

# Modern European Cuisine

143 The Canopy Restaurant  
143 High Street  
Epsom  
Surrey  
KT19 8EH  
Call 01372 745330 for booking

## 143 The Canopy Restaurant

### White Wine

Wine by Glass

Villa St John Rouge (France) 2009. This is a mouthful and then some, made from Grenache Blanc, Sauvignon and Ugni Blanc.

Pinot Grigio, (Italy) 2010. Soft fruit dominated wine and a heady orchard perfume, a great blend that does the job.

Carta Vieja, Sauvignon (Chile) 2010. A fruit driven softly textured Sauvignon with elderflower aromas. making it ideal as both an aperitif wine and a good wine to accompany starters.

250 ml

£5.75

£5.90

£5.90

175 ml

£4.60

£4.75

£4.75

Bottle

£15.95

£16.95

£16.95



### Red Wine

Wine by Glass

Villa St John Rouge (France) 2009. A Savoury assemblage of Grenache, Cinsault and Merlot built on twin pillars of fruit and structure.

Moon Valley, Merlot (Chile) 2009. Plum and a little pepper on the nose. In the mouth it offers ripe fruit, smooth with soft rounded tannins and a silky finish with hints of mocha.

250 ml

£5.75

£5.90

175 ml

£4.60

£4.90

Bottle

£15.95

£17.50

### Rose Wine

Wine by Glass

Alquezar Rosado (Spain) 2009. A lovely Grenadine colour. The wine is full in body and drinks easier than its 14%vol. I would suggest this one.

250 ml

175 ml

Bottle

£18.25

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## Champagne & Sparkling Wines

Type of Champagne	Half Bottle	Whole Bottle
House Champagne	£21.50	£35.50
Laurent Perrier Brut N/V		£52.25
Laurent Perrier Rose N/V		£82.75
Dom Perignon Vintage		£120.00
Prosecco Cantina Bernardi N/V		£24.75

The nose suggests blanched almonds, white flowers and pearskin; the palate is soft and clean with apple and quince fruit flavours with a naturally off-dry finish.

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### White Wines

Type of Wine

**Chardonnay Carta Vieja (Chilli) 2010**

Very aromatic nose with elements of quince honey and spices, combined with notes of citrus fruits.

**Reisling Robert Heuser (Germany) 2009**

The style is off dry with rounded grapey and fruit flavours, which result in a touch of citrus and a clean finish.

**Chenin Blanc Vinum (South Africa) 2008**

The wine retains lively fruit, steely acidity and abundant aromatic concentration, all wrapped in very subtle french oak

**Gavi La Fornace (Italy) 2009**

This wine is really fresh and floral, clean with a pleasant aftertaste of toasted almond and hints of apple and sage.

**Sauvignon Blanc Framingham Estate (New Zealand) 2009**

Superb Sauvignon from South Island, powerful on the nose, with distinctive elderflower and gooseberry aromas and a long crisp refreshing finish.

**Gewurztraminer Scherer (France) 2009**

There is a touch of residual sugar here more than offset by mouth charming acidity check out the Turkish delight and rosewater aromas on this one.

**Chablis, Domaine Gerard Tremblay (France) 2009**

Unoaked Chablis from 10 - 30 year old vines. Not complicated but delightfully crisp and refreshing with easy graceful flavours.

**Sancerre Gerard Fiou (France) 2009**

Very pungent elderflower and gooseberry fruit, crisp clean and racy through the mid-palate, with melon and tangy apple acidity on the finish



Whole Bottle

£18.00

£21.50

£23.50

£25.50

£27.50

£28.00

£28.75

£33.00

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### Rose Wine

Type of Wine

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Whole Bottle

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### Red Wine

Wine Type

**Rioja Aradon (Spain ) 2009.** Bursting with sweet damson and soft plum fruit,very easy drinking and shows well lightly chilled.

**Pinot Noir La Boussole (France) 2009.** Displays ripe strawberry fruit flavours, soft and elegant. Drinks well lightly chilled.

**Shiraz Sandford Estate (Australia) 2009.** A dark chewy red with a nice bitter chocolate edge and dare one say a twist of the Rhone- style.

**Cabernet Sauvignon Vinum (South Africa) 2007/08**  
Intelligent oaking, cigar box, blueberry,cherry and mocha mingle seamlessly. Well balanced with a lingering finish.

**Cahors Chateau Paillas (France) 2002**  
This wine with its frisky tannins and gentle figginess is lighter in style to some other Cahors, made for lunch time drinking.

**Salentine Merlot (Argentina) 2007/08**  
Made from 25 year old vines this Merlot is lush, £28.40 sweet quince jam and sweet plum. Lovely.

**Lalande D'Auvinon Medoc (France) 1999**  
Classic Medoc, aromatics of smoky bacon,caramel, leather and earth, resulting in a silky finish

**Brouilly, Domaine Cret des Garanches (France) 2009**  
Classical Brouilly where the ebullient, youthful Gamay fronts a rich serious wine. Strawberry and raspberry fruit aromas with a peppery bite on the finish.



Bottle

£19.75

£23.75

£22.75

£22.75

£26.50

£28.40

£29.50

£27.50

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### Dessert Wine

Chateau Filhot Sauternes (France) 2005

Semillon 55%, Sauvignon 40%, and Muscadelle 57%, gives Filhot a fruitier, more aromatic quality, than some of the bigger - boned sauternes

£8.00

£15.95

Pinot Grigio, (Italy) 2010. Soft fruit dominated wine and a heady orchard perfume, a great blend that does the job.

£6.00

£23.75

Carta Vieja, Sauvignon (Chile) 2010. A fruit driven softly textured Sauvignon with elderflower aromas. making it ideal as both an aperitif wine and a good wine to accompany starters.

£6.25

£25.75

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## 143 The Canopy Restaurant

### Beers

Type of Drink

Bitter - Old Speckled Hen

Beers - Bitburger (Alcohol free)

Beer - Carlsburg

Beer - Peroni



330 ml 500 ml

£3.75

£2.90

£3.30

£3.30

### Soft Drinks

Type of Drink

Coke

Lemonade

Mixer (Tonic Gingerale, Bitter lemon, Lemonade (125ml)

Juices

Mineral Water Still/Sparkling (750 ml)

Soda Water (200ml)

330 ml

£2.50

£2.50

£1.30

£2.50

£3.50

£1.80

£3.75

### Spirits

Type of Drink

Whiskey

Vodka

Gin

Bacardi

Dark Rum

Jamesons

Glenmorangie

25 ml

£3.00

£3.00

£3.00

£3.00

£3.00

£3.00

£3.80

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### Vermouths

Type of Drink

Martini Dry

Martini Sweet

Cinzano

Pimms Cocktail (Pimms, Lemonade, Fruit, Mint and Ice)

Campari

Dubonnet



50 ml

£2.75

£2.75

£2.75

£4.80

£2.75

£2.75

### Sherry

Type of Drink

Dry

Medium

Sweet

Port

Port Ibv

100 ml

£3.50

£3.50

£3.50

£3.75

£4.50

### Liqueurs

Type of Drink

Cointreau

Grand Marnier

Drambuie

Tia Maria

Sambuca

Crème de Menthe

25 ml

£3.00

£3.00

£3.00

£3.00

£3.00

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### Hot Drinks

Type of Drink	Single	Double	Price
Coffee - Reg Americano			£2.10
Large - Americano			£2.35
Cappuccino - Small/Regular			£2.30
Espresso - Single/Double	£1.70	£1.95	
Café Latte			£2.75
Macchiato			£2.05
Mocha			£2.75
Liqueur Coffee			£4.95
Luxury hot Chocolate			£2.95
Tea - Pot of Tea			£2.10
Pot of Eary Grey Tea			£2.10
Infused herb or Fruit Tea			£2.10