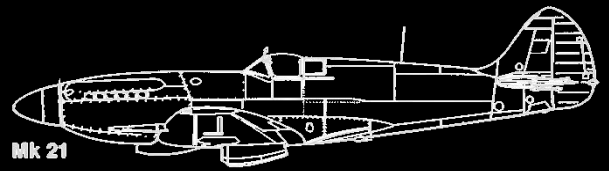


# WINE LIST

## 1935 Rooftop Restaurant & Bar



<u>WHITE WINE</u>	<u>Bottle</u>	<u>125ml</u>	<u>175ml</u>	<u>250ml</u>
<b>Airen, Molino Del Sol – Spain – (W)</b> An attractive dry white with flora and citrus aromas leading to a crisp, fresh palate (2) Sommelier Wine Awards - BRONZE	23.95	4.75	6.50	8.50
<b>Chenin Blanc, Inkosi - South Africa</b> Bursting with citrus and pineapple aromas, it has a balanced and refreshing clean finish (3)	28.50	6.75	8.75	10.75
<b>Luna Azul Sauvignon Blanc - Chile</b> Expect a burst of passion fruit & guava from this delightful Sauvignon Blanc. A simple lifted floral finish that is clean on the palate (2) Sommelier Wine Awards - BRONZE	27.95	6.25	8.25	10.25
<b>Chardonnay, Down Under - Australia</b> Zesty lemon and apple aromas, along with white peach and pear burst on the palate (2) Sommelier Wine Awards - COMMENDED	29.95	7.25	9.25	11.25
<b>Pinot Grigio, Sea Change, Italy</b> The nose shows delicate floral aromas and a hint of citrus. On the palate the same citrus notes are present, resulting in a crisp and refreshing white (1)	31.95	7.95	9.95	11.95
<b>Viognier, L'Autantique - France</b> Beautiful yellow colour with golden reflections. Nose revealing fine and powerful aromas of apricot, ripe peach and exotic fruits. The palate has a fresh crisp acidity and a long lingering finish (2)	37.95	8.95	10.95	12.95
<b>Entreflores Albariño – Spain</b> Elegant, very rich palate, fleshy and well structured. Fresh and acidic mid-palate highlights subtle varietal character, enhanced by some fruity notes. Fresh and intense finish (2)	39.95			
<b>Gavi D.O.C.G, La Soraia – Italy</b> The nose is full of inviting aromas like white peach and blossom, leading on to a mid-bodied palate with more citrus notes, a rounded and slightly oily texture and a long, mineral finish (1)	39.95			
<b>Sauvignon Blanc, Turtle Bay – Marlborough, NZ</b> This wine is fresh and vibrant with passion fruit, gooseberry and some melon characters. It has a balanced richness of fruit with a floral note through the palate, intense depth of flavour and a crisp finish (1) Sommelier Wine Awards - BRONZE	39.95			
<b>Chablis, Domaine Dupre – France</b> Gleaming and bright, with a subtle nose of citrus and white flowers, elderberry and aniseed underscored by a fresh salinity. Zippy and intense on the palate (1)	39.95			
<u>ROSE WINE &amp; DESSERT WINE</u>	<u>Bottle</u>	<u>125ml</u>	<u>175ml</u>	<u>250ml</u>
<b>Tempranillo Rosé, Viña Elena – Spain – (W)</b> Beautiful raspberry-pink colour with aromas of rose and violet. Dry to taste with a fruity finish (2)	24.95	5.95	7.95	9.95
<b>White Zinfandel, Charlie Zin – USA</b> Fruity and fresh with a very pleasant mouth feel. Gorgeous rosé laden by red fruit and hints of delicate spices. Rich in flavour with an elegant and harmonious aftertaste (5) Sommelier Wine Awards - SILVER	25.95	6.25	8.10	9.95
<b>Pinot Grigio, Sea Change – Italy</b> Delicate bright pink colour. The nose is packed with notes of wild strawberry, cranberry and a hint of juniper. Fresh and crispy, light and easy to drink. This wine is full of zesty fruit flavours like strawberry, peach and citrus. It is smooth and soft with a moderate structure and long finish (2)	29.95	7.25	9.25	11.25
<u>No Alcohol Wines</u>	<u>Bottle</u>			
<b>Sea Change 0% Sparkling – WHITE - Italy</b> Hints of elderflower, crisp apple and summer mint set the taste buds alive. Its elegant perlage makes Sea Change Free a refreshing and enjoyable companion to any occasion (2)	29.95			
<b>Torres Natureo Muscat – WHITE - Spain</b> With 0.0% alcohol and less than half the calories of a normal wine. For those who want to enjoy all the flavour of wine without the alcohol (3)	29.95			
<b>Torres Natureo Syrah – RED - Spain</b> Dark cherry red colour. On the nose, there are ripe fruity aromas and a touch of spice. Soft, supple, and delicious on the palate (B)	29.95			

**(W) Wine Offer**  
Buy two large glasses  
of wine and get the  
bottle complimentary  
\* only on certain wines



### 1935 Rooftop Restaurant & Bar

Holiday Inn Southend, 77 Eastwoodbury Crescent,  
Southend on Sea, Essex, SS2 6XG  
0845 092 1935 | www.hisouthend.com

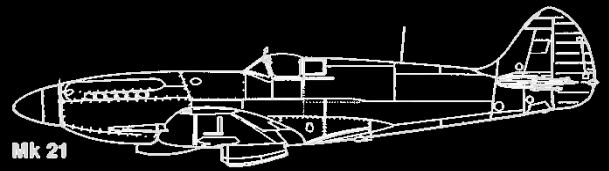
Updated:

12<sup>th</sup> September 2024

WHITE WINE, ROSÉ WINE & SPARKLING & CHAMPAGNE RATED FROM 1-9.  
'1' BEING THE DRIEST & '9' BEING THE SWEETEST.  
RED WINE RATED FROM A-E.  
'A' BEING THE LIGHTEST & 'E' BEING THE MOST FULL-BODIED.  
VINTAGES ARE CORRECT AT TIME OF GOING TO PRINT, BUT MAY CHANGE  
DUE TO AVAILABILITY. FULL ALLERGEN INFORMATION IS AVAILABLE UPON  
REQUEST, PLEASE ASK YOUR SERVER

# WINE LIST

## 1935 Rooftop Restaurant & Bar



<u>RED WINE</u>	<u>Bottle</u>	<u>125ml</u>	<u>175ml</u>	<u>250ml</u>
Tempranillo, Molino Del Sol – Spain (W) A wonderful fruity red with a silky-smooth finish (B)	24.95	4.75	6.50	8.75
Merlot Luna Azul - Chile This attractive Merlot displays varietal aromas of cassis & liquorice, with flavours of plum, sweet spice and a hint of chocolate (B) Sommelier Wine Awards – BRONZE	27.50	6.25	8.25	10.25
Pinot Noir, Balauri - Romania Gorgeous flavours, almost syrupy in its concentration. Dark, rich and potent, with layers of complex black cherry, raspberry and cinnamon. Deep, with pretty fruit cake and spicy aromatics. Lingering aftertaste (A) Sommelier Wine Awards - BRONZE	28.95	6.75	8.75	10.75
Shiraz, Down Under - Australia Dark cherry colour with aromas of plum and smoky black pepper giving way to a lush ripe black fruit palate (C) Sommelier Wine Awards - COMMENDED	29.95	7.25	9.25	11.25
Faustino Rivero Joven D.O.C. Rioja - Spain A bright wine with red berry aromas with notes of liquorice (B)	30.95	7.75	9.75	11.75
Malbec, Equino - Argentina A mix of plum, raspberry and blackberry, medium-bodied, yet soft and silky with seductive tannins. The purity of this wine is natural acidity (C) Sommelier Wine Awards - BRONZE	30.95	7.75	9.75	11.75
Cabernet Sauvignon, Baron D'Arignac – France Medium-bodied red bramble fruit with clean acidity and soft hints of plums and green peppers (A) Sommelier Wine Awards – BRONZE	31.95	7.95	9.95	11.95
Pinotage, Inkosi – South Africa Smooth ripe damson and a hint of vanilla followed by soft rounded tannins giving good length on the finish. Brimming with delicious fruit (C)	26.95			
Montepulciano d'Abruzzo - Sea Change - Italy Savoury and slightly earthy notes combine on the nose with attractive dark cherry aromas. The berry flavors are long on the palate and smoothly textured, finishing with light but persistent tannins (C)	32.95			
Chianti Classico D.O.C.G Sant' Ilario – Italy Characteristic scents of violet, small red fruit and subtle spices. Full, well-structured and conveys all the character of the Sangiovese grape (C)	35.95			
<u>SPARKLING WINE &amp; CHAMPAGNE</u>	<u>Bottle</u>	<u>125ml</u>		
Prosecco Simpatico D.O.C - Italy Elegant fruity aromas of apple and apricot. A smooth, fresh and well-balanced sparkling wine (1)	34.50	10.95		
Prosecco Rosé, Famiglia Botter D.O.C Extra Dry – Italy Fine bright perlage, light rose colour. Delicate and complex bouquet with fruity notes of peach, green apple and lemon (1)	39.50	11.95		
NV Brut, Champagne Eugene III IRC - France Ample with a nice length, and notes of yellow and dried fruits. Beautiful freshness and finesse. A smooth finish with pleasant notes of candied citrus dried apricots and fruits with a little spicy side (1)	69.95			
Lanson Pere et Fils NV – France Crafted using the non-malolactic method, the wine is aged for about 40 months on the lees. Distinctively crisp and zesty, the palate shows elegant fruit and the finish has plenty of freshness (1)	95.95			

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### FOOD ALLERGIES & INTOLERANCES

Before you order your food & drinks please speak to our staff  
if you would like to know about our ingredients.  
We cannot guarantee that any food & beverage item sold is  
free from traces of allergens.



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