

WINE MENUD



WHITE WINES

Light & Aromatic

1. CONDE VILLAR VINHO VERDE BRANCO (BTL £25)

Vinho Verde, Portugal (Vg)

Pineapple and mango, with interesting floral notes



2. BONAVITA PINOT GRIGIO (BTL £23)

Veneto, Italy

Subtle pear and apple fruit



Sauvignon Blanc & Friends

3. FUMEE BLANCHES SAUVIGNON (BTL £23)

Vin de Pays, France

Aromas of citrus, grapefruit and lime, white flowers- jasmine and a hint of smoke



4. ST PEYRE PICPOUL DE PINET (BTL £24)

Languedoc-Roussillon, France

floral with balanced acidity



5. MAMAKU SAUVIGNON BLANC (BTL £26)

Marlborough, New Zealand (Vg)

refreshing apples, pears and gooseberries



Rich Whites

6. AGNUSDEI ALBARINO (BTL £27)

Rias Baixas, Spain (Vg)

apple, pear and ripe pineapple



7. LITTLE EDEN CHARDONNAY (BTL £24)

SE Australia

ripe stone fruit flavours



8. DOMAINE PAUL NICOLLE CHABLIS

VIEILLES VIGNES (BTL £32)

Burgundy, France

stone fruit, and green apple, marked by bright acidity



9. BABINGTON BROOK CHARDONNAY (BTL £23)

SE Australia

pear, apple and crisp acidity



10. LOROSCO CHARDONNAY RESERVA (BTL £23)

Casablanca Valley, Chile

peach, pineapple and hints of banana



Vegetarian



Vegan



Organic

RED WINES

Soft Light Reds

11. LES NUAGES PINOT NOIR (BTL £25)

Vin de France 

plum, blackberry, with a hint of chocolate and vanilla



12. LES CHAISES MERLOT (BTL £23)

Vin de France 

plummy fruits with mocha



Mediterranean & Warm Reds

13. ZAGALIA MONTEPULCIANO (BTL £24)

d'Abruzzo, Italy 

lamb, pasta and cold meats

juicy blackberry and cherry fruits with a lovely touch of spice on the finish



14. DON JACOBO VITICULTURA ECOLOGICA CRIANZA (BTL £27)

Rioja, Spain  



15. PIEDRA NEGRA MALBEC (BTL £25)

Mendoza, Argentina 

red fruits, black pepper with soft ripe tannins



Full Bodies, Textures & Robust Red

16. DE BORTOLI WOODFIRE SHIRAZ (BTL £25)

Victoria, Australia

ripe plum, dark chocolate and black pepper



17. LOROSCO CABERNET SAUVIGNON RESERVA (BTL £23)

Maipo, Chile

cassis, black cherry, vanilla and mocha



18. BAROLO, SANSILVESTRO (BTL £40)

Piedmonte, Italy

game, veal, beef, lamb spices and dried flowers, sweet tannins



19. LES COMBES D' ARNEVEL CHATEAUNEUF DU PAPE (BTL £42)

Rhone, France

ripe dark berries turning to spices with generous mouth feel



20. CHATEAU HAUT LA GRENIERE LUSSAC SAINT EMILION (BTL £29)

Bordeaux, France

ripe cassis fruit, soft tannins



FOOD PAIRING RECOMMENDATIONS



BEEF



CHICKEN



LAMB



VEAL



SHELLFISH



FISH



BURGER



HAM



COLD MEATS



SALAD



PASTA



PIZZA



LIGHT SPICE



RICE

ROSÉ WINES

21. BULLETIN WHITE ZINFANDEL ROSÉ (BTL £23)

California, USA

strawberries and sweet red fruit flavours



22. FUMEE BLANCHES ROSÉ, GRIS DE SAUVIGNON (BTL £23)

Vin de Pays, France

red currants, pears and citrus fruit with a fresh finish on the palate



NON-ALCOHOLIC

23. PIERRE ZERO WHITE (BTL £21)

France

delicate freshness with a hint of sparkle



24. PIERRE ZERO RED (BTL £21)

France

balanced and youthful showing fresh red fruits



CHAMPAGNE & SPARKLING WINES

25. VITELLI PROSECCO SNIPES (SNIPES: £8)

Veneto, Italy

Light, fruity nose and delicate mousse



26. PIERRE ZERO SPARKLING (BTL £24)

France

Delicate tropical fruits of peaches, lychee with a clean freshness



27. VALDO PROSECCO (BTL £24)

Veneto, Italy

Zesty and lively taste with ripe with apple



28. TAITTINGER NV (BTL £60)

Champagne, France

delicate wine, with flavours of fresh fruit, honey and brioche



29. VITELLI PROSECCO (BTL £24)

Veneto, Italy ⑤

notes of citrus fruit, pear and apple



30. CHAMPAGNE BARRON DE VILLEBOERG (BTL £50)

Champagne, France

aromatic with subtle notes of honey, hazelnuts, dried currants and brioche



SILVERBIRCH
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