

DERBY · ARMS ·

www.derbyarmslongridge.co.uk

DRAUGHT

Peroni 5.1% ABV	Half £2.70	Pint £5.40
Estrella 4.6% ABV	Half £2.50	Pint £4.90
Kozel 4.0% ABV	Half £2.10	Pint £4.00
Pilsner Urquell 4.4% ABV	Half £2.30	Pint £4.50
Asahi 5.2% ABV	Half £2.70	Pint £5.30
Innis and Gunn IPA 4.6% ABV	Half £2.30	Pint £4.60
Mortimers Orchard Cider 5.0% ABV	Half £2.30	Pint £4.50
Guinness 4.0% ABV	Half £2.30	Pint £4.60

BOTTLES

Corona 4.5% ABV	330ml	£3.95
Peroni Nastro Azzuro 5.1% ABV	330ml	£3.90
Peroni Gluten Free 5.1% ABV	330ml	£4.20
Rekorderlig Ciders 4.0% ABV	500ml	£4.80
- Strawberry & Lime		
- Mixed Berries		
Warsteiner Fresh 0.0% ABV	330ml	£3.20

SOFT DRINKS

Fever Tree 200ml	£2.20
- Premium Tonic	
- Naturally Light Tonic	
- Light Elderflower Tonic	
- Light Mediterranean Tonic	
- Light Aromatic Pink Tonic	
- Light Ginger Ale	
Fentimans 275ml	£2.85
- Ginger Beer	
- Rose Lemonade	
- Dandelion & Burdock	
Frobishers Juices 250ml	
- Orange / Apple	£2.70
- Pineapple / Cranberry	£2.80
Coca-Cola 330ml	£2.90
Diet Coke 330ml	£2.90
Coke Zero 330ml	£2.90
Appletiser 275ml	£2.80
J20 275ml	£2.70
- Orange & Passionfruit	
- Apple & Raspberry	

GIN



We offer a range of small batch, local, and limited edition gins, we recommend pairing with one of our Fever-Tree Mixers.

Pendle Gin 42% (<i>Dandelion Root and Brambles</i>), <i>Grapefruit and Lime</i>	£3.50
Ribble Gin 40% (<i>Elderflower, Rose, and Honeysuckle</i>), <i>Orange and Lime</i>	£3.50
Ramsbury London Dry 40%, <i>Pink Grapefruit and Lime</i>	£3.75
Hendricks, 41.4% <i>Cucumber</i>	£3.75
Caorunn	
• Small Batch, <i>Apple</i> 41.8%	£3.50
• Scottish Raspberry, <i>Raspberries</i> 41.8%	£3.95
Portobello Road, <i>Pink Grapefruit</i>	
• No. 171 London Dry 42%	£3.50
• Navy strength 57.1%	£4.75
Tanqueray Flor De Sevilla, <i>Orange</i>	£3.75
Brockmans, <i>Berries</i>	£3.95
Whitley Neill	£3.95
• Rhubarb and Ginger, <i>Orange</i>	
• Pink Grapefruit, <i>Lime</i>	
• Raspberry, <i>Lime</i>	
• Small Batch Original, <i>Grapefruit</i>	
Tanqueray 10, <i>Pink Grapefruit</i>	£4.20
Marylebone	
• London Dry, <i>Orange and Lime</i>	£5.50
• Sweet Orange & Geranium, <i>Orange</i>	£5.50

Wines by the glass available in 125ml.

Our aim is to source the vintages listed within the wine list,
but where this is not possible a suitable alternative may be offered.

Please ask staff for vintage details if not stated.

Champagne and sparkling

	Bottle	Glass
Prosecco Stelle d'Italia, Italy A lively, crisp, sparkling wine with a delicate lemony character and an aromatic, dry, refreshing finish.	£26.75	£6.75
Champagne Jacquart NV Light, golden yellow colour with fine, long-lasting bubbles. The bouquet is lovely and fresh with fruity grape and pear hints mingling with intense notes of bread crust.	£48.50	£8.25
Champagne Jacquart Rosé NV Delicate bubbles wrapped in intense salmon pink. Red berry-fruit aromas of ripe redcurrants, cherries and wild strawberries give way to notes of plum.	£65.00	-
Champagne Jacquart Mosaïque Signature NV The nose opens with aromas of honeysuckle and orange blossom delicately intertwined with a chalky minerality, evolving to rich notes of patisseries, brioche, hazelnut, caramel, honey, marshmallow and almond paste. This Champagne of magnificent balance and concentration offers a deliciously fresh, fruit-packed finish, lingering, harmonious and gourmand after being aged for 5 years.	£55.95	-
Jacquart Alpha 2009/2010 A bright, gleaming wine with a fine yellow gold colour. Aromas of fresh pastry, dried fruits and rose combine and intermingle on the nose. Elegant and expressive on the nose, this champagne combines great power with precision and finesse.	£145.00	-

Alcohol free

	Bottle	Glass
Eins Zwei Zero Sparkling, Germany Leitz Eins Zwei Zero sparkling is clean and fresh with notes of lime and citrus, surprisingly rhubarb and a little hint of red apples with minerality. The finish is dry and relatively long.	£26.75	£6.75

White

Crisp, light and dry

	Bottle	250ml	175ml
Pinot Grigio, Via Nova, Italy	£19.95	£6.90	£4.95
A northern Italian classic. Lemony on the nose, with a delicious peachy balance on the palate. Dry with a lingering finish.			
2018 Signus Vinho Verde, Quinta da Lixa	£23.95	-	-
A lip-smackingly delicious Vinho Verde, with aromas of apple and grapefruit alongside herbal notes. The palate is medium-bodied and refreshing, with the classic touch of spritz.			
2018 Muscadet de Sevre et Maine sur lie Vieilles Vignes, Château du Poyet	£24.95	-	-
This fresh and dry wine is the aperitif wine 'par excellence'. It is ideal with fish and seafood.			
Picpoul de Pinet, Domaine Roquemolière, France	£25.95	-	-
A rising star from southern France; crisp, light and aromatic, with remarkable freshness. The perfect partner to shellfish.			
Madfish Riesling, Australia	£27.95	-	-
Off the southern coast of Western Australia two oceans meet and fish can be seen leaping into the air as if in a state of madness. This cool-climate region is perfect for producing dry, bright and lemony Riesling, with a delicate texture and mineral edge.			
Chablis, Domaine Vauroux, France	£34.50	-	£8.80
Aromatic with Clean mineral notes and hints of citrus. Medium bodied with crisp, apple acidity, pure fruit flavours of white peach and pears, finished with a classic, steely, dry finish. Aged for two years before release - the perfect wine for lobster and shellfish.			
2018 Sancerre, Domaine Franck Millet, Loire, France	£38.00	-	-
Clear & bright in the glass with hints of gold and tinge of green. Ripe citrus fruit with text book mineral crispness and fresh rounded finish.			

Rich and full

	Bottle	250ml	175ml
Reserve Chardonnay, Tooma River, Warburn Estate, Australia	£22.50	£7.70	£5.60
<p>Packed with grapefruit, lime and melon flavours to create a zesty, crisp, citrus balance. No overpowering oak here, this is all about vibrant fruit.</p>			
Viognier Reserve, Bodegas Santa Ana, Mendoza, Argentina	£25.50	£8.90	£6.70
<p>Santa Ana Viognier Reserve has a bright golden colour with green hues. Aromas of stone fruits with an alluring complexity of toasted bread and vanilla notes. Rich and full palate with a hint of sweetness balanced by a racy acidity on the finish. A rich, full bodied wine with aromas of stone fruits, toasted nuts and sweet vanilla.</p>			
Gewurztraminer d'Alsace 2016, Edouard Leiber, France	£28.50	-	-
<p>A wine oozing with exotic fruits and rose petals, this will enhance any wine list and is from one of the world's finest producers of Gewurztraminer.</p>			
2016 Rioja Organza Blanco Reserva Vinedos de Sierra Cantabria	£54.95	-	-
<p>Bright gold .It offers a nose of tropical fruit, minerality and sweet spices. Wild herbs, beeswax, grapefruit and nutmeg spice combine appealingly on the palate here. Aged in new French oak, it is a blend of Viura, Malvasia and Garnacha Blanca. Accompanies pork, creamy pasta dishes and roasted chicken in particular.</p>			

Fresh and fruity

	Bottle	250ml	175ml
Green Fish Verdejo, Spain	£18.95	£6.80	£4.85
A fresh and zesty mix of white peach aroma and attractive fruit to create a clean, dry finish.			
Vignerons de la Vicomté Black Cherry Sauvignon Blanc, IGP Pays d'Oc, France	£19.95	£6.90	£4.95
A beautifully vibrant Sauvignon of attractive green fruit aromas and a delicacy usually associated with more expensive wines.			
Stormy Cape Chenin Blanc, South Africa	£21.50	£7.50	£5.60
Pale in colour with an enticingly citrus nose, this is a typically racy South African Chenin with a good concentration of sub-tropical fruit well balanced with fresh citrus acidity and a dry finish.			
Yealands Estate Sauvignon Blanc, Marlborough, New Zealand	£27.50	£9.50	£6.95
Yealands Estate is a showcase of innovative environmental sustainability. The wines are carefully nurtured from the vine to the bottle with low impact methods giving them carbon 0 certification. Flavours of passionfruit and blackcurrant leaf with underlying notes of wet stone and thyme, with a focused mineral acidity which delivers fantastic length to the wine.			
Albariño Licia-Galicia, Spain	£26.50	-	-
Fresh, thirst quenching, dry and very addictive with aromatic peachy tropical fruit flavours. The perfect Seafood wine that also loves spicy food and fuller flavour fish dishes.			

Rosé

Bottle 250ml 175ml

West Coast Swing White Zinfandel, California, USA

£19.50 £6.90 £4.90

Full of ripe fruit aromas such as peaches, mango and melon. Juicy on the palate with strawberry and tropical fruit flavours with fresh acidity balancing the sweetness.

Pinot Grigio Blush, Via Nova, Italy

£19.95 £6.90 £5.30

Light and crisp, with a delicious partnership of zingy citrus and red berry flavours. The finish is clean and refreshing.

Le Pas Du Moine Rosé Organic, Gassier, Provence, France

£32.50 - -

At the foot of the Mount Sainte-Victoire and just a few kilometres from Aix en Provence, Gassier occupies a privileged position at the crossing of the three Provence appellations. In reference to the footpath furrowing the south facing slope of the Mount, the cuvée Le Pas du Moine invites you to explore the richness of this magnificent Sainte Vctoire terroir.

Red

Easy drinking

	Bottle	250ml	175ml
Red Boar, Bobal, Spain A sappy red of lovely bramble fruit aromas, replicated on the palate and a vibrancy of flavour.	£18.95	£6.80	£4.85
Vignerons de la Vicomté Black Cherry Merlot, IGP Pays d'Oc, France Dark red fruit flavours (black cherry, blackcurrant) well balanced with fresh tannins for a lovely juicy mouthful.	£19.95	£6.90	£4.95
Reserve Shiraz, Tooma River, Warburn Estate, Australia A rich nose with red and blackberry aromas and a smooth, textured palate, dripping with juicy dark fruits and hints of black pepper. A good partner to grilled meats.	£22.50	£7.70	£5.60
2015 Côtes du Rhône Rouge Quatre Cepages, Laudun Chusclan, France A wine created with grapes from two villages. Chusclan tends to produce denser, juicier red wines, with freshness from hillside plantings. Meanwhile, Laudun wines veer towards a lighter, more mineral style. Together they balance to produce a this great example of a Côtes du Rhône.	£23.50	-	-
2016 Rioja Crianza, Ramon Bilbao, Spain A modern style of Rioja with fresh dark fruit, such as blackberries and blackcurrants balanced with its time in oak. Ruby red and youthful with some sweet spice and vanilla.	£26.50	£9.60	£6.95

Light and medium

	Bottle	250ml	175ml
2018 Château La Croix de Queynac, Cordier, Bordeaux, France	£23.95	-	-
La Croix de Queynac is situated in the commune of Galgon on the Right Bank, North West of Lalande de Pomerol. The estate vineyards have the ideal terroir for Merlot producing great value classic wines from one of the world's most recognised wine region. A match for red meats, pasta dishes, or grilled pork ribs.			
Melodias Malbec, Trapiche, Mendoza, Argentina	£25.50	£8.60	£6.20
A juicy Malbec with notes of baked plums, raisins & hints of chocolate and vanilla. Enjoy with steaks, red meats, and barbecued dishes.			
Pinot Noir d'Alsace 2016, Edouard Leiber France	£27.50	£9.30	£7.20
The estate in the heart of the Alsace vineyards at Voegtlinshoffen (better to attempt pronunciation before finishing the bottle). A silky "feminine" red of delicacy rather than power.			
2015 Chianti, Da Vinci, Italy	£26.50	-	-
Deep purple in colour. The dominant bouquet is of cherry and fresh red fruits mingled by peppery notes. On the palate the wine is well balanced, ripe and lively with soft and round tannins lingering throughout the finish.			
Château Bertinat Lartigue, 2014, Richard Dubois, St Emilion, France	£39.50	-	-
St Emilion produces some of the most enjoyable wines in the whole Bordeaux region. Deliciously soft and elegant with plum fruits and firm structure. This 2009 vintage wine is coming to its peak and will pair wonderfully with red meat, especially beef.			
2016 Crozes-Hermitage Rouge, Domaine Combiar	£59.95	-	-
Complex fruit aromas, with secondary notes of tar and leather and a touch of spicy oak. These characters are echoed on the palate with firm, ripe and elegant tannins. Pairs well with lamb, and roast chicken, after being aged for 12 months in new oak.			

Full and robust

	Bottle	250ml	175ml
Montepulciano d'Abruzzo DOC Colle Sori, Italy	£22.95	£7.80	£5.70
A classic Italian red which pairs with classic Italian flair! Deep ruby red in the glass with a bouquet of cherries and a soft, smooth and mouth filling body.			
Cabernet Sauvignon Reserva, Vinamar, Casablanca Valley, Chile	£24.50	£8.30	£5.95
Red ruby color, intense aromas of berries and cherry with notes of vanilla. In mouth it's fresh, with balanced acidity and soft tannins. When fermentation has finished, the wine was aged in French and American oak barrels for 12 months.			
2017 Estacion 1883 Malbec, Trapiche	£31.50	-	-
Notes of ripe red fruits, cherries and violets with an underlying minerality and an elegant finish. Grapes are hand harvested, grown in the Uco Valley, where organic processes are followed, with no need for chemicals, herbicides, and fungicides.			
2016 Synonymous Shiraz, Chaffey Bros, Barossa, Australia	£39.95	-	-
Deep crimson/purple in colour with a nose of cedar, spice and plum hinting at the mix of dark fruits and chocolate lurking on the rich structured palate. The wine shows powerful depth of flavour with plush lingering mouthfeel. 'Synonymous' because the Barossa really is still identified with Shiraz. Eight different vineyards are represented here as a cross-section of Barossa sub regions and geologies with Stockwell, Ebenezer, Moppa (all northern Barossa), Tanunda and Springton (Eden Valley) being the major components.			

	Bottle	250ml	175ml
--	--------	-------	-------

Rioja Reserva Unica, Vinedos Sierra Cantabria	£44.50	-	-
--	--------	---	---

The result of a strict barrel selection from the Sierra Cantabria Reserva production given 24 months in predominantly French oak. A lovely vibrant deep colour, the nose is coiled, cool and mineral with dark berry fruit, wonderful purity, blueberry. A touch of clove and cinnamon add complexity. This really is very sleek and brilliantly composed.

2014 Artemis, Stag's Leap Wine Cellars, USA	£89.95	-	-
--	--------	---	---

Artemis is a voluptuous Cabernet Sauvignon blend made by world famous Stag's Leap Wine Cellars and named after a Greek goddess associated with the protection of wild animals, especially the sacred Stag. The wine itself offers inviting aromas of black cherry and plum with hints of vanilla, followed by a smooth, creamy palate of satin tannins and flavours of ripe mixed berries and blackcurrant. A touch of Merlot and a splash of Malbec add a deep complexity, as does 18 months resting in oak barrels.

Remember - we select these wines ourselves, so if you're not sure what to order, or fancy trying something new, please just ask.

We're as passionate about good wine as we are about excellent food and would be delighted to help you.



SEAFOOD PUB COMPANY

www.seafoodpubcompany.com info@seafoodpubcompany.com