

Wine List

White



Pinot Grigio: *Italy - Via Nova 12.0% ABV 125ml £4.30 Bottle £23.00*

Lemony on the nose, with a delicious balance in the mouth. This easy to drink, subtle Pinot Grigio is distinctly Italian in its characteristics

Chardonnay: *Australia - Tooma River 13.0% ABV 125ml £4.20 Bottle £22.50*

Packed with grapefruit, lime and melon flavours, all bound up with a zesty, crisp citrus balance which cuts through to the finish and pronounced minerality

Sauvignon: *New Zealand - Waipara Hills 12.5% ABV 125ml £5.50 Bottle £32.00*

Bursting with guava aromas, this wine has a full and fresh flavour

Gavi Di Gavi: *Italy - La Minaia 13.0% ABV Bottle Only £36.00*

A finely crafted, fresh white wine, with a medley of pears, citrus fruits and apples on the nose. Acacia, white flowers and white peaches and a touch of wild herbs on the nose.

The palate is fresh, crisp and classically mineral, with flavours of red apples, lemon and melon

Viognier: *France - Baron De Badassiere 13.0% ABV Bottle Only £30.00*

Warm climate and coastal breezes combine to help create a fresh, modern Viognier with almond and honey perfumes with flavours of tropical guava and apricot

Red

Shiraz: *Australia - Tooma River 14.0% ABV 125ml £4.40 Bottle £24.00*

A touch of spice (often of black pepper), dark and red fruits with hints of dark chocolate with a subtle smoky or oak nuances which leaves a really clean and lovely finish

Malbec: *Argentina - Central Valley 13.5% ABV 125ml £4.50 Bottle £24.50*

An intense, juicy Malbec with a fresh and fruity nose. Flavours of blackberry, plum and black cherry. Good rounded tannins with sweet cinnamon spice

Merlot: *Chile - Pico Claro 13.5% ABV 125ml £4.30 Bottle £23.00*

Rich, intense aromas and flavours of bramble fruits. The velvety texture of this Chilean Merlot from the famed Valle Central. Well rounded with good weight and length, flavours of bramble fruits

Tempranillo: *Spain - La Vivienda 12.5% ABV Bottle Only £25.00*

Deep dark purple colour with a nose of dark fruits and rich plum taste and firm structural tannin

Rioja Crianza: *Spain - Bodegas Lan 13.5% ABV Bottle Only £36.00*

Intense cherry red colour with aromas of ripe strawberries, raspberries and cranberries which are framed by subtle notes of vanilla and spice from the American oak barrels where the wine has spent up to a year mellowing. On the palate, the wine is full bodied with silky tannins and a bright acidity which carries the aromas onto a lovely, long lingering finish.

Primitivo: *Italy - I Muri 14.0% ABV Bottle Only £34.00*

Deep ruby red with intense aromas of red berry fruit. Full-bodied with firm tannins, it is really well-balanced with lots of ripe fruit flavours which carry through to a delicious savoury finish.

Rosé

Pinot Grigio Blush: *Italy - Via Nova 12.0% ABV 125ml £4.50 Bottle £24.00*

A light and refreshing rose, with fresh cranberry and raspberry notes. On the palate the wine is crisp with citrus flavours coupled with a core of red fruit. Dry, fresh and fruity

White Zinfandel Rosé: *USA, California - West Coast Swing 10.5% ABV 125ml £4.70 Bottle £25.50*

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

Sparkling Wines

Prosecco DOC: *Italy - L'Evento 12.0% ABV 200ml Bottle £8.00 750ml Bottle £22.50*

With lively aromas of lemon, pear and apple, it's delicious drunk on its own, or as part of a Spritz. With aromas of peardrop, apples and lemons

Champagne: *France, Reims - Piper Heidsieck 12.0% ABV Bottle Only £50.00*

This wine is pale golden in colour. On the nose, there are intense notes of almonds and fresh hazelnuts, with flavours of fresh pear and apple with a delicate hint of citrus. It is lively and light with added depth from the Pinot Noir, creating beautiful balance.





The Shroppie Fly

Christmas Menu

Thursday 20th November - Wednesday 31st December 2025

£35 for 3 courses £30 for 2 courses

Mulled Wine 175ml £6.00

Starters

Parsnip and mulled cider soup, baked baguette, whipped butter (v)
Duck liver pate, smoked duck breast, pickled carrot, daikon radish, plum gel, toasted Sourdough rye
Prawn, avocado and cucumber salad, toasted cashews, brown bread & butter
½ Camembert, roast fig and baked breads (v)

Mains

Turkey, roast potatoes, seasonal veg, stuffing, sprouts & bread sauce
Braised beef brisket, celeriac purée, potato fondant, cavolo nero, roast parsnip, red wine jus
Tabbouleh stuffed butternut squash, roast potatoes, parsnips & carrots, cavolo nero, sage sauce (v)
Braised cod, roast winter root veg, parsnip crisps & parsley sauce

Puddings

Christmas pudding, roast plums & brandy sauce (v)
Stollen parfait, cherry sorbet (v)
Limoncello cheesecake, Biscoff base, orange, blackcurrant, almond cinnamon Chantilly cream (v)
Chocolate fudge brownie, chocolate sauce, vanilla ice-cream (v)

Hot Drinks

Coffee

Americano 3.50 / Flat White 3.70
Single Espresso 3 / Double Espresso 3.50
Latte and Cappuccino 3.80 / Mocha 4.80

Teas 3

Black / Peppermint / Mao Feng Green / Earl Grey

Hot Chocolate 4

Deluxe Hot Chocolate 4.30

Liqueur Coffee 6.50

Irish / Welsh / Scotch / French / Russian
Amaretto / Baileys / Cointreau

Please note that menu items cannot be exchanged between the main menu and the Christmas menu

*All allergens are present in our kitchen, please make our team aware of any allergies or intolerances
- not all ingredients are listed on the menu*

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