THE EBRINGTON ARMS

Licensed Victualler & Retailer
of Spirituous Liquors, Wines & Fine Ales

This wine list is mostly made up of small independent growers. These winemakers endeavour to create distinctive wines whose characteristics represent the true reflection of their terroir. Working sustainably, some may use organic or biodynamic methods in the vineyards; all implement minimal intervention in the winery.
These wines are ideally drunk with food and most importantly amongst friends.

The list itself is categorised by rivers and valleys; they are the make up of the soil and climate, they define the vineyards and ultimately the wines themselves...

...this is a journey through waterways, gorges and alluvial plains.

We hope you enjoy this wine selection as much as we enjoyed putting the list together.

"All this wine nonsense! You get all these wine people, don't you? Wine this, wine that. Let's have a bit of red, let's have a bit of white. Ooh, that's a snazzy bouquet. Oh, this smells of, I don't know, basil. Sometimes you just want to say, sod all this wine, just give me a pint of, mineral water"

Alan Partridge

Itinerary:

- ✓ England
- ✓ France
- ✓ Portugal
- ✓ Spain
- ✓ Italy
- ✓ Greece
- ✓ Lebanon
- ✓ South Africa
- ✓ Argentina
- ✓ Chile
- ✓ New Zealand
- ✓ Australia
- ✓ United States of America

Navigation:

- By the glass *(p.7)*
- Sparkling *(p.8)*
- White *(p.9 - p.13)*
- Red *(p.14 - p.18)*
- Rosé *(p.19)*
- Sweet *(p.19)*
- Gin *(p.20)*
- Rum *(p.20)*
- Vodka *(p.20)*
- Malt Whisky *(p.21)*
- Port *(p.22)*
- Sherry *(p.22)*
- Brandy *(p.22)*

Symbols:

- ➢ (g): Grape
- ➢ (s): Style
- ➢ (p): Food Pairing

Quick List: White

Fresh & Zesty – *citrus & meadow flowers*

Sauvignon de Touraine, Guy Allion, 2014 Loire	*(p. 10)*	*1litre: £27.80*
Picpoul de Pinet, Grange des Rocs, 2014 Languedoc	*(p. 10)*	*75cl: £21.00*
Verdejo, Finca Remendio, 2013 Rueda	*(p. 11)*	*75cl: £23.00*
Loureiro, Aphros, Vasco Croft, Lima, 2013 Vinho Verde	*(p. 11)*	*75cl: £29.00*
Xarel-lo, Loxarel, Masia Can Mayol, 2013 Penedès	*(p. 11)*	*75cl: £31.00*
Pinot Grigio, Mirabello, 2014 Veneto	*(p. 11)*	*75cl: £19.85*

Fruity & Exotic – *elderflower & mandarin*

Bacchus, New Hall, Purleigh near Maldon, 2013 Essex	*(p. 9)*	*75cl: £26.50*
Riesling, The Naked Grape, Ernst Loosen, 2013 Pfalz	*(p. 9)*	*75cl: £23.50*
Pinot Gris Cuvée Albert, Domaine Albert Mann, 2012 Alsace	*(p. 9)*	*75cl: £34.50*
Mireia, Bodegas Pinord, Vilafranca del Penedès, 2012 Penedes	*(p. 11)*	*75cl: £28.00*
Riesling, Turner Vineyard, Tinpot Hut, Fiona Turner, 2012 Marlborough	*(p. 13)*	*75cl: £33.00*
Eden Valley Riesling, Dandelion Vineyards, 2013 South Australia	*(p. 13)*	*75cl: £28.00*

Subtle & Elegant – *greengage & pink grapefruit*

Vouvray, La Dilettante, Catherine & Pierre Breton, 2013 Loire	*(p. 10)*	*75cl: £30.00*
Grenache Blanc, La Loupe, Vignobles Foncalieu, 2014 Languedoc	*(p. 10)*	*75cl: £22.00*
Albariño, Pazo Rosqueira, 2013 Rías Baixas	*(p. 11)*	*75cl: £30.00*
Gavi di Gavi, Lugarara, La Giustiniana, Gavi, 2013 Piedmont	*(p. 12)*	*75cl: £35.50*
Sauvignon Blanc, Meriggio Fontodi, 2012 Tuscany	*(p. 12)*	*75cl: £37.00*
Vernaccia Di San Gimignano "Fiore" Montenidoli, 2011 Tuscany	*(p. 12)*	*75cl: £39.00*
Assyrtiko Wild Ferment, Gaia Estate, 2014 Santorini	*(p. 12)*	*75cl: £36.00*
Chenin Blanc, Simonsig, 2014 Stellenbosch	*(p. 12)*	*75cl: £21.00*
Sauvignon Blanc, Seven Springs, T&V Pearson, 2012 Western Cape	*(p. 13)*	*75cl: £29.00*
Sauvignon Blanc, Tindall, Blenheim, 2014 Marlborough	*(p. 13)*	*75cl: £32.00*

Rich & Buttery – *almonds & honeydew melon*

Chablis Cuvée Emeraude, Gautheron, 2012 Burgundy	*(p. 9)*	*75cl: £35.00*
Meursault "Les Narvaux" Domaine Ballot-Millot, 2013 Burgundy	*(p. 9)*	*75cl: £79.00*
Roussette de Savoie, Cru Frangy, Domaine Bruno Lupin, 2013 Savoie	*(p. 10)*	*75cl: £31.00*
Mas de Daumas Gassac Blanc, Samuel Guibert, 2012 Languedoc	*(p. 10)*	*75cl: £50.00*
Chamonix Reserve Chardonnay, 2010 Franschhoek	*(p. 12)*	*75cl: £40.00*
Chardonnay, Legado, De Martino, 2012 Limari	*(p. 13)*	*75cl: £25.50*

Weird & Wonderful – *the bucket list*

Pinot Gris Cuvée Albert, Domaine Albert Mann, 2012 Alsace	*(p. 9)*	*75cl: £34.50*
Mas de Daumas Gassac Blanc, Samuel Guibert, 2012 Languedoc	*(p. 10)*	*75cl: £50.00*
Xarel-lo, Loxarel, Masia Can Mayol, 2013 Penedès	*(p. 11)*	*75cl: £31.00*
Mireia, Bodegas Pinord, Vilafranca del Penedès, 2012 Penedes	*(p. 11)*	*75cl: £28.00*
Vernaccia Di San Gimignano "Fiore" Montenidoli, 2011 Tuscany	*(p. 12)*	*75cl: £39.00*
Assyrtiko Wild Ferment, Gaia Estate, 2014 Santorini	*(p. 12)*	*75cl: £36.00*

Quick List: Red

Summery & Fruity – *forest fruits & cranberries*

Morgon, Classique, Jean Foillard, Cote du Py, 2013 Beaujolais	*(p. 14)*		*75cl: £38.00*
Madregale Rosso, Cantina Tollo, 2014 Abruzzo	*(p. 16)*		*75cl: £19.50*
Thirst, Radford Dale, Winery of Good Hope, 2014 Cape Winelands	*(p. 17)*		*75cl: £30.00*
Pinot Noir, Casa Azul, Valle de Casablanca, 2013 Valparaiso	*(p. 18)*		*75cl: £21.90*
Ma Petite Francine, Jamsheed Wines, 2013 Yarra Valley	*(p. 18)*		*75cl: £32.00*
10X Pinot Noir, Ten Minutes by Tractor, 2014 Mornington Peninsula	*(p. 18)*		*75cl: £48.00*

Vibrant & Juicy – *cherries & red berries*

Chambolle Musigny, Domaine Heresztyn, Côte de Nuits, 2008 Burgundy	*(p. 14)*		*75cl: £70.00*
Bergerac, Chateau Tour des Gendres, Luc de Conti, 2013 Dordogne	*(p. 14)*		*75cl: £25.50*
Tempranillo Crianza, Clos de Torribas, Pinord, 2011 Penedès	*(p. 15)*		*75cl: £22.20*
Barbera d'Asti Superiore, Terra del Noce, Trinchero, 2010 Piedmont	*(p. 16)*		*75cl: £34.00*
Le Trame, Podere le Boncie, Giovana Morganti, 2012 Tuscany	*(p. 16)*		*75cl: £54.00*
Pinot Noir, Verum, Bodega Rio Elorza, Cipolletti, 2012 Patagonia	*(p. 17)*		*75cl: £31.00*
Carignan Reserva, Wild Vineyard, Villalobos, 2012 Colchagua Valley	*(p. 17)*		*75cl: £38.00*
Evolution, {3rd Edition}, Sokol Blosser, Dundee, N.V. Oregon	*(p. 18)*		*75cl: £31.00*

Classic & Structured – *cassis & vanilla*

Chateau Haut Bonneau, Montagne Saint Emilion, 2011 Bordeaux	*(p. 14)*		*75cl: £30.00*
Corbieres, Ollieux Romanis, Jaqueline Bories, 2013 Languedoc	*(p. 14)*		*75cl: £26.00*
Rendez-Vous sur la Lune, Clos du Gravillas, Minervois, 2012 Languedoc	*(p. 14)*		*75cl: £36.00*
Vacqueyras, Mas des Restanques, Gigondas, 2012 Rhone	*(p. 15)*		*75cl: £35.50*
Teroldego Rotaliano, Elisabetta Foradori, 2012 Trentino	*(p. 16)*		*75cl: £38.00*
Chateau Musar Jeune, Ghazir, 2012 Bekaa Valley	*(p. 17)*		*75cl: £25.65*
Cabernet Sauvignon Reserva, Perez Cruz, 2012 Alto Maipo	*(p. 18)*		*75cl: £29.00*

Bold & Long Lasting – *chocolate & cedar*

Fontanario de Pegões, Santo Isidro de Pegões, 2012 Palmela	*(p. 15)*		*75cl: £22.50*
Bierzo Tinto, Bodegas Pittacum, 2009 Bierzo	*(p. 15)*		*75cl: £33.00*
Masia les Comes Reserva, Clos Montblanc, 2008 Conca de Barbera,	*(p. 15)*	magnum: £64	*75cl: £34.50*
Balcons, Bodegas Pinord, 2007 Priorat	*(p. 16)*		*75cl: £58.00*
Fatalone Primitivo Gioia Del Colle, 2010 Puglia	*(p. 17)*		*75cl: £29.50*
Malbec, Quara Estate, Felix Lavaque Winery, 2014 Salta Province	*(p. 17)*		*75cl: £24.00*
Syrah, Qupe, Central Coast, 2012 California	*(p. 18)*		*75cl: £40.00*

Weird & Wonderful – *the bucket list*

Vacqueyras, Mas des Restanques, Gigondas, 2012 Rhone	*(p. 15)*		*75cl: £35.50*
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Carignan Reserva, Wild Vineyard, Villalobos, 2012 Colchagua Valley	*(p. 17)*		*75cl: £38.00*
Syrah, Qupe, Central Coast, 2012 California	*(p. 18)*		*75cl: £40.00*

Wines by the glass & carafe

Sparkling

Prosecco di Conegliano - Valdobbiadene, Bellenda, Veneto, Italy 2013

125ml: £6.00 *75cl: £30.00*

White

Pinot Grigio, Mirabello, Veneto, Italy 2014

125ml: £3.30 *175ml: £4.65* *250ml: £6.65* *500ml: £13.30* *75cl: £19.85*

Sauvignon de Touraine, Guy Allion, Loire, France 2014

125ml: £3.50 *175ml: £4.90* *250ml: £6.95* *500ml: £13.90* *litre: £27.80*

Chenin Blanc, Simonsig, Stellenbosch, South Africa 2014

125ml: £3.50 *175ml: £4.90* *250ml: £7.00* *500ml: £14.00* *75cl: £21.00*

Picpoul de Pinet, Grange des Rocs, Languedoc, France 2014

125ml: £3.50 *175ml: £4.90* *250ml: £7.00* *500ml: £14.00* *75cl: £21.00*

Riesling, The Naked Grape, Ernst Loosen, Pfalz, Germany 2013

125ml: £3.95 *175ml: £5.50* *250ml: £7.85* *500ml: £15.70* *75cl: £23.50*

Rosé

6eme Sens Rosé, Gerard Bertrand, Languedoc, France 2014

125ml: £3.30 *175ml: £4.60* *250ml: £6.60* *500ml: £13.20* *75cl: £19.80*

Red

Montepulciano, Madregale Rosso, Cantina Tollo, Abruzzo, Italy 2014

125ml: £3.25 *175ml: £4.55* *250ml: £6.50* *500ml: £13.00* *75cl: £19.50*

Pinot Noir, Casa Azul, Valle de Casablanca, Chile, 2013

125ml: £3.65 *175ml: £5.15* *250ml: £7.30* *500ml: £14.60* *75cl: £21.90*

Tempranillo Crianza, Clos de Torribas, Bodegas Pinord, Penedès, Spain 2011

125ml: £3.70 *175ml: £5.20* *250ml: £7.40* *500ml: £14.80* *75cl: £22.20*

Malbec, Quara Estate, Felix Lavaque Winery, Cafayate, Argentina 2014

125ml: £4.00 *175ml: £5.60* *250ml: £8.00* *500ml: £16.00* *75cl: £24.00*

Chateau Musar Jeune, Ghazir, Bekaa Valley, Lebanon 2012

125ml: £4.30 *175ml: £6.00* *250ml: £8.55* *500ml: £17.10* *75cl: £25.65*

Sweet

Jurançon, La Magendia, Clos Lapeyre, J-B Larrieu, South West France 2011

50ml: £4.15 *37.5cl: £31.00*

Sparkling Wines

The Garden of England: *Royal Military Canal*

Brut Reserve, Gusbourne Estate, Appledore, Kent 2009

(g): Chardonnay, Pinot Noir, Pinot Meunier - (s): Fresh, zesty & elegant – (p): Aperitif & seafood *75cl: £58.00*

A relatively newcomer to the English sparkling scene, Gusbourne estate was founded by Andrew Weeber in 2004 who released his first vintage in 2006. The winery has since acquired a great reputation winning many awards along the way. This example is a true classic; fresh, clean and pure with aromas of sweet dough and baked apples. Balanced with a lengthy finish.

Reims & Epernay: *Marne Valley*

Champagne Savart, l'Ouverture 1er Cru, Ecueil, Champagne, France N.V.

(g): Pinot Noir – (s): Fresh & fruity – (p): Aperitif & oysters *75cl: £53.00*

A third generation family producer headed by Frederic Savart who tends this 4 hectares vineyard. Premier Cru, l'Ouverture is made entirely with the Pinot Noir grape; fresh with rounded fruit it makes for an ideal aperitif.

"R" de Ruinart, Brut, Champagne, France N.V.

(g): Pinot Noir, Chardonnay – (s): Complex & fruity – (p): Canapés *75cl: £76.00*

In the Champagne world where quantity precedes quality Ruinart stands for exclusiveness, elegance and savoir-faire. A blend of 40% Chardonnay and 60% Pinot Noir {of which 25% is reserve wine} it has a golden yellow colour with a beautiful brilliance, a very beady mousse with fine bubbles, a delicate fresh and fruity nose showing notes of white fruits, butter & Viennese pastries. The palate is harmonious, lively and vivacious, in perfect balance, with an extremely long finish.

Veneto & the Province of Treviso: *Piave River*

Prosecco di Conegliano - Valdobbiadene, Bellenda, Veneto, Italy 2013

(g): Prosecco – (s): Light, dry & crisp – (p): Amuse-bouche *125ml: £6.00* *75cl: £30.00*

Brothers Umberto and Luigi Cosmo run the estate of Bellenda located amidst the hills of Conegliano about 50 miles north of Venice. Definitive Prosecco, clean fresh and elegant, with delicate persistent bubbles and subtle citrus, mineral-laden lemon fruit flavours.

Northern Italy: *Lemme & Tanaro Rivers*

Moscato d'Asti, Bera, Piedmont, Italy 2012

(g): Moscato – (s): Very light & sweet – (p): In the garden or for breakfast *75cl: £32.00*

Alessandra and Vittorio Bera are devoted to the Moscato grape and produce what the Italians call the ultimate breakfast wine, this no doubt due to its innocent alcohol content typically 5.5%, but it's great anytime. Delicate with a fleshy texture, well balanced, sweet and rounded with melon, elderflower and orange peel.

White Wines

East of England: *Chelmer & Crouch Rivers*

Bacchus, New Hall, Purleigh near Maldon, Essex, England 2013

(g): Bacchus - (s): Crisp & aromatic – (p): Aperitif & light lunch *75cl: £26.50*

Parish records of 1120 mention three acres of vines close to where this property is situated today and acquired fame in 1163 when commissioned by the Crown to supply wine to the King. Piers Greenwood established New Hall in 1969 and now has 169 acres with the largest planting of Bacchus grape in the country. This aromatic and lively wine is full of citrus, green apple and nettle flavours. It is ideal as an aperitif or to be enjoyed in the garden.

Palatinate Forest & Haardt Mountains: *Rhine River*

Riesling, The Naked Grape, Ernst Loosen, Pfalz, Germany 2013

(g): Riesling - (s): Aromatic & zesty – (p): Smoked meat & crispy greens

125ml: £3.95 *175ml: £5.50* *250ml: £7.85* *500ml: £15.70* *75cl: £23.50*

Dr Loosen estate is located outside Bernkastel in the Mosel-Saar-Ruwen region and has been in the same family for over 200 years. This is an elegant off-dry Riesling with that is crisp and clean with aromas of lemon and elderflower. This is an ideal wine to be enjoyed in the sunshine.

From the Foothills of the Vosges Mountains to the Rhine Valley

Pinot Gris Cuvée Albert, Domaine Albert Mann, Alsace, France 2012

(g): Pinot Gris – (s): Rounded & fruity – (p): Spice & smoked fish *75cl: £38.00*

The family estate is run by brothers Maurice and Jacky Barthelmé and their wives Marie-Claire and Marie-Therese who cultivate the vineyards under biodynamic methods. Cuvée Albert is simply delicious; brimming with mandarin notes and floral elements it is balanced by beautiful minerality and ripe acidity.

Burgundy: *Serein, Yonne & Saône Rivers*

Chablis Cuvée Emeraude, Alain, Cyril & Colette Gautheron, Burgundy, France 2012

(g): Chardonnay – (s): Rounded & flattering – (p): Chicken, crayfish & sweetbread *75cl: £36.00*

Situated in the village of Fleys to the east of the town of Chablis, this domaine has been in the Gautheron family for six generations. The plot of this particular vineyard is under organic vitification. Cuvée Emeraude has fragrant aromas of lemon and mineral notes, a silky-ripe mouth-feel and a flattering finish.

Meursault "Les Narvaux" Domaine Ballot-Millot, Burgundy, France 2013

(g): Chardonnay – (s): Pure & expressive – (p): Hake, chicken & girolles *75cl: £79.00*

An outstanding 12 hectare property, based in the heart of Meursault, and now run by the young and talented Charles Ballot. The limestone soil of the Narvaux parcel is planted with 40 years old vines that are cultivated organically and a stringent form of lutte raisonnée is practiced in the vineyards. This is a powerful yet elegant wine showing great finesse from its minerality and delicacy of flavours.

White Wines

The Alps: *Val des Usses & Ain River*

Roussette de Savoie, Cru Frangy, Domaine Bruno Lupin, Savoie, France 2013

(g): Roussette (Altese) – (s): Rich & mellow – (p): Pike & veal *75cl: £31.00*

Cru Frangy is rightly considered as one of the best villages of the appellation. As with many of the vineyards in this region the viticulture is "lutte raisonnée" (minimal use of chemicals, low yields, hand-harvested). The flavours are reminiscent of pear, gingerbread, spice and honey with a touch of nougat and the mouth-feel is soft, mellow.

Vineyards & Chateaux: *Loire Valley*

Sauvignon de Touraine, Guy Allion, Loire, France 2014

(g): Sauvignon Blanc – (s): Fruity with a dry finish – (p): At the bar or in the garden with nibbles

125ml: £3.50 *175ml: £4.90* *250ml: £6.95* *500ml: £13.90* *1litre: £27.80*

First class Sauvignon from vines grown on perruche (sandy-clay) soil. The estate is managed according to the Terra Vitis program that pioneers respect for the environment and seeks natural rather than chemical solutions in the vineyard. A complex palate filled with aromas of gooseberry fool infused with elderflower and hints of summer fruit.

Vouvray, La Dilettante, Catherine & Pierre Breton, Loire, France 2013

(g): Chenin Blanc – (s): Luscious, silky & generous – (p): Almonds & ripe cheeses *75cl: £30.00*

A leading Biodynamic estate of the region, Pierre and Catherine Breton practice organic viticulture based on a philosophy that stems from a love of the land. A delicious Vouvray, lime, apple and lychee fruit lend a thirst-quenching quality which combine with exceptional minerality and a long finish.

Languedoc-Roussillon: *Aude River & Canal du Midi*

Picpoul de Pinet, Grange des Rocs, Languedoc, France 2014

(g): Piquepoul – (s): Light & soft – (p): Mussels & cockles

125ml: £3.50 *175ml: £4.90* *250ml: £7.00* *500ml: £14.00* *75cl: £21.00*

Grange des Rocs wines are under the supervision of master consultant Claude Serra. This Picpoul is light, fresh and thirst quenching.

Mas de Daumas Gassac Blanc, Samuel Guibert, Languedoc, France 2012 *

(g): see description – (s): Complex, elegant & long lasting – (p): Pulled pork shoulder & ewes milk cheeses *75cl: £54.00*

Exquisite and sublimely subtle wines that are unique for a variety of reasons. Firstly, the terroir is exceptional, the vines growing on a deep, well-drained soil formed by glacial deposits. Secondly, the upper Gassac valley has a cool microclimate that allows a longer growing season. Thirdly, the vineyards have been created in small plots surrounded by forest and garrigue. The wines consequently soak up the fragrances of the surrounding plant life of laurel, thyme, rosemary, lavender, arbutus, fennel, wild mint and lentisque. Fourthly, Daumas Gassac embraces an organic culture, eschewing chemical fertilizers, using only natural dung compost as well as tree and straw cuttings. This vineyard is composed of 20% each of the following grape varieties: Viognier from Condrieu, Chardonnay from Burgundy, Chenin from the Loire and Petit Manseng from Jurançon. The remaining 20% of vines include grape varieties from Georgia, Armenia, Madeira etc. As well as the slightly better known Roussanne, Marsanne, Clairette, Muscat. *Description by Douglas Wregg.*

Grenache Blanc, La Loupe, Vignobles Foncalieu, Languedoc, France 2014

(g): Grenache Blanc - (s): Aromatic & textured – (p): Artichokes & grilled fish *75cl: £22.00*

Foncalieu is one of the largest unions of winemakers in the south of France; this unusual collective produces everyday wines of great quality. This white Grenache has a delightful fresh nose of exotic fruits. Its dry and textured palate of hedgerow flowers, greengage and peach make it a pleasant accompaniment to most light dishes.

White Wines

Iberia: *From the Miño River to the Banks of the Duero*

Albariño, Pazo Rosqueira, Rías Baixas, Spain 2013

(g): Albariño – (s): Flavoursome & delicate – (p): Gurnard or John Dory *75cl: £30.00*

This is another great offering from our friends at Pinord winery. The vineyard is situated in Condado do Tea, a sub-zone of the Pontevedra province nestled along the Miño valley. Here the soil is rich in granite and slate. This delicious Albariño has the quintessential characteristics of the varietal: salt, ripe citrus and a touch of apricot. The result is a crisp wine with a good structure and polished edges.

Verdejo, Finca Remendio, Rueda, Spain 2013

(g): Verdejo – (s): Vibrant & intense – (p): Salmon & hard goats cheese *75cl: £23.00*

Finca Remendio is part of Bodegas Abanico, a partnership between Rafael de Haan and Nuria Altes who select the best wines that Spain has to offer. This is a pale-yellow wine with green hues and hints of tropical fruit on the nose. The palate is fresh and juicy with a good structure and a pleasant finish. A great alternative to Sauvignon Blanc.

Loureiro, Aphros, Vasco Croft, Lima, Vinho Verde, Portugal 2013

(g): Loureiro – (s): mineral, fresh & zesty – (p): Grilled fish and peppered squid *75cl: £29.00*

Vasco Croft farms biodynamically in the Lima Valley of Portugal. This wine displays marvelous freshness and minerality, clean, lemony nose, with a touch of rose petals. A fresh wash of lime and grapefruit guided by a mineral edge precede a waxy texture with a persistent, uplifting finish.

Catalonia: *Rio Ebro & Foix River*

Xarel-lo, Loxarel, Masia Can Mayol, Penedès, Spain 2013

(g): Xarel-lo – (s): fresh, saline & different (in a good way) – (p): Salted cod & lobster *75cl: £31.00*

The Mitjan family has managed this Cava estate for more than four generations. They produce a range of tasty still wines too, like this unusual Xarel-lo grape white. Here fermentation takes place in clay amphorae, helping the wine to breath during maturation. The result is fresh, elegant and herbaceous. These grassy aromas are complemented by a surprisingly saline finish making this a wine for the more adventurous palate.

Mireia, Bodegas Pinord, Vilafranca del Penedès, Spain 2012

(g): Gewürztraminer, Muscat, Sauvignon Blanc – (s): Fruity & aromatic – (p): Pressed meat terrines & blue cheese *75cl: £28.00*

We had the pleasure to discover Pinord's wines at a last minute tasting at the pub with Rosa Maria Tetas and her son Josep who brought along an amazing selection of goodies from their vineyards. We were charmed by their enthusiasm and focus on quality. Mireia is a blend of aromatic grapes named after Rosa Maria's daughter who is also involved in the winery. Intensely fragrant yet supple with fresh floral notes, this is a complex wine with a beautiful silky finish.

Tre Venezie: *Piave, Adige & Po Rivers*

Pinot Grigio, Mirabello, Veneto, Italy 2014

(g): Pinot Grigio – (s): Light & crisp – (p): Bar snacks & light lunch

125ml: £3.30 *175ml: £4.65* *250ml: £6.65* *500ml: £13.30* *75cl: £19.85*

Adria Vini is a winemaking venture jointly owned by Boutinot and Araldica Vini Piemontesi who is sourcing grapes from Pavia, Friuli and Veneto. This hand harvested Pinot Grigio is a light and floral wine with a lemony fresh finish.

White Wines

Northwest Italy: *Lemme & Tanaro Rivers*

Gavi di Gavi, Lugarara, La Giustiniana, Gavi, Piedmont, Italy 2013

g): Cortese - (s): Aromatic & textured – (p): Artichokes & grilled fish *75cl: £35.50*

The wines from La Giustiniana continue to improve with every passing vintage. The changes wrought in the winery just over 10 years ago and the introduction of top young consultant winemaker Donato Lanati in 1998, are now being matched by improvements in the vineyard. This premier league Gavi has scents of green apples and pears that precede a perfectly balanced palate of honeyed almonds.

The Tuscan Hills: *Conca d'Oro Valley & Val d'Elsa*

Meriggio Fontodi, Tuscany, Italy 2012 *

(g): Sauvignon Blanc – (s): Light to medium-bodied & very elegant – (p): Poached fish or chicken breast *75cl: £37.00*

Few properties in Tuscany are as immaculately tended or provide such meticulously made wines as Fontodi. 100% Sauvignon with a crisp, aromatic nose of grapefruit, white flowers and minerals, medium bodied with good acidity length and a dry finish. A great alternative to Kiwi or French Sauvignons.

Vernaccia Di San Gimignano "Fiore" Montenidoli, E. Faguioli, Tuscany, Italy 2011 *

(g): Vernaccia – (s): Elegant, flinty & dry – (p): fishes dishes in creamy sauces *75cl: £39.00*

We have met the truly inspiring Elisabetta Faguioli at the Real Wine Fair in London on several occasions; each time we fall in love with her wines and outlook on life and wished we all had an Elisabetta in our lives. From the many wines tasted we have chosen the Vernaccia "Fiore" for its minerality and clean elegance. Vineyards at Montenidoli have been organically tended for over fifty years. *"With its unique microclimate brimming with life, the vineyards are aglow with fireflies by night and dancing with ladybugs by day" - Real Wine Fair*

The Aegean Sea: *Cyclades & Santorini Archipelago*

Assyrtiko Wild Ferment, Gaia Estate, Santorini, Greece 2014

(g): Assyrtiko - (s): Textured & complex – (p): Rich fish dishes & Savoury cheeses *75cl: £36.00*

One of the pioneers of the modern Greek wine revolution, Gaia Estate was established in 1994 by Leon Karatsolas and Yiannis Paraskevopoulos. Made from Santorini's indigenous grape Assyrtiko, the 80 year old vines grow on the arid volcanic-ash rich soil of the island. Fermentation takes place with only naturally occurring yeasts. Textural with amazing minerality, a trace of saltiness and lemon peel, this is an amazingly complex and delicious wine.

Cape Winelands & Simonsberg Mountain: *Eerste & Berg River*

Chenin Blanc, Simonsig, Stellenbosch, South Africa 2014

(g): Chenin Blanc – (s): Subtle, & soft – (p): Light starters

125ml: £3.50 *175ml: £4.90* *250ml: £7.00* *500ml: £14.00* *75cl: £21.00*

Simonsig vineyards are situated Northwest of Stellenbosch overlooking the Simonsberg Mountain, the estate has been the pride of the Malan family for generations. This vibrant Chenin is full of tropical aromas such as guava and mango that leap out of the glass. The flavours are ripe yet finely balanced by fresh natural acidity.

Chamonix Reserve Chardonnay, Franschhoek, South Africa 2010 *

(g): Chardonnay – (s): Rounded & generous – (p): Grilled veal & Wild mushrooms *75cl: £40.00*

Cape Chamonix has some of the highest-planted vineyards in Franschhoek. Situated on the mountainside above the valley floor they range from 320 to 597 meters in elevation, at heights where a cooling breeze helps to mitigate the generally warm local climate. Winemaker Gottfried Mocke joined Chamonix in 2001 and completely turned around the winery. This is a well structured and mineral Chardonnay with aromas of lime, ginger and Seville orange. The palate is rich and complex with toasted almond and honeyed oatmeal characteristics.

White Wines

Foothills of the Shaws: *Onrust & Hartebeest Rivers*

Sauvignon Blanc, Seven Springs, T&V Pearson, Hemel-en-Aarde Valley, South Africa 2012

(g): Sauvignon Blanc – (s): Lean, grassy & fresh – (p): Halibut & sole *75cl: £29.00*

Seven Springs is a new winery owned by Lincolnshire born Tim Pearson and wife Vaughan who originates from Stratford-upon-Avon. They found a suitable plot of land in the prestigious Hemel-en-Aarde region of the Western Cape in 2006 and set up their vineyard and structure from scratch. With the help of young winemaker Riana van der Merwe they are now producing delicious wines that represent the essence of the region. This Sauvignon focuses on minerals and cool pristine aromas. Herb like touches complement a good balance of fruit on the finish.

Coquimbo & Camanchacas: *Limari Valley*

Chardonnay, Legado, De Martino, Limari, Chile 2012

(g): Chardonnay – (s): Complex, elegant & full-bodied – (p): Roast vegetables & dressed crab *75cl: £25.50*

Founded in 1934 by Pietro De Martino, the winery is still managed by his descendants with the help of award-wining head winemaker Marcelo Retamal. This organic Chardonnay is cultivated from a single vineyard situated in the cool Limari Valley north of Santiago. Nestled between ocean and dessert the valley is cooled by the Camanchaca fog that creeps from the west each morning. Full bodied and elegant, the wine has ripe citrus aromas balanced by a hint of oak.

Awatere Valley: *Wairau & Blind Rivers*

Sauvignon Blanc, Tindall, Blenheim, Marlborough, New Zealand 2014

(g): Sauvignon Blanc - (s): Tropical & herbaceous – (p): Salmon & pork *75cl: £32.00*

Family owned Tindall Vineyard aim is to produce single block wines of great quality representing the terroir of the Rapaura region of Marlborough. This wine has an amazing nose of tropical fruit aromas that are lifted by herbaceous notes. The palate is vibrant and smooth yet it is fresh and lively on the finish.

Riesling, Turner Vineyard, Tinpot Hut Tinpot Hut, Fiona Turner, Marlborough, New Zealand 2012

(g): Riesling – (s): Very light & easy-drinking – (p): In the garden on a hot day; with canapés and crunchy salads *75cl: £33.00*

Winemaker Fiona Turner realised her dream of growing her own grapes and crafting them into terroir driven wines in 2003 after converting a sheep farming station in this emerging sub-region of Marlborough, south of the Awatere Valley. She now produces a range of quality and expressive varietals. With only 10% abv, Fiona's Riesling is light and reminiscent of lime and grapefruit with subtle floral notes on the finish.

South Australia & Barossa Ranges: *Eden Valley & Marne River*

Wonderland of the Eden Valley Riesling, Dandelion Vineyards, South Australia 2013

(g): Riesling – (s): Lean & citrusy – (p): Ceviche & seared tuna *75cl: £28.00*

Dandelion Vineyard is a collaboration of wine growers and vignerons who have teamed up and produce a range of wines from their favourites vineyards in different locations across South Australia. This Eden Valley Riesling is from 87 years old Colin Kroehn who has been tending his vines for 67 years. With a lively and fresh bouquet, this Riesling delivers a clean palate of citrus fruit followed by meringue tart attributes on the finish.

Red Wines

Beaujolais & Mont du Py: *Saône & Douby Rivers*

Morgon, Classique, Jean Foillard, Cote du Py, Beaujolais, France 2013

(g): Gamay – (s): Light-bodied & soft – (p): Spring lamb *75cl: £38.00*

The Foillard vineyards are situated on the slopes of the Cotes du Py near Villié-Morgon. The organic domain is run by Jean & Agnes Foillard who took over from his father in 1980. The wine is pure, bright and refreshing with aromas of rhubarb and blackberry and a silky smooth finish.

Burgundy: *Orbise, Saône & Tributaries*

Chambolle Musigny, Domaine Heresztyn, Côte de Nuits, Burgundy, France 2008 *

(g): Pinot Noir – (s): Soft, composed & elegant – (p): Seared Duck & rose veal *75cl: £70.00*

Domaine Heresztyn has been one of the consistently fine producers in Gevrey Chambertin. However, as Florence Heresztyn increasingly takes the reins, they have clearly reached another level of quality. The vineyard is now undergoing conversion to biodynamic viticulture. This elegant, lacy Chambolle-Musigny hails from two lieux-dits: "Aux Echanges" and "Les Bas Doix" two 65-year-old low-yielding parcels. Highly aromatic with forest fruit flavours, its delicateness of body does not prevent it maintaining a solid structure backed by soft and suave tannins.

Aquitaine: *Between Garonne & Dordogne*

Chateau Haut Bonneau, Montagne Saint Emilion, Bordeaux, France 2011 *

(g): Merlot, Cabernet Franc – (s): Traditional & structured – (p): Slow cooked meat & Cheddar 75cl: £30.00

Sarah and Bruno Marchand are responsible for this great value Claret which consists of 80% Merlot & 20% Cabernet Franc. Low yields from forty years old vines translate into great purity of fruit. An attractive nose of black cherries precedes a structured palate, with generous raspberry fruit, ripe tannins and a touch of vanilla and spice on the finish. Beautifully balanced, this is a serious wine with depth and complexity.

Bergerac, Chateau Tour des Gendres, Luc de Conti, Dordogne, France 2013

(g): Merlot, Malbec – (s): Medium-bodied & fruity – (p): Onglet steak & chin of beef *75cl: £25.50*

Luc de Conti is a wonderful character and a fine wine-maker, his exuberant approach to winemaking reflect his personality. Luc looks for purity and intensity with maximum expression of the grapes. The "Classique" is full of sun-gorged summer fruit aromas with hints of pepper on the finish.

Cathar Country & Pays d'Oc: *Aude Valley & River Cesse*

Corbieres, Ollieux Romanis, Jaqueline Bories, Languedoc, France 2013

(g): Carignan, Grenache, Mourvedre, Syrah – (s): Medium-bodied & fruit driven – (p): Grilled meats & poultry *75cl: £26.00*

A family owned vineyard for several generations, Chateau Les Ollieux Romanis, is situated in the heart of the Boutenac region, an area dedicated to the culture of the vine since Roman times. The wine is fermented and then aged in tank for 12-18 months. It shows lots of dark fruit flavours and a distinct purity that is overwhelmingly seductive, combined with a hint of spice and rosemary, bay and tobacco leaf.

Rendez-Vous sur la Lune, Clos Gravillas, N&J Bojanowski, Minervois, France 2012 *

(g): Syrah, Cabernet, Carignan, Mourvedre, Grenache – (s): Complex, fruity & earthy – (p): Venison & roast beef *75cl: £36.00*

We had the pleasure to host John Bojanowski at the Ebrington Arms two years ago. He presented his wines at a special dinner and entertained us with his passionate views on winemaking and how in 1999 he, a guy from Kentucky and his wife Nicole, born in Narbonne got their hands on an old (1911) Carignan vineyard. This saw the start of Clos du Gravillas and their sublime red blend crafted from low yielding vines around the town of St Jean de Minervois. With the Rendez Vous, the emphasis is on rich fruit, a touch of spice and cassis, silky texture, great minerality and a fine finish.

Red Wines

Dantelles de Montmirail & Southern Rhône: *River Ouvéze*

Vacqueyras, Mas des Restanques, Gigondas, France 2012 *

(g): Grenache, Syrah, Mourvedre – (s): Expressive & vibrant – (p): Venison & pheasant *75cl: £35.50*

Mas des Restanques is owned by Jean-Luc & Josiane Faraud who gained organic certification in 2012. Their wines are fresh and straightforward. Floral on the nose, this is a medium bodied wine with elegant aromas of sappy and spicy red berries.

Setúbal Peninsula: *Tagus estuary & Rio Sado*

Fontanario de Pegões, Santo Isidro de Pegões, Palmela, Portugal 2012 *

(g): Castelao, Touriga Nacional, Cabernet Sauvignon – (s): Rich & Full bodied – (p): Grilled red meat *75cl: £22.50*

The Santo Isidro Cooperative was founded in 1958 when the Portuguese government granted wine growers land in the village of Pegoes. Today, Jaime Quendera heads the winemaking of this now very modern winery. This rich and full-bodied red is aged for 9 month in oak barriques. Spice and sweet tannins complement aromas of plums, cherries and red berries.

The Province of Leon: *El Bierzo Valley & Miño River*

Bierzo Tinto, Bodegas Pittacum, Bierzo, Spain 2009 *

(g): Mencia – (s): Full-bodied, dark & flavoursome – (p): Prime cuts *75cl: £33.00*

Bierzo is a remote region of northwest Spain located on the border of Galicia and Castilla y Leon and is considered by many to be the next 'big thing' in Spanish wine. Cherry-red in colour with a purple rim. Scents of cassis, liquorice and cocoa. Warm and concentrated palate with sweet tannins and hints of balsamic.

Central & Lower Penedes: *River Foix*

Tempranillo Crianza, Clos de Torribas, Pinord, Vilafranca del Penedès, Spain 2011

(g): Tempranillo – (s): Medium & fruit driven – (p): Duck & partridge

125ml: £3.70 *175ml: £5.20* *250ml: £7.40* *500ml: £14.80* *75cl: £22.20*

Bodegas Pinord was founded 150 years ago and is run by the Tetas family. Joan & Rosa Maria along with son and daughter Josep and Mireia focus on tradition but are also industrious in keeping the company at the forefront of Penedes wines. Clos de Torribas is a great alternative to Rioja; intense forest fruit aromas mingle on the palate with touches of spice and cedar on the finish.

Catalonia: *Anguera River*

Masia les Comes Reserva, Clos Montblanc, Conca de Barbera, Spain 2008

(g): Cabernet Sauvignon, Merlot – (s): Refined & silky – (p): Roast dinner *2007 magnum: £64.00* *75cl: £34.50*

The Carbonell-Figueras family took over this ex-cooperative in 1988 and transformed it into a modern winery under the helm of winemaker Josep Vadri. This Reserva is bright and clean with deep-rooted flavours of redcurrants, spice and tobacco. Its blend of Cabernet and Merlot make it a great alternative to pricier Bordeaux.

Red Wines

Tarragona: *Siurana & Montsant Rivers*

Balcons, Pinord, Priorat, Spain 2007

(g): Garnacha, Merlot, Cab Sav, Cariñena – (s): Robust & powerful – (p): Wild boar & stews *75cl: £58.00*

Located in the mountainous region of Tarragona, Priorat is one of the oldest winegrowing regions in Spain. Here Bodegas Pinord grow their vines on steep balconies (Balcons) between 300 and 600 metres above sea level on slopes of 15 to 20%. This is a big wine with toasted aromas of mature fruit, pepper and clove.

Lake Garda & Dolomites: *Adige River & Lagarina Valley*

Teroldego Rotaliano, Elisabetta Foradori, Trentino, Italy 2012 *

(g): Teroldego – (s): Full-bodied, dry, fresh & lively – (p): Slow cooked meats *75cl: £38.00*

Elisabetta Foradori heads this family estate that has garnered the reputation of being the best producer of wines made from the indigenous grape variety Teroldego. A wine with purity and focus displaying dark fruits, spice, floral notes, chocolate and herbs, exceptionally well balanced with a rich integrated silkiness.

Hills of Monferrato & Langhe: *Tanaro River, Belbo & Bormida Valleys*

Barbera d'Asti Superiore, Terra del Noce, Trinchero, Agliano, Piedmont, Italy 2010 *

(g): Barbera – (s): Intense aromas & soulful rusticity – (p): Veal shoulder, brisket & hearty stews *75cl: £34.00*

This estate is located in the hamlet of Vianoce in the hills of Asti. The winery has been in the Trinchero family since the 1920s when brothers, Secondo & Serafino bought the domain. It is now under the reigns to their sons, Renato & Ezio. These days, the cousins Trinchero are seen as some of the very best producers of Barbera in the country. Viticulture at the azienda is organic and meticulous care follows in the vinification itself. Terra del Noce is full of heady perfume and complex aromas on the nose. The palate follows suite with savoury liquorice, juicy cherries and hints of plums, all rounded up by a very uninhibited finish.

The Siena Hills of Tuscany: *Arbia River*

Le Trame, Podere le Boncie, Giovana Morganti, Tuscany, Italy 2012 *

(g): Sangiovese, Mamolo, Colorino, Fogliatonda, Ciliegiolo – (s): Elegant & graceful – (p): Duck breast *75cl: £54.00*

Giovana Morganti is quickly becoming one of the best of a new generation of Tuscan winemakers and produces exceptional wines from her tiny estate in the southern Chianti Classico zone. Giovana is an outspoken advocate of natural farming and non-interventionist winemaking. Le Trame is a structure and elegant wine full of morello cherry aromas and Tuscan herbs.

Central Apennine Hills & Adriatic: *Tirino & Tordino Rivers*

Madregale Rosso, Cantina Tollo, Abruzzo, Italy 2014

(g): Montepulciano – (s): Light to medium bodied, fruity & fresh – (p): At the bar with snacks & light starters

125ml: £3.25 *175ml: £4.55* *250ml: £6.50* *500ml: £13.00* *75cl: £19.50*

This is a stout Montepulciano fermented in stainless steel tanks. Light and juicy, with a whiff of fresh herbs and a palate of Morello cherry and white pepper, rounded and harmonious with plenty of juicy fruit flavours leading to a soft finish.

Apulia & Trulli Country: *Murgia Plateau*

Fatalone Primitivo Gioia Del Colle, Puglia, Italy 2010 *

(g): Primitivo – (s): Full-bodied, fruity & warming – (p): Pork chop & rich tomato based sauces *75cl: £29.50*

From an estate steeped in tradition and famed for its Primitivo, attention to detail is taken very seriously in its organic vineyards. Flavours of sour black cherry, plum and toffee, smooth and warming, it finishes on a high note with an aftertaste of toasted almonds.

Red Wines

Lebanon & Ancient City of Baalbek: *Bekaa Valley*

Chateau Musar Jeune, Ghazir, Bekaa Valley, Lebanon 2012

(g): Cinsault, Syrah, Cabernet Sauvignon – (s): Youthful, fruity & medium-bodied – (p): Roasted vegetables & lamb shoulder

125ml: £4.30 *175ml: £6.00* *250ml: £8.55* *500ml: £17.10* *75cl: £25.65*

The Hochar family runs Chateau Musar, the first vineyard was planted in 1930 by Gaston Hochar at the age of 20 after returning from Bordeaux. Musar is the first producer in Lebanon to achieve organic certification. For this list we have chosen one of their newer offering the Musar Jeune, a vibrant mix of Cinsault, Syrah and Cabernet Sauvignon. Intense flavours of blackcurrants and blueberries are complemented by hints of spice on the finish.

Cape Winelands: *Berg & Breede Rivers*

Thirst, Radford Dale, The Winery of Good Hope, Cape Winelands, South Africa 2014

(g): Gamay – (s): Light & juicy – (p): Liver parfait & grilled vegetables *75cl: £30.00*

The winery of Good Hope was founded in 1998 by two international wine producers, Ben Radford and Alex Dale. Planted on the eastern slopes of the Berg river in the Wellington region, this unconventional Gamay is not fined nor filtered. It has striking strawberry and cranberry aromas followed by a clean and fresh finish.

Patagonia: *Rio Negro Upper Valley*

Pinot Noir, Verum, Bodega Rio Elorza, Cipolletti, Patagonia, Argentina 2012 *

(g): Pinot Noir – (s): Ripe, structured & savoury – (p): Duck, venison & semi-soft cheeses *75cl: £31.00*

This boutique Bodega is situated in the heart of the beautiful Patagonian region of Argentina. Winemakers Alberto Antonini and Mariano Vignoni produce a fine array of terroir driven wines using minimal intervention in the vineyards or winery. Harvested from five to 10 years old vines, the Pinot Noir is perfectly balanced with its aromas of ripe cranberries and fresh raspberries. A little ageing in French oak barrels bestow its finish with subtle earthiness.

Tropic of Capricorn, Province of Salta: *Calchaqui Valleys*

Malbec, Quara Estate, Felix Lavaque Winery, Cafayate, Argentina 2014

(g): Malbec – (s): Medium-bodied, fruity & well balanced – (p): Rib-eye with bone marrow & offal

125ml: £4.00 *175ml: £5.60* *250ml: £8.00* *500ml: £16.00* *75cl: £24.00*

Quara Estate is situated in the heart of the Cafayate Valley at about 5900ft above sea level. The vineyards benefit from cool mountain air and just enough rain not to strain the vines. Winemaking is shared between a great team of passionate professionals: Luis Mounier, Pancho Lavaque and Marcelo Peleritti. This Malbec is lightly oaked and has an intense ruby colour. A well balanced wines showing fruity notes of spiced plums held by a rounded tannins and seductive acidity.

Rapel & Colchagua Valleys: *Tinguiririca River*

Carignan Reserva, Wild Vineyard, Villalobos, Colchagua Valley, Chile 2012 *

(g): Carignan – (s): Rustic, earthy & off-piste – (p): Sausages & lentil based stews *75cl: £38.00*

Meeting Enrique and Rolando Villalobos in London was one of the highlights of a series of wine tastings we attended at the start of the year. Enrique, a well-known Chilean sculptor bought a property in Lolol, western Colchagua in the seventies, amid the fields were 10 acres of Carignan vines growing wild amongst rosehips and other thorny shrubs. So inaccessible were they, that the cows would eat the grapes before anyone thought of transforming them into wine. Since 2007, with the help of his sons Martin and Rolando, they produce a fine Carignan to a small and almost rudimentary scale. The vineyard is biodynamic, vines grow amongst trees, hidden by indigenous grasses and forbidding bushes. Harvest is a challenge, but the result is worth all the hard work. This is a rustic red, abundant in good tannins, flavoursome red berries and spicy scents.

Red Wines

Between Andes & Pacific: *Maipo & Casablanca Valleys*

Cabernet Sauvignon Reserva, Perez Cruz, Liguai Estate, Alto Maipo, Chile 2012

(g): Cabernet Sauvignon – (s): Rounded & concentrated – (p): Read meat *75cl: £29.00*

Perez Cruz is an innovative boutique winery that concentrates on the production of French varietals in the Alto-Maipo, the highest area above sea level where vines are grown. With intense blackcurrant and eucalyptus aromas, this Cabernet is plentiful in jammy fruit and velvety smooth tannins.

Pinot Noir, Casa Azul, Valle de Casablanca, Chile 2013

(g): Pinot Noir – (s): Light, soft & youthful – (p): Light meals & pub classics

125ml: £3.65 *175ml: £5.15* *250ml: £7.30* *500ml: £14.60* *75cl: £21.90*

Northwest of Santiago in the province of Valparaiso lays the Casablanca valley, a cool climate region ideal for the culture of Sauvignon, Chardonnay and Pinot Noir grape varieties. Early morning fog keeps temperatures low and adds moisture to an otherwise dry terrain. Casa Azul's elegantly structured Pinot Noir displays bags of youthful berry fruit characteristics. This is a great value wine with plenty of pleasing attributes.

From Dandenongs to East Melbourne: *Yarra Valley*

Ma Petite Francine, Jamsheed Wines, Gary Mills, Yarra Valley, Australia 2013

(g): Cabernet Franc – (s): Light & youthful – (p): Fillet of beef or veal & sage *75cl: £32.00*

Gary Mills trained under Paul Draper at Ridge Monte Bello before starting his own label. Grapes are sourced from single vineyards in the province. This Cabernet Franc is made in a "Touraine" style through carbonic maceration and would not shy away if tasted along a Beaujolais Cru. Youthful and fruity with notes of herb coated blackcurrants and dusty red earth; it is simply moreish.

Mornington Peninsula: *Arthur's Seat & Main Ridge*

10X Pinot Noir, Ten Minutes by Tractor, Martin Spedding, Victoria, Australia 2014

(g): Pinot Noir – (s): Ripe, fresh & savoury– (p): Duck breast & venison *75cl: £48.00*

It is said that all of Martin Spedding's wine parcels can be reached in just ten minutes by tractor, hence the catchy name of this winery. However there are no gimmicks in how winemaking takes place here. The emphasis is solely on quality. 10X is a blend of the fruits from some of the estate's home vineyards and those of Spedding and Coolart Road a little further to the north. It shows aromas of plums and violet complemented by ripe forest berries and earthy beetroot. This is a pretty wine perfectly balanced with acidity and good tannins.

Yamhill County & Dundee Hills: *Willamette Valley*

Evolution, {3rd Edition}, Sokol Blosser, Dundee, Oregon, USA, N.V.

(g): Pinot Noir, Syrah, Zinfandel – (s): Fruit-driven & lush – (p): T-bone & other rare meats *75cl: £31.00*

Sokol Blosser is an organic family winery started by Bill and Susan Sokol Blosser in 1971 and under the supervision of their son and daughter Alex and Alison. Evolution is a dark garnet wine with fresh and lush aromas of raspberries laced-up with hints of ripe lemons. Easy drinking, it is both vibrant and juicy.

Santa Barbara & San Luis Obispo: *Cuyama River*

Syrah, Qupe, Central Coast, California, USA 2012

(g): Syrah – (s): Savoury & mineraly – (p): Lamb & barbecued meats *75cl: £40.00*

Rhone Ranger Bob Linquist has been making this particular Syrah for 31 consecutive vintages. The fruit is sourced from vineyards in cooler climate of Los Alamos, Edna Valley, Santa Maria and warmer climate Paso Robles. This Syrah is savoury with hints of spice and purity of fruit.

Rosé Wines

Mediterranean Shores: *Corbieres & Etang de Bages*

6eme Sens Rosé, Gerard Bertrand, Languedoc, France 2014

(g): Syrah, Grenache, Cinsault – (s): Dry, light & refreshing – (p): Salads & nibbles

125ml: £3.30 *175ml: £4.60* *250ml: £6.60* *500ml: £13.20* *75cl: £19.80*

Gerard Bertrand's wines successfully link the grape variety to the terroir and the expertise in the winery. A classically light pink wine with aromas of raspberries. The palate is fresh and fruity with a slightly spicy finish and good acidity.

Between Verdon & Côte d'Azur: *Florieye River*

Chateau Roubine Rosé, Valerie Rousselle, Côtes de Provence, France 2014

(g): Cinsault, Grenache, Cabernet, Carignan Tibouren, Syrah, Mourvedre – (s): Crisp – (p): Lobster *75cl: £31.00*

This is a glorious 82 hectare property sitting in its own natural amphitheatre right in the heart of Provence between the towns of Lorgues and Draguignan. This Cru Classé estate received its sustainable farming certification in 2008. This is a crisp and bright rosé with subtle berry fruit showing floral and herbal nuances with a hint of spiciness.

Sweet Wines

Béarn & Poudingue of Jurançon: *Gave de Pau River*

Jurançon, La Magendia, Clos Lapeyre, J-B Larrieu, South West France 2011

(g): Petit Manseng – (s): light, fresh & uplifting – (p): ewes milk cheeses & panna cotta *50ml: £4.15* *37.5cl: £31.00*

For three generations the Larrieu family has been growing wines on the steep hillsides of the Côteaux de Jurançon. Jean-Bernard has become a familiar face over the years, bringing to London wine tastings his Manseng wines in both dry and sweet offerings. The vineyards are tended organically. Hand picking for the late harvest can happen as late as December. This aromatic Petit Manseng is fresh and uplifting with balanced aromas of honey-coated exotic fruits with a soupcon of spice on the nose.

Between Mistral & Tramontane: *Canal du Midi & Agly Valley*

Muscat de Saint Jean du Minervois, Clos du Gravillas, Languedoc, France 2012

(g): Muscat Blanc a Petits Grains – (s): light & aromatic – (p): Blue cheeses & fruity desserts *50cl: £30.00*

The village of St Jean de Minervois is famous for its sweet and rich tasting Muscat which is fortified on reaching its minimum sugar content of 125gr per litre. A floral nose with aromas of orange blossom, rose petals and fruity aromas of peach and apricot, sublime sweetness on the palate with a satisfying balancing acidity.

Maury, Domaine Pouderoux, Roussillon, France 2013

(g): Grenache Noir – (s): light, fresh & uplifting – (p): Chocolate & blue cheese *50ml: £4.00* *50cl: £36.00*

Robert Pouderoux's family have been vignerons and winemakers in Maury since 1826. This Vin Doux is heavenly, dark and luscious. It has intense aromas of blackberries, cherries and chocolate with hints of leather and tobacco on the finish.

Northern Italy: *Lemme & Tanaro Rivers*

Moscato d'Asti, Bera, Piedmont, Italy 2013

(g): Moscato – (s): Sweet with a fine fizz – (p): Egg Benedict & fresh fruits *75cl: £32.00*

Alessandra and Vittorio Bera are devoted to the Moscato grape and produce what the Italians call the ultimate breakfast wine, this no doubt due to its innocent alcohol content typically 5.5%, but it's great anytime. Delicate with a fleshy texture, well balanced, sweet and rounded with melon, elderflower and orange peel.

Gin

Broker's, London Dry Gin, England
25ml: £2.80

Crisp and very dry with aromas of tangy citrus and red apple. 40%

Portobello Road N.171, Portobello Star, England
25ml: £2.95

White pepper aromas complemented by lemon grass flavours and clean finish. 42%

Foxdenton, London Dry Gin, England
25ml: £2.95

Bursting with citrus zest and juniper aromas and hints of angelica. 48%

Bathtub Gin, Prof. Cornelius Ampleforth, England
25ml: £3.15

Notes of cardamom and orange blossom with suggestions of cinnamon. 43.3%

Williams Chase Elegant Crisp Gin, England
25ml: £3.15

Chase's is located at Rosemaund Farm near Hereford. Their gin is made from the vodka that is produced at the farm making it truly single estate from field to bottle. 48%

Sipsmith, London Dry Gin, England
25ml: £3.15

Floral and summery with rounded juniper notes and a zesty, harmonious finish. 41.6%

Hendrick's Gin, Scotland
25ml: £3.15

Hendrick's make their pot-still distilled gin using cucumber as one of the primary botanicals. 41.4%

NB Gin, Scotland
25ml: £3.25

NB Gin is made in North Berwick by a husband and wife distilling duo. Made from 100% British grain and 8 botanicals: juniper, lemon peel, grain of paradise, coriander seed, angelica, cardamom and orris root. 42%

Cotswolds Dry Gin, England
25ml: £3.60

Made in Warwickshire, this London Dry Gin is enhanced by a unique botanical mix of Cotswold lavender, bay leaf, coriander, lime, black pepper and cardamom. 46%

Rum

Sagatiba Pura, Cachaça, Brazil
25ml: £2.50

This unaged Cachaça, made from sugar cane distillate is the ingredient of the famous Caipirinha cocktail. 38%

Havana Club Añejo Especial, Cuba
25ml: £2.50

Premium golden rum with smooth and rounded aromas. 40%

Mount Gay Eclipse, Barbados
25ml: £2.50

Notes of vanilla and tropical fruit highlighted by subtle hints of toasty oak and honey. 40%

Ron Abuelo 7 years, Panama
25ml: £2.75

Amber rum with silky notes and subtle sweetness. Aromas of molasses, toffee and caramel. 40%

Pusser's Navy Rum, 15 years, Trinidad
25ml: £4.50

Full and rounded with notes of syrupy spice, fruits and vanilla. 40%

Vodka

Stolichnaya Red Label, Russia
25ml: £2.40

Distilled from winter wheat and filtered through quartz and charcoal. 40%

Sipsmith Barley Vodka, England
25ml: £3.20

Distilled from English barley in a copper pot still called Prudence. 40%

Chase Vodka, Herefordshire, England
25ml: £3.50

Handcrafted in copper batch pot, the result is a smooth and pleasant spirit. 40%

Black Cow Vodka, Dorset, England
25ml: £3.40

West Dorset dairy farmer Jason Barber claims the world's first pure milk vodka. 40%

Malt Whisky

Campbeltown

Springbank 10 years

25ml: £3.60

Ochard fruit with hint of peat, vanilla and oat. Spice nutmeg and cinnamon on the palate with a sweet, lingering salty finish. 46%

Longrow, Rundlets & Kildrekins 11 years

25ml: £6.00

Peated Springbank at cask strength matured in very small casks. Sweet, creamy, spicy malt. Soft peat smoke, custard apples & dried peels. 51.7%

Highlands

Glencadam, Brechin Highland 14 years

25ml: £4.50

Finished for two years in Oloroso sherry casks. Rich, fruity palate with notes of clean malt, buttery toffee. 46%

Old Pulteney, Wick Highland 21 years

25ml: £9.00

Full bodied on the nose with traces of apple & pear, slightly fragrant with spicy overtones. The palate is sweet with hints of honey and vanilla followed by a dry finish. 46%

Lowland

Glenkinchie 12 years

25ml: £3.30

Aromatic notes of vanilla on the nose followed by a creamy smooth palate and a butter icing finish. 43%

Auchentoshan Three Wood

25ml: £4.00

Matured in three different casks, Pedro Ximenez Sherry, Bourbon and Oloroso Sherry. Rich aromas of sherried fruit, treacle and notes of Armagnac. 43%

Malt Whisky

Islands

Arran, Cask Strengh 12 years

25ml: £4.95

Full bodied aromas of dark chocolate and baked apples followed by subtle nuances of lemon and cinnamon. Powerful spicy finish with plenty of finesse. 54.1%

Scapa, Orkney 16 years

25ml: £5.20

Great Orcadian malt with notes of heather roots, cut grasses and winter spices. Aromas of acacia honey precede a long finish of dry oak and a gentle, weaving smoke. 40%

Speyside

BenRiach Curiositas 10 years

25ml: £3.00

An unusual peated Speyside malt. Sweet and heavily smoked with peppery spice that tingles the palate followed a warm nuttiness on the finish. 40%

Balvenie, Caribbean Cask 14 years

25ml: £4.85

Rich with notes of tropical fruit on the nose followed by a creamy palate packed with sweet vanilla. 43%

Islay

Caol Ila 12 years

25ml: £4.75

Fresh and herbal nose with hints of smoke. Long and peppery finish with spicy warmth. 43%

Ardberg Uigeadail

25ml: £5.60

Rich and weighty with heady smoky aromatics. Flavours of chocolate-coated raisins and winter spice precede a long lasting finish. 54.2%

The Bass, Bunnahabhain 23 years

25ml: £11.00

A single cask Bunnahabhain with tropical sweet notes and a palate of toasty oak, creamy fudge, oily smoke and star anise. 43.1%

Port

Portugal: Porto & Banks of the Douro

Offley Ruby *50ml: £2.95*

A classic young Porto with red fruit aromas that achieve a perfect balance of sweet and mature tannins.

Offley Tawny *50ml: £2.95*

Delicate aromas shored by a complex palate of dried fruit flavours.

Offley Late Bottle Vintage 2008 *50ml: £4.40*

Founded in 1737, Offley Forester is one of the oldest Port Houses. Elegant and complex aromas of black berries and hints of balsamic and cinnamon.

Sherry

Spain: Jerez, Andalusia & Guadalete River

Manzanilla "San Leon" Bodegas Herederos Argueso *50ml: £3.40*

This dry sherry heralds from Sanlucar de Barrameda which can be found close to the coast giving Manzanilla its trademark salty tang. Dry on the palate with a delicate freshness and hints of nuttiness.

Sanchez Romate, Jerez, Spain

A family business since 1781, Sanchez Romate produce premium sherries from their own vineyards, 100 ha on some of the best sites in the Jerez region. At the turn of the 20th century they were appointed Purveyors to the Royal Family of Spain, to the Vatican and the House of Lords.

Amontilado Sherry *50ml: £3.95*

Cream Sherry *50ml: £3.95*

Brandy

Somerset: Kingsbury Episcopi, Martock

Somerset Alchemy Cider Brandy 15year *25ml: £4.00*

Mellow, rich and smooth. Displaying plenty of finesse and a great apple bouquet. 42%

Kingston Black Apple Aperitif *50ml: £2.50*

The Kingston Black Apple Aperitif is made by blending the famed juice from the legendary Kingston Black apple with Somerset Cider Brandy. It is full of apple flavours and leaves the palate with an intriguing dry finish – similar to a white Port or a Pineau des Charentes. 18%

France: Cognac, Charentes

Leopold Gourmel VSOP BioAttitude Cognac *25ml: £4.50*

Exceptionally well balanced combining a buttery nuttiness with mandarins and vanilla. Long and warmly finish. 42%

Gascony: Armagnac, France

Ryst-Dupeyron Vieille Fine Armagnac 1987 *25ml: £6.60*

A fifth generation family of distillers based in Condom in the Gers departement, Ryst-Dupeyron produces a great range of fine Armagnac. 42%

Bas Armagnac, Delord 1985 *25ml: £9.50*

A fifth generation family of distillers based in Condom in the Gers departement, Ryst-Dupeyron produces a great range of fine Armagnac. 40%

Our Pub

The Ebrington Arms, Gloucestershire

Jim & Claire Alexander took over The Ebrington Arms in January 2007. We are immensely proud custodians in a long line of landlords since the 1600s when the revelry began here.

Now in our eight-year, we have completely renovated every part of the building, restoring as much of the character and original features as well as the trade itself. We are passionate about the building and the community runs at the heart of the business.

Our aim is to provide a pub that welcomes locals and tourists alike, whether you're propping up the bar with a guest ale after a hard days harvest or coming for a meal to sample our fine food and wines. Most of it is grown or reared locally, often in the fields around the pub itself and that includes some of the wines too, with the Cotswold Rosé just one wine giving the French a run for their money.

We're more ones for atmosphere than accolades but we've picked up a few along the way. These include: three times CAMRA Pub of the Year winner and four times runner up and on the food front we're in the Michelin Guide and have two rosettes on our mantle.

Ebrington is a very special village, a hidden gem that is just off the beaten track but thankfully once people have sought us out us they seem to like coming back. We hope you do too.

At the end of 2012 we took over the Killingworth Castle in Wootton-by-Woodstock, Oxfordshire, a pub that had been closed for nearly a year. After weapon's grade tender loving care we reopened it and have now refurbished the building to re-establish it at the heart of its community. (*www.thekillingworthcastle.com*). In its first year we have been awarded with two AA rosettes, a Michelin Bib Gourmand an won the Oxford Times Restaurant of the year 2013. It is only just one half hour drive so please do visit our sister pub if you get the chance.

Food

Jonny Mills, Head Chef and Sous Chefs Darral Warner and James Devonshire at the helm in the kitchen, running an a la carte British menu that is updated daily to get the best out of seasonal produce. We are proud of our two rosette rating from the AA and inclusion in the independent Michelin Guide and have been complimented by Pru Leith and former Masterchef winners that have eaten here in recent months. The main menu is complemented by daily blackboard specials and between Monday and Friday we run a lunch special. We are always working on new ideas to keep our menus and events fresh and exciting so often run food nights, game evenings wine tastings and homemade bar snacks. We are committed to being open from 9am every day so welcome walkers for morning coffee and afternoon teas in-between our busy food services. In the summer you can sup or dine in our large beer garden and in the winter months, snuggle up with a steak and a glass of red in front of roaring open fires. Most importantly we run the same menu throughout our pub, whether you want to sit in one of our dining rooms or the livelier bar. We only reserve a couple of tables in the bar, the rest are first come first served because our drinkers are important too.

Events

We organize several events throughout the year, from feast nights hosted by our producers and suppliers, pub quizzes, wine tasting, monthly music nights (last Friday of the month), Folk nights (first Monday of the month), cider pressing day (last Saturday in October) and our own October Yubby Fest featuring 12 Real Ales, including 3 of our own craft ales as well as 2 nights of live music (2nd weekend of October).

See our flyers or check our website and Facebook page to find out more.

Accommodation

Why not stay with us?

We have 5 lovely bedrooms on offer for those looking for a Cotswold break. Ebrington is the perfect base to explore our beautiful countryside and villages whether on bike, foot or car. Choose between a double or four-poster King size bed, en-suite showers or roll top bath.... All rooms have stunning countryside views and offer the chance to properly relax without the worry of transportation home.

Prices for our AA four-star boutique accommodation start at £140 per night including breakfast.

Please see our website for full information and midweek offers or ask a member of staff.

www.theebringtonarms.co.uk

Follow us on Facebook www.facebook.com/theebringtonarms and Twitter *@theebrington*
and keep up to date with our news, offers and last minute deals.

The Yubberton Brewing Co.

Craft Ales

The village of Ebrington (where our sister pub is located) has provided the inspiration to brew our own craft ales and in 2013 The Yubberton Brewery Co. was born. Taking its name from the old village name 'Yubberton', our locals still talk about "going up the Yubby" (the pub). Our beers are aptly named Yubby Bitter, Goldie and Yawnie, an affectionate term for “village idiot” but to be a true “Yubberton Yawnie” you have to be born in the village of Ebrington itself.

Our craft ales are exclusively available in our pubs for now but we hope to sell it further afield soon (but only ever in pubs).

Yubby Bitter was shortlisted in the ‘Drinks Product of the Year’ in the Cotswold Food and Drink Awards 2014.

YUBBY - 3.8%

A copper coloured traditional bitter.

GOLDIE - 4%

A refreshing IPA style beer with strong hoppy character.

YAWNIE - 4.3%

A full-bodied chestnut coloured ale with a creamy head.

History

1660 - Chipping Campden based estate manager, William Harrison, goes missing and is presumed dead when his blood stained shirt collar is found just outside Ebrington. His manservant, John Perry, along with Perry's mother and brother, are all hanged for Harrison's murder. Harrison returns to Chipping Campden two years later, claiming to have been abducted and sold into slavery in Turkey. The story is known as the Campden Wonder and has provided the source material for several books and plays.

1717 - William Kyte is recorded as the first registered landlord of The Ebrington Arms. During his tenure Kyte was admonished by the local authorities for keeping a disorderly alehouse. He was subsequently 'suppressed from selling ale or any other liquors.' However, the pub remains in the Kyte family for nearly 200 years.

1782 - Samuel Kyte sold ale without a proper licence. He needed the recommendation of the vicar that was 'not forthcoming'. In 1788 and 1790 Samuel Kyte was convicted of selling ale without the proper licence. First offence was fined 40 shillings and 5 shillings expenses and his second offence fined £4 and 4/6 expenses.

1804 - Local landowner, Lord Fortescue, stages a party at the pub for the village in celebration of his son's 'coming of age'. It is known that excellent beef and mutton as well as a suitable quantity of beer were served to over 200 people who attended the feast, and public records state that a 'bellyful of good victuals and drink' is enjoyed by all.

1838 - The small village green, situated at the front of the pub, becomes known as The Three Oaks after a local father of six boys 'appealed to the almighty' for his wife to give birth to a daughter. When a daughter finally arrives, the overjoyed father plants the three oaks as a living tribute to his good fortune.

1847 - On 27th August 1847 Ann Kyte appeared personally at the County of Gloucester as the lawful widow of William Kyte who had died on June 22nd in testate (leaving no will). He left 'goods chattels and credits' to the value of £200.

1850s Several other ale houses sprung up in the area to cater for the Irish navvies working on Brunel's Great Western Rail Mickleton Tunnel. The Magpie at Charingworth and The Pig and Whistle at Hidcote Boyce (now occupied by new house bearing same name), The Red Lion in Ebrington (now a private cottage) and The Wheatsheaf Inn (Top Farm) which is known to have operated in the 1890s before losing its licence. The Wheatsheaf Inn ceased trading when the vicar , the Rev. C. E. Hornby, asked the licensee, Joseph Williams not to renew his licence for the locals would walk along the footpath 'over the clouds' towards the Vicarage and 'loll' against the hedges which deeply upset him. Being a godfearing man, Joseph apparently readily agreed.

1871 - Charles Hostwick, a local tramp, is charged with 'wilfully and maliciously' breaking one pane of glass at the pub valued at 2s 6d. The culprit, on default of payment, is sentenced to 14 days hard labour. (This happened when a drunk put the window through just after Claire and Jim took over, but the culprit got a night in the cells to sleep it off and a fine of £80.)

1879 - Valuation of effects of The Ebrington Arms, then the property of Miss Elizabeth Kyte (March 20th). Various prints framed and glazed, oil painting. 1 and a half dozen orange bitters, 3 doz pints of claret (Vin Ordinaire), 4 doz pints St Julien, 9 doz orange bitters, 1 doz Julien Claret, 1 gallon of brown brandy, half a gallon of port, cask of sherry, 1 gallon of whisky. £23-3s 6d.

1901 - The village parish council write to the Government regarding the 'need for legislation' with reference to the manufacture of beer which they state should only be brewed from 'barley, malt, hops, yeast and water.' The council cites no less than 667 cases of beer poisoning in neighbouring Staffordshire, with some beers featuring arsenic amongst their dubious ingredients.

History

1906 - The pub's Club Room (now ensuite B&B) is renovated and extended. The space provides local groups with a dedicated meeting room and is on occasions used as a makeshift cinema.

1912 - The pub is advertised for sale and is described as a 'stone-built and slated freehold free and full licensed inn containing an excellent underground cellar'. There is a good well of water on the premises (now known to be under the flagstones in the first dining room) and an "exceedingly good trade of 150-200 gallons of beer and stout". The pub is subsequently sold to William Ernest Page, thus ending the Kyte family's 196-year tenancy. It is thought that William Page added the end extension to the building.

1913 - Oct 23rd marked the end of an era when the pub, connected with the Keyte family for 196 years was auctioned by Frank Parsons & Co and sold for £1000 to Hunt Edmunds brewers.

1914 - Regular 'smoking concerts' are held in the village to provide the 19 local men fighting in the First World War with supplies of cigarettes and tobacco. New landlord, William Page, approves of these efforts, as he is one of the men on active service.

1932 - Local magistrates are engaged in a five and a half hour session to deal with 22 summonses resulting from a 'near riot' in the village. The incident, which becomes known as the 'The Christmas Eve Fracas', saw festive revellers (following a busy night in The Ebrington Arms) going on the rampage after residents actively discouraged their inebriated attempts at carol singing.

1933 - The kitchens beneath the Club Room become a butchers shop and remain so until 1954. The original meat hooks still hang from the ceiling in the pub's new dining room.

1939 - The Club Room is used to allocate evacuee children from London to local families throughout the Second World War.

1943 - Locals donned fancy dress as part of 'Wings for Victory Week' and stage an imagined enactment of the capture of Hitler and Goering. Once seized, the Nazi leaders are imprisoned in The Ebrington Arms. The second annual meeting of the Pig Club also took place at the pub this year, attracting no less than '95 members and 115 insured pigs'.

1938 - Feb 3rd – the ladies of the village flocked to the club room to consider the question of forming a WI. Mrs S. Righton chaired and 45 women joined immediately.

1948 - The funeral of pub landlord, William Page, takes place on 30th June. Amongst the floral tributes is one from the 'Ebrington Arms Locals'.

1950 - Locals are told to obtain their new ration books from the pub on 20th April between 2:30 and 5:30pm.

1954 - Joseph 'Joe' Page becomes the licensee of The Ebrington Arms.

1955 - At the cost of £100, the three oaks on the green are surrounded by a stone wall, with the area beneath the trees converted into a car park.

1959 - The parish council discusses the problem of bad language heard in the region of the three oaks.

History

1962 - Local actor, Bill Payne best known for playing Ned Larkin in 'The Archers' is taken to hospital with a heart complaint. A hospital spokesperson said: "He is a bright and cheery person and, as he lives locally, has several old acquaintances in the ward with him."

1967 - 'Fears for Ebrington Oak Trees' screams the headline of local paper, The Evesham Journal. It is thought that the trees might not be getting sufficient moisture owing to the weight of the cars parked above their roots. Later this year breathalyser tests were introduced, prompting an aggrieved Evesham publican to exclaim: "It is the worst thing that has happened in the whole of the nation for 700 years."

1969 - Joe Page's son and daughter-in-law, Bruce and Shirley Page, take over the running of the pub.

1974 - Former landlord Joe Page dies. One of his obituaries reads: 'He had been a supporter of everything good in Ebrington. He had left his mark with his wonderful paintings of the village, which are said to be distributed all over the world.'

1977 - Planning requests heard in May include the conversion of the games room at The Ebrington Arms into three bedrooms and a bathroom.

1983 – The Evesham Journal reports that Bruce and Shirley Page are leaving the pub after 14 years as licensees to set up home in France, therefore ending the Page family's 70-year history of running the pub.

1985 - The Evesham Journal reports that The Ebrington Arms is to change its name after 280 years. The pub is renamed The Three Oaks by new landlady, Judith 'Queenie' Johnson, who didn't like that the pub's name and coat of arms was derived from long-time local landowner, Lord Ebrington of the Fortesque family who weren't ardent supporters of the pub. Many locals boycott the pub, whilst many of the remaining customers continue to refer to it as 'The Arms'.

1987 - The Three Oaks is offered for sale for £320,000. The property listing boasts of a "superb dining room for bed and breakfast guests, gardens and bars with inglenook fireplaces, beamed ceilings and original fittings."

1988 - Gareth and Wendy Richards take over the pub and immediately change the name back to The Ebrington Arms to huge support from the village community. Lord Ebrington gives his blessing to reuse the name and donates a painting of his coat of arms to be hung the pub. During their tenure the toilets were in an outside block in the car park and allegedly in such a bad state that locals used to wait til they all needed the loo before filing out to one of their houses to use their facilities instead!

2001 - Graham and Sarah Springett bought the pub with Sarah's parents who had run the popular Plough Inn at Ford. They quickly establish up a strong trade, and the new landlords immediately win the approval of the locals by building a new toilet block to replace the old facilities that previously had to be accessed via the car park.

2003 – Barry Leach ran the pub as an up market restaurant but allegedly went bust.

2006 - Jan Faber – lived in village having bought the pub from Barry, put it back on the market again after only 6 months.

History

2007 - Claire and Jim Alexander the pub's current landlords gave up careers in the music & events industries to buy, run and fully renovate the pub. Starting with very little trade, we went on to refurbish upstairs to offer B&B accommodation that achieved 4 star rating. We held our first summer party for the village and started a monthly pub quiz which is still running.

2008 - Refurbished the old flagstones and undertook sandblasting to restore more of the original features. Created The Ebrington Arms Football Tournament to raise funds for the local Recreation ground – pub teams from across the North Cotswolds fight it out for 'The Yubberton Cup'. The pub held a beer tent at the Village fete for the first time, hailed a big success, raising money for the village charities – now annual event. Became a 'family business' with the birth of George Alfred on 18th December.

2009 - Won CAMRA North Cotswold Pub of the Year – another first for the pub, beating stiff competition from over 90 other pubs in the area to win the coveted title. Started monthly food speciality evenings, a chance for our chefs to show off some of their skills and focus on flavours from particular country or regions. AA rosette awarded for food for first time in pub's history.

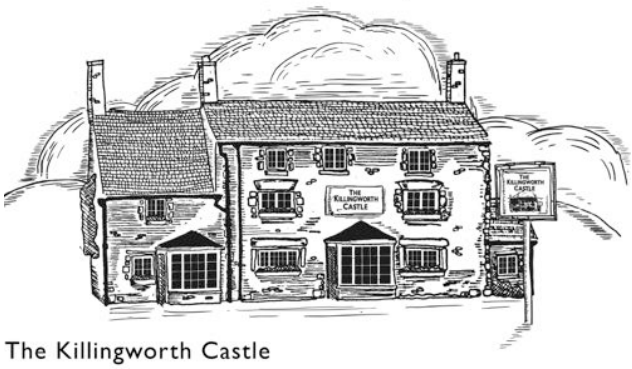
2010 - Won CAMRA North Cotswold Pub of the Year again – rumored to be in top 5 finalists within whole of the South-West region. Recommended in Michelin Guide for food. Inclusions in The Good Beer Guide, The Good Food Guide and AA rosette scheme.

2011 - Major building work and renovations started in March to build a new cold store, office and kitchen and extend the dining room in historical parts of the building. Won CAMRA North Cotswold Pub of the Year for the third time, said by CAMRA to be 'highly unusual' for a pub to consistently beat off its opponents for three years on the trot. Revival of the pub Thrift Club to help people save towards Christmas. Big year for romance in the pub with three proposals and two weddings. Our second couple to get married at the pub decided they loved Ebrington so much they have since moved here and are now a happy addition to our village community. A new addition to our family with the birth of Jean Alexander.

2012 - Changed the old pub accommodation into a further two ensuite letting rooms (total to 5). Runner up in CAMRA North Cotswold Pub of the Year. The Ebrington Arms received some great recognition in the press with reviews in The Times, The Guardian, The Independent and featured on ITV's This Morning as a top Cotswold gastro pub. We also bought our second pub, The Killingworth Castle, in Wootton by Woodstock in Oxfordshire that had been closed to its community for nearly a year. We reopened after extensive refurbishment on December 1st.

2013 – Big news this year is that we are now brewing our own beer – Yubby Bitter. We launched the Yubberton Brewery Co. as the village of Ebrington is still affectionately known as Yubberton to its locals who in turn named their pub "The Yubby". This has been a lifelong dream and we hope to eventually open our own brewery. At The Killingworth Castle, we have opened a new dining room and landscaped gardens and have future plans here for B&B. At both pubs our 'Sunday Social' events in the evening are gathering pace - from quizzes and comedy to acoustic sets with some of the best up and coming talent around. We also helped organize a charity auction dinner that raised over £10,000 for our village school.

2014 – This year we have perfected recipes for three of our own craft ales: Yubby Bitter, YPA (Yubby Pale Ale) and Yawnie Brown Ale (the village idiot). We have launched a quaterly food night called "Feast" where customers come and enjoy a four courses meal and meet the suppliers. At this year's October Yubby fest, we will have 12 cellar-conditioned, hand-pulled real ales on offer in our tiny bar. This is a week-long event culminating with a weekend of real ales and live music. 6th -12th October. We are also hoping to undertake the addition of 8 letting rooms at our sister pub the Killingworth Castle later this year.



The Killingworth Castle

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