

THE PAVILION WINE LIST



Pssstttt. We also have a secret black book of very delicious, slightly more exclusive, and therefore slightly higher price pointed wines and sparkling by the bottle. Ask one of our wonderful members of the team to have a look and see if you would like to drink something 'off the menu'. Perhaps an aged oaky chardonnay with your lunch?'

SPARKLING

	125ML GLASS	BOTTLE
BISCARDO Spumante Millesimato Prosecco - Italy (V) Velvety, intense and aromatic, with hints of apple and peach blossom	7	28
BISCARDO Rose Spumante Millesimato Prosecco - Italy (V) Elegant and smooth like its sister above. With added hints of red currant, wild strawberry and rose petal	8	30
Pol Roger Brut Reserve Champagne - France (Half bottle 37.5cl) Elegant and refined, the cuvée Brut Reserve is the champagne of all occasions. Golden straw colour, with aromas of mango with light flavours of honeysuckle, white jasmine and vanilla notes		35
CHAMPAGNE OLIVIER PÈRE ET FILS Brut Cuvée Origine NV Vigneron - France Complex and well developed, with small bubbles. Packed with ripe apples, pears, and creamy brioche ageing notes		50
BOLLINGER Brut Special Cuvée - France Instantly recognisable favourite. Traditional Champagne, displaying a wealth of toasty richness, tiny pin-prick bubbles and a fullbodied pallet		82

WHITE

	175ML GLASS	BOTTLE
PEMO 'TERRE DI CHIETI', Pecorino - Italy (V) Pecorino and Montepulciano, lively and fresh with zingy acidity, notes of tropical fruits, jasmine and lime. Looking for a Pinot Grigio... this is your guy	8	30
AA BADENHORST 'SECATEURS', Chenin Blanc, Swartland - South Africa Buttery, rock minerals and orange blossom gives this wine richness and weight, whilst retaining the thrillingly zippy tang of Chenin's acidic backbone	9	34
BOGLE VINEYARDS, Chardonnay - California, America (V) (S) Part oak aged. Rich, silky and complex. A modern approach to a classic Chardonnay heighten with honeycomb and vanilla	9	34
MENETOU BLANC CLASSIQUE LOIRE VALLEY, Sauvignon - Loire Valley 100% Sauvignon from the iconic Loire Valley. Fresh and crisp citrus fruits with earthy notes. Like Sancerre, just better	9	34
DOMAINE FONT MARS, Picpoul de Pinet - France Bright and fresh, with tasting notes of peach, fresh herbs and oyster shell, laced with a sea-salt finish	10	38
WILDSONG, Sauvignon Blanc - Hawkes Bay, New Zealand (O) Beautifully structured, with juicy acidity. Nectarine and grapefruit enhanced by an elegant lime zest and lemongrass lift	11	43
LA GIUSTINIANA, Gavi di Gavi - Italy (V) Perfectly balanced with pronounced acidity. Aromas of white fruit, stone fruit and green apple. Toasted almonds and bright herbal notes		44
BICO DA RAN, Albariño - Rias Baixas, Spain Exceptional Western Spanish wine, with citrus peel, fennel, and passion fruit on the nose. Fruity but fresh, with intensity and length		46

RED

	175ML GLASS	BOTTLE
BUITENVERWACHTING, Cabernet-Merlot - South Africa Translates as 'beyond expectations'... We agree. A truly rich and fruity classic Bordeaux blend of Cabernet Sauvignon and Merlot grapes	8	30
PACO MULERO, Prisma Monastrell - Spain Ripe, opulent, classic southern Spanish Monastrell. Complex nose of ripe plums, bramble fruit and fig. Supple tannins, and fresh acidity	8	30
ARTISANS VIGNERONS DE NAOUSSA, Xinomavro - Macedonia, Greece (O) (V) (Bio) Refreshing and herbaceous, dark in colour having been aged in old oak barrels. A fantastic Greek wine with high acidity and big tannins	11	43
WILDSONG, Pinot Noir - Hawkes Bay, New Zealand A complex mixture of dark fruits, violet and earthy flavours feature in this Pinot Noir. Brilliantly well balanced, like its Sauvignon Blanc sibling.	11	43
LES TOURS DE LAROQUE, St-Emilion Grand cru - France Classic old world St-Emilion, from Château Laroque. Velvety and lively with raspberries and ripe red cherry aromas. Light tannins, with underlying fungi, oak and cracked pepper		48
LA RIOJA ALTA, Rioja Reserva, Vina Alberdi - Spain Complex Tempranillo and Grenache blend. Soft and sweet with intense cherry hues with red fruit aromas leading to elegant notes of vanilla, cinnamon, hazelnuts		50

ROSE

	175ML GLASS	BOTTLE
CHÂTEAU MINUTY M de Minuty Rosé - Côtes de Provence Classic Provence Rosé. The familiar favourite transporting you to the South of France. Fresh, crisp and round on the pallet	9	34

Vegan - V Sustainable - S Organic - O Biodynamic - Bio
thepavilion.je hello@thepavilion.je

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes. Our fish dishes may contain small bones, please take care. **A discretionary 10% service charge is added to your bill which is distributed amongst all team members. Prices are 5% GST inclusive. GST Registration number 0119317**

EVENING MENU



MEAT ME AT THE PAV £15.00

Mixed Jersey and European charcuterie. Served with a variety of mixed crackers, piccalilli and house made chutney. Garnished with truffled nuts, mixed olives, goats' cheese stuffed peppers, gherkins, celery & parmesan shavings

SWEET DREAMS ARE MADE OF CHEESE (v) £15.00

Mixed local and European cheeses. Served with a variety of mixed crackers, piccalilli & house made chutney. Garnished with truffled nuts, mixed olives, goats' cheese stuffed peppers, gherkins, celery, grapes & parmesan shavings

THE GREEDY PIG £18.00

Mixed Jersey and European charcuterie alongside local and European cheeses. Served with a variety of mixed crackers, piccalilli & house made chutney. Garnished with truffled nuts, mixed olives, goats cheese stuffed peppers, gherkins, celery, grapes & parmesan shavings

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V = Vegetarian VG = Vegan GF = Gluten Free DF = Dairy Free

