



At Seckford Hall Hotel and Spa, we are deeply committed to supporting our local community by partnering with businesses and small suppliers in the area.

We take great pride in sourcing the finest products from these trusted partners, ensuring that every aspect of our guests' experience reflects the quality, craftsmanship, and authenticity that only local artisans can provide.

From locally grown produce in our restaurant to bespoke amenities in our rooms, our dedication to excellence is matched by our passion for promoting and preserving the unique character of our region.

We believe that by working hand-in-hand with these exceptional local businesses we can offer our guests an unparalleled and truly memorable experience.



WINE MENU



Peter Graham Wines has been supplying the hospitality industry within the East Of England since 1997. We have been fortunate enough to travel around the world, meeting with the most fabulous producers and winemakers along the way, those of which feature on the list we have curated for Seckford Hall Hotel and Spa. Each wine has been carefully tried and tested (poor us) and we feel we have found some right gems. Our mission is to bring the taste of the world to East Anglia by partnering with suppliers who share our passion for quality, value, authenticity and sustainability.

This list includes some fan favourites such as the Award Winning New Zealand Sauvignon Blanc from Allan Scott, as well as wines from the local Flint Vineyards portfolio, who has become renowned as one of England's most exciting producers. There really is something for everyone, whether it be a light and fruity Pinot Grigio from Italy to a spicy Lebanese red.

Not only do we work hard to find the best wines we are also a member of the Living Wage Foundation committed to paying the living wage and actively pledge every year to support a local charity close to our hearts, contributing a portion of every bottle sold. This past year, we've proudly supported EACH, an organisation that provides lifelong care to over 365 families in East Anglia, offering a wide range of services for both bereaved and non-bereaved families.

We hope you love the wines just as much as we do.

SPARKLING AND CHAMPAGNE

125ML BOTTLE

Organic Prosecco Spumante “Fiori di Campo” VENETO, ITALY – V | VE

£10.00 £37.00

This organic version of the ever-popular Italian Sparkler is bursting with pear and green apple flavours.

Prosecco Rosé “Le Dolci Colline” VENETO, ITALY – V | VE

£10.00 £37.00

A fresh and delicately fruity Prosecco Rosé with red berry and floral aromas. Lively on the palate with ripe strawberry and raspberry notes and a clean, refreshing finish.

Charmat Rosé, Flint Vineyards NORFOLK, ENGLAND

£11.00 £52.00

This wine will not disappoint. Uniquely English, fruity, vibrant, sassy and fun!

Billecart Brut Reserve CHAMPAGNE, FRANCE

£16.00 £72.00

A subtle pleasure with a delicate texture under the charm of white flesh fruit flavours (apples, crunchy pears). With a beautiful fluidity of a delicious lightness uniting gourmand flavours of springtime.

Billecart Blanc de Blancs CHAMPAGNE, FRANCE

£97.00

A creamy sensation with a chalky and meringue texture, associated with nuances of fresh almonds and citron zest. A smoothness of great class which is chiselled and persistent.

Billecart Brut Rose CHAMPAGNE, FRANCE

£97.00

An outstanding tactile sensation with a creamy smoothness, which evolves into a very noble notion with a character of wild strawberries and a slightly raspberry finish. A harmonious and delicious equilibrium with a remarkable precision.

Billecart-Salmon



It all started in 1818 when Nicolas François Billecart and Elisabeth Salmon were married, marking the creation of their Champagne House. This has been a family story since the beginning with Louis Salmon, brother of Elisabeth and a passionate oenologist, getting involved in the creation of the wines.

Thus, over 7 generations, each member of the family has endeavoured to continue the family tradition, staying faithful to the same motto: “Give priority to quality, strive for excellence”.

WHITE

175ML 250ML BOTTLE

Chenin Blanc “Kraal Bay” SWARTLAND, SOUTH AFRICA – **V** | **VE** £8.00 £10.00 £28.00

Exquisite tropical fruit flavors collide with a crisp, electrifying finish!

Fonte da Perdiz Douro white DOURO, PORTUGAL £9.00 £10.50 £30.00

This wine masterfully intertwines its exhilarating freshness with enchanting floral and fruit notes, unveiling a singular mineral essence. It concludes with a vibrant, intense, and profoundly complex finish that leaves a lasting impression

Pinot Grigio “Terrazze della Luna”, Cavit TRENTO, ITALY – **V** | **VE** £10.00 £11.50 £32.00

Packing more weight than your average Pinot Grigio. This wine has complex floral notes, white fruit and fresh acidity. Great depth of flavour.

Picpoul de Pinet Sélection, Cave de l’Ormarine £10.50 £13.50 £35.00

LANGUEDOC, FRANCE

Heralded as ‘the Chablis of the South,’ Picpoul captivates with its delicate, intoxicating perfume of ripe melon on the nose. The palate, rich and opulent, retains an invigorating freshness and a tantalizing saline essence that enchants the senses.

Viognier, Château Burgozone CÔTE DU DANUBE, BULGARIA – **V** | **VE** £11.00 £14.00 £37.00

Adorned with a radiant lemon hue, this wine exudes a fresh bouquet of zesty citrus and succulent stone fruits, interwoven with subtle tropical notes. The taste is impeccably structured, revealing crisp aromas of citrus and stone fruits, complemented by delicate floral undertones. Its elegance extends to a remarkable length and a delightfully lingering aftertaste

Riesling Feinherb, “Essence”, Prüm MOSEL, GERMANY £40.00

For generations, the Prum name has been a beacon of unparalleled wine craftsmanship. This vibrant and exotic creation dances on the palate with lively acidity, culminating in a delightfully dry finish that leaves you yearning for more.

Sauvignon Blanc, Allan Scott Estate £12.00 £15.00 £42.00

MARLBOROUGH, NEW ZEALAND – **V** | **VE**

Allan Scott really is a true pioneer of the Marlborough region. This wine is punchy and vibrant with excellent varietal purity, a beautiful long finish and mouthwatering flavours of apple, nectarine and lime peel.

Bacchus ‘Fumè’, Flint Vineyard NORFOLK, ENGLAND – **V** | **VE** £47.00

Dare to try something different. Fleshy pear and delicious apple flavours. One for Savignon Blanc lovers!

Chablis, William Fèvre BURGUNDY, FRANCE – **V** | **VE** £67.00

Classic Chablis aromas of crushed seashells and citrus fruits. Fèvre’s bottling is benchmark. A prickly palate and fresh throughout.

Pouilly-Fuissé Vieilles Vignes, Florent Rouve BURGUNDY, FRANCE £107.00

One of the finest new premier crus in Pouilly-Fuissé. Extremely creamy and a delicious citrus intensity. Exquisite!

Meursault Sous La Velle Domaine Perrin BURGUNDY, FRANCE – **V** | **VE** £145.00

Brilliant light yellow in colour with golden highlights. The nose is rich in white floral notes. On the palate, the mineral quality of the terroir is evident, but the wine has a mellow, rounded finish.

RED

175ML 250ML BOTTLE

“Julia Florista” Tinto, Vidigal LISBOA, PORTUGAL

£8.00 £10.00 £28.00

Ruby red, medium bodied and ever so easy drinking. The spicy red fruit is a crowd pleaser.

Pinot Noir “Tierra Alta” CENTRAL VALLEY, CHILE – V | VE

£8.50 £10.50 £30.00

A delicate wine showing ripe plums and wild strawberries. The perfect Pinot Noir.

Côtes du Rhône “Reserve du Fleur” RHÔNE, FRANCE – V | VE

£10.50 £13.50 £35.00

This delightful Rhone blend is youthful and fresh, with clean bright fruit, backed up by pepper and spice.

Malbec “Caoba” MENDOZA, ARGENTINA

£11.00 £14.00 £37.00

Perfumed, fruit forward style with ripe black berry fruit and a touch of spice. Great with steak.

Peacock Ridge Merlot STELLENBOSCH, SOUTH AFRICA – V | VE

£11.00 £14.00 £37.00

Deep and dense blackcurrant flavours with aromas of cedar wood, smoke and herbal notes. Long and complex.

Laztana Reserva Rioja DOCa, Bodega Olarra RIOJA, SPAIN – V | VE

£12.00 £14.50 £38.00

Sweet ripe fruit and delicate aromas of smokiness on the nose, followed by a rich palate of cherries, plums, blackberries and vanilla. Full-bodied with fresh and fruity finish.

Shiraz, Wild Ferment, Yalumba BAROSSA VALLEY, AUSTRALIA – V | VE

£42.00

This wine really does deliver. Rhubarb, berry cheesecake, jelly and jam, warm nutmeg and cinnamon. The smokey finish with a sweet spice tantalises the taste buds.

Vieilles Vignes Cinsault, Domaine Tourelles BEKAA VALLEY,

£47.00

LEBANON – V | VE

A truly exotic red. A mix of ripe fig, bright red cherry and plum fruit with star anise spice.

Cabernet Sauvignon “Wetmore”, Wente Vineyards CALIFORNIA,

£62.00

USA – V | VE

Notes of earth and cocoa dust are complemented by spice and dark fruits. Lush and deep with a long finish.

Sokol Blosser Evolution Pinot Noir OREGON, USA – V

£68.00

Dangerously juicy and fruit-driven with a sophisticated silk. Hints of pomegranate, cherry, cranberry and baking spice.

Gigondas ‘Tradition’, Domaine de Font-Sane OREGON, USA – V | VE

£82.00

Notes of clove, liquorice, ripe berries and plum. The mouth is concentrated with a charming sweetness and fine tannins.

Amarone della Valpolicella “La Colombaia”, Montresor VENETO,

£92.00

ITALY – V | VE

Sumptuous sweet dark fruit aromas and bold flavours of wild cherry and plum with a delicious hint of dark chocolate.

Château La Patache, Pomerol BORDEAUX, FRANCE

£102.00

All the fruit you would expect from a truly great merlot! Divine and silky smooth. Every sip is precious.

V: VEGETARIAN | VE: VEGAN | S: SUSTAINABLE

RED, CONTINUED

BOTTLE

Domaine La Lauzeta, Saint-Chinian Mezura 2016 LANGUEDOC-

£67.00

ROUSSILLON, FRANCE

Deep, succulent and full-bodied blend of 60% Syrah, 25% Grenache, 15% Carignan., marrying blackberry fruit with notes of sage and fennel and a hint of iodine. Organic.

Hayes, Estate Field Blend 2019 BAROSSA VALLEY, AUSTRALIA

£77.00

A juicy, structured and soft co-fermentation of Barossa Valley's Big Three grapes – Grenache, Shiraz and Mataro. Only 900 numbered bottles made. An aromatic delight - fruity, floral, spicy and savoury. Organic.



Substrata wines

We source delicious, innovative & challenging wines from small, independent producers who make wine in sympathy with their environment, with particular emphasis on chemical-free farming. We promote low intervention winemaking; wine made with a minimum of additives and manipulation. We search out and promote producers who integrate added social value into wine production, whether by benefitting communities or by increasing diversity and social mobility within the wine industry.

ROSÉ

175ML 250ML BOTTLE

Blush Zinfandel "Twisted House" CALIFORNIA, USA – V | VE

£8.00 £10.00 £28.00

Sweet and voluptuous, beautifully pink in colour, packed with redcurrant and strawberry.

Pinot Grigio Rosé "La Riva" SICILY, ITALY – V | VE

£9.00 £10.50 £30.00

Very light and refreshing with a delicate pear-drop fruit. Bright and fresh, terrifically easy to drink.

#LOU, Chateau Peyrassol, Coteaux d'Aix Rosé

£11.00 £14.00 £38.00

CÔTES DE PROVENCE, FRANCE

A blend of Cinsault, Grenache and Syrah, this Provence Rosé is a perfect apéritif. Spicy on the nose with red berries, peach and a dry crisp finish.

DESSERT WINES

75ML BOTTLE

Monbazillac, Domaine de Grange Neuve SOUTH WEST FRANCE – V | VE

£8.00 £37.00

A fabulous dessert wine, sweet and luscious with a great backbone of acidity. The nose is fresh with marmalade, ripe nectarine and melon. Honey and toffee in the mouth, with a twist of bitter orange.

PORT

50ML BOTTLE

Graham's "Six Grapes" Port DOURO, PORTUGAL

£8.00 £47.00

Full-bodied, with fragrant blackberry aromas and rich black fruit on the palate.



Peter Graham Wines partners with us to create our beautiful wine list. They are doing their bit to help the environment through carbon offsetting, by planting trees around the world. If you buy a bottle of their lovely wine, a contribution will be made to EACH. To find out more, please visit them at www.petergrahamwines.com



Registered Charity Number 1069284