft in the mouth with berry flavours such as cherry, blackberry, tobacco and cassis</i>			

SOFT & ROUNDED REDS

21 Casa de Piedra Cabernet Sauvignon 2006/7, Chile			£15.00
<i>A powerful nose of red and black fruits, with a hint of dark chocolate</i>			
<i>The palate is full-bodied, deliciously ripe and packed with fruit</i>			
22 Wandering Bear Old Vine Zinfandel 2006/7, California			£19.00
<i>A delicious Old Vine favourite from the US. Aromas of boysenberry, blueberry, and cedar combine with opulent ripe tannins</i>			
23 Brouilly Vieilles Vignes Domaine 2008/9, France			£24.00
<i>Concentrated blackcurrant and raspberry on the nose. Rounded with well matured tannins, very fruity wine with a balanced and moreish acidity</i>			
24 Libertad Malbec Shiraz 2008/9 Argentina			£15.50
<i>Ripe and juicy with smooth tannins and bags of fruit. Raspberry, violets and blackberries dominate the nose with a touch of vanilla enhancing the berries on the palate</i>			
25 Chianti Riserva Villa di Campobello 2003/4, Italy	£5.40	£7.70	£23.00
<i>Spicy Morello cherries dominate this great Tuscan wine. It has a soft, savoury palate with generous fruit and ripe tannins</i>			

RICH & SPICY REDS

26 Piropo Malbec 2008/9, Argentina	£4.00	£5.70	£17.00
<i>An exceptional wine offering dark violet colours and explosive aromatics</i>			
<i>Full rich concentrated fruit flavours and soft tannins</i>			
27 Castillo Viento Rioja Tinto 2007/8, Spain	£4.20	£6.10	£18.00
<i>A ripe and rounded blend from a modern Spanish winery. It is full bodied and fruity, tasty and floral on the palate</i>			
28 Château La Croix Ferrandat St-Emilion 2004/6, France			£30.00
<i>A beautifully made wine from one of the most famous regions in the world</i>			
<i>It has a full and ripe fruit nose with a lovely touch of vanilla</i>			
29 Saam Shiraz 2007/8, South Africa			£20.00
<i>A dark and smokey South African Shiraz. The intensity of the ripe dark fruits is well balanced with juicy tannins and hints of vanilla from French oak, giving the palate a velvety elegance</i>			
30 Preece Cabernet Sauvignon 2006/7, Australia			£25.00
<i>Classic Cabernet expressions with Australian style... mint and blackberry fruit with hints of vanilla. A big wine to stand up to hearty dishes</i>			

ROSÉ

31 Wandering Bear Zinfandel Rosé 2007/8, California	£4.30	£5.60	£16.50
<i>An off-dry Rosé, with heaps of ripe strawberry and cream flavours</i>			
32 Lamberti Pinot Grigio delle Venezie Blush 2008/9, Italy			£19.00
<i>Pale and light with subtle raspberry and strawberry notes adding to classic lemon and apple notes. A hint of juicy sweetness on the palate makes it all the more delicious</i>			

SPARKLING WINES

	125ml	Bottle
33 Thomas Mitchell Brut NV, Australia	£3.50	£18.00
<i>A fun and fruity sparkler from Oz. The palate is soft and mouth-filling with a generous explosion of bubbles</i>		

SPARKLING ROSÉ

34 Bisol Jeio Prosecco Rosé NV, Italy	£4.50	£24.00
<i>The palate explodes with raspberry fruit together with sherbety apple and citrus flavours</i>		
<i>Dry, elegant and complex with a long lasting finish</i>		
35 Laurent Perrier Cuvée Rosé Brut NV, France		£60.00
<i>This famous Champagne Rosé has a crushed strawberry and redcurrant fruit character, and great intensity and richness on the palate</i>		

CHAMPAGNES

36 De Nauroy Brut NV, France	£5.50	£32.00
<i>Light and fruity "house" Champagne. Clean and refreshing</i>		
37 Lanson Black Label NV, France		£39.00
<i>Tasty characteristics combine with a variety of flowers and honey creating a sensation of plenitude and lightness</i>		
38 Moët et Chandon Brut Impérial NV, France		£45.00
<i>Fine and well balanced with a long finish. A classic that everybody enjoys</i>		
39 Veuve Clicquot Yellow Label NV, France		£55.00
<i>Powerful and well structured with a lingering elegant fruit finish and great finesse</i>		
40 Bollinger Special Cuvée NV, France		£65.00
<i>This is one of the most complex Champagnes with developed fruit characters and biscuity, brioche tones</i>		

hallmark
HOTELS

MANCHESTER

DERBY

CARLISLE

BOURNEMOUTH

MENU

APPETIZERS

Hallmark Tapas Table <i>help yourself to the tapas table served daily from 5pm to 7pm in the bar</i>	£2.00
Baked Camembert <i>a hot dipping Camembert with crusty bread, caramelised onions and cranberries. This dish is also popular instead of a dessert</i>	£4.95
A Selection of Crusty Bread <i>with dipping oils</i>	per person £2.50

STARTERS

Country Pâté & Ham Hock Terrine <i>served with homemade chutney and piccalilli</i>	£5.50
Cider & Red Onion Soup <i>topped with a Stilton crouton</i>	£3.95
Grilled Goat's Cheese <i>served on a toasted nut & fruit bread with a spiced pear chutney</i>	£5.00
Tomato & Mozzarella Salad	£4.50
Tomato, Mozzarella & Parma Ham Salad	£6.00
Grilled Seafood in Garlic Butter <i>with crusty bread to dip</i>	£8.50
Deep Fried Calamari <i>with homemade Tartare Sauce</i>	£5.50
Crispy Duck Pancakes <i>accompanied by strips of leek, spring onion, cucumber and plum sauce</i>	£6.50

FRESH MUSSELS

Rope grown mussels are cultivated on suspended ropes, which ensures they don't touch the seabed and pick up grit and barnacles. Their bluish-black shells are thinner as they are grown in sheltered waters so the shells don't need to endure stormy seas. The meat content is higher as they are not exposed at low tides and so constantly feed. Rope grown mussels are available year round and are at their best in the Winter months. Mussels make a fine starter, lunch or main course.

Starter (1/2 Kilo)	£6.50
Main (1 Kilo) <i>all served with crusty bread</i>	£11.50
Marinieres	garlic, white wine & cream sauce
Provençal	herb & tomato sauce
Thai	coconut & chilli sauce

PASTA & RISOTTO

Linguine Seafood <i>a selection of seafood in a rich tomato garlic sauce</i>	£7.50/£11.50
Linguine Oyster Mushrooms <i>served in a creamy Parmesan sauce</i>	£6.50/£9.50
Smoked Haddock Risotto <i>topped with poached egg</i>	£6.00/£9.50
Wild Mushroom Risotto	£6.00/£9.50

MAINS

Black Bream & King Prawns <i>panfried with strips of vegetable, in a sweet chilli sauce</i>	£14.50
Fresh Fish of the Day <i>in a tempura batter with mushy peas & homemade chips</i>	£10.95
Thai Chicken Salad <i>marinated in coconut, lime juice and coriander with rocket, red chard and micro cress salad</i>	£9.50
Roasted Belly Pork <i>served on champ potatoes with pepper & chutney sauce</i>	£12.50
Surf & Turf <i>8oz Rib Eye steak topped with garlic king prawns and homemade chips</i>	£19.50
8oz Rib Eye Steak <i>with homemade chips, please ask for choice of sauce</i>	£15.50
Stir-Fry Chicken <i>marinated chicken stir-fried with cashew nuts, pak choi & noodles</i>	£9.95
Noodle Stir-Fry <i>with pak choi, Chinese vegetables, cashew nuts and satay sauce - suitable for vegetarians</i>	£7.50
Slow Roasted Shoulder of Lamb <i>with mint sauce & homemade chips</i>	£16.50

SIDE DISHES

Chunky Hand-Cut Chips	£2.50
Slim French Fries	£2.50
Buttered Spinach	£2.50
Seasonal Salad	£2.50
Seasonal Vegetables	£2.50
Deep Fried Onion Rings	£2.50
Tomato & Red Onion Salad	£2.50

PUDDINGS

Crêpe Suzette <i>a classic pancake dish in an orange and brandy sauce</i>	£4.95
Country Style Pears & Panacotta <i>slow poached pears in cinnamon & ginger syrup, served with a classic Italian panacotta and chocolate sauce</i>	£4.95
Hallmark Hotels Chocolate Dessert <i>chocolate terrine, chocolate ice cream and chocolate shake</i>	£4.95
Selection of Ice-Cream & Sorbets	£4.95
Cheese Selection <i>served at room temperature</i>	£6.95