

## Welcome to Wild Shropshire

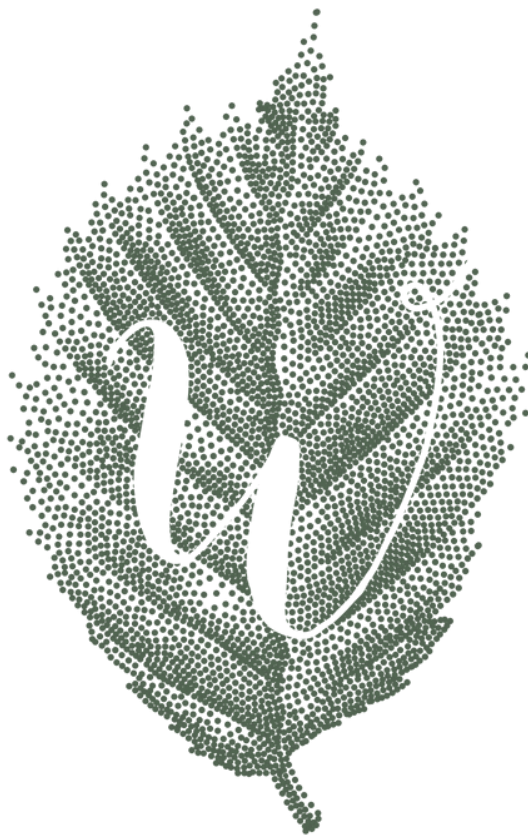
The vision for the restaurant has always been focused on providing exciting modern British cuisine whilst at the same time becoming as sustainable and environmentally aware as possible.

The Spring of 2023 saw the realisation of two elements that would make the vision a reality – the creation of Wild Shropshire Farm, where produce is farmed organically and picked daily for use in the restaurant, and the development laboratory where produce can be further preserved, distilled, dehydrated and processed to create flavours that enhance James' seasonal menus & provide ingredients for in house made beverages.

Our aim now is to move towards a zero waste business across all three elements.

To discover more about life at Wild Shropshire and to read our sustainability report, scan the QR code below.

James Sherwin  
Owner & Chef



## **Our Drinks Menu**

The ethos of our drinks offering is to give every guest a unique & engaging experience where they get to try new flavours whether they are a seasoned expert on the matter or just dipping their feet into the exciting world of beverages.

We also like to offer a selection of classic wines & drinks that are more familiar – but are still from producers who care about the land they tend and the integrity of the products that they produce.

We offer a selection of unique beverage packages for you to choose from if you want to put your whole experience in our hands. We also offer all of our wines, both still and sparkling by the glass so you can curate your own journey.

We regularly source rare wines & single bottles to use across our pairings that make every visit a unique experience.

All our beverages are selected by our experienced Sommelier team. Joe, Jo & Amelia are always available to help you out if you need any guidance or a recommendation of something delicious to try.

All the best,

Joe Stark  
Beverage Director

Amelia DuBose  
Restaurant Manager

James Gavin  
Sous Chef

Jo Turner  
Bookings Manager

Poppy Sherwin  
Front of House

Geoff Turner  
Head Horticulturist

## Drink Flights

**At Wild Shropshire, we offer a variety of drinks flights that are paired with dishes throughout the course of the evening.**

**We take great care in sourcing exceptional beverages that further enhance your experience with us.**

Our wine flights are 125ml serving per glass and 75ml for the dessert wine serving.

### **Wild Wine Flight**

Our wine flight highlights organic & biodynamic wines from small producers. The wines are chosen to complement our menu but they are also interesting examples of little-known grape varieties and/or winemaking regions.

**3 glasses - £45**

**5 glasses - £75**

### **Select Wine Flight**

Our select flight showcases some of the best wines available in the world today. These Vignerons are at the pinnacle of their craft & we can promise you that you'll be drinking as well as any one in the world this evening.

**3 glasses - £75**

**5 glasses - £125**

### **Creations**

Our Creations are original drinks constructed by us using ingredients from our Farm & Foraged from around the UK. They contain no alcohol & are the most original expression of the restaurant.

**5 glasses - £39**



## Sparkling

*All of our by-the-glass sparkling wines are served in 125ml measurements. All bottles are 750ml unless otherwise stated.*

**Brut Reserva Cava (2022), Lacrima Baccus. Catalunya, Spain.**

**Cépage:** Macabeu, Xarel-lo, Parellada. Dosage: 9g/l

**Glass £8.00. Bottle £40**

**Classic Cuvée (2013), Tickerage. East Sussex, England.**

**Cépage:** Chardonnay, Pinot Noir, Pinot Meunier. Dosage: 6g/l

**Glass £17.00. Bottle £89**

**Brut Nature Corpinnat (2015), Gran Torelló. Catalunya, Spain.**

**Cépage:** Xarel-lo, Macabeu, Parellada. Dosage: 0g/l

**Glass £18.00. Bottle £99**

**Autolyse (NV, Base 2008) Le Brun de Neuville. Côte de Sézanne, Champagne, France.**

**Cépage:** Chardonnay, Pinot Noir. Dosage: 8g/l

**Glass £22.00. Bottle £130**

**Cuvée Reynolds Stone (2010), Breaky Bottom. Lewes, England, UK.**

**Cépage:** Pinot Noir, Pinot Meunier, Chardonnay. Dosage: 8g/l

**Glass £28.00. Bottle £150**

**Les Hautes Mottes Extra Brut Blanc de Blancs (2016), Gonet, Parr et Pelletier, Mensil sur Oger, Champagne, France.**

**Cépage:** Chardonnay. Dosage: 0g/l

**Glass £35.00. Bottle £180**

**1086 (2010). Nyetimber. West Sussex, England.**

**Cépage:** Chardonnay, Pinot Noir, Pinot Meunier. Dosage: 8g/l

**Glass £42.00. Bottle £215**

**Cuvée Nicolas Francois (2008). Billecart Salmon. Champagne, France**

**Cépage:** Pinot Noir, Chardonnay. Dosage: 2g/l

**Bottle £265**

**'Largiller' Extra Brut Blanc de Noir (NV, Base 2019). Guillaume Selosse. Aube, Champagne, France**

**Cépage:** Pinot Noir. Dosage: 4g/l

**Bottle £385**

## Sparkling Rosé

**Rosé (NV, Base 2019), Langham Wine Estate. Dorset, England**

**Cépage:** Pinot Noir. Dosage: 4g/l

**Glass £17.00. Bottle £89**

## Pet Nat

**Pétillant Naturel Rosé (2021), Piri Naturel. Nahe, Germany**

**Cépage:** Dornfelder

Juicy - Summer - Raspberry

**Glass £11.00. Bottle £55**



## White

*We pride ourselves on serving a majority of our wines by the glass.  
They are organised into 3 categories; Fresh & Zippy, Aromatic, and Rich & Concentrated.  
All of our white wines are served as 125ml measures. 175ml available on request.  
All bottles are 750ml unless stated otherwise.*

### Fresh & Zippy

#### **Chin Chin (2023), Quinta do Ermizio. Vinho Verde, Portugal.**

**Cépage:** Loureiro, Arinto, Trajadura  
Spritzzy - Fresh - Fruity  
**Glass £6.50. Bottle £33**

#### **Flaneur (2022), Borcini di Pianogrillo. Sicily, Italy.**

**Cépage:** Grillo  
Wild Herbs - Ripe Apple - Sicilian Lemon  
**Glass £7.50. Bottle £43**

#### **Riesling Trocken (2022), Thörle. Rheinhessen, Germany.**

**Cépage:** Riesling  
Lazer Acidity - Orchard Fruits - Minerals  
**Glass £8.00. Bottle £47**

#### **Element 20 (2018), Litmus. Essex, England.**

**Cépage:** Chardonnay  
Orchard Fruit - Balance - Long  
**Glass £11.00. Bottle £65**

#### **Les Clous Aimé (2020), Domaine de Villaine. Côte Chalonnaise, Burgundy, France.**

**Cépage:** Chardonnay  
Elegant - White Flowers - Old Barrique  
**Glass £14.50. Bottle £90**

#### **Love & Pif (2020), Yann Durieux. Burgundy, France.**

**Cépage:** Aligoté  
Struck Match - Lemons - Zing  
**Glass £15.00. Bottle £92.**

#### **Two Times a Half (2020), Domaine Hugo. Wiltshire, England.**

**Cépage:** Chardonnay, Pinot Noir, Pinot Meunier, Pinot Gris  
Acid - Flor - Vin clair  
**Glass £16.00. Bottle £95**

#### **Coteaux Champenois (2019), Chavost. Côte des Blancs, Champagne, France.**

**Cépage:** Chardonnay  
Lazer Acidity - Chalky - Lemon Peel  
**Glass £25.00. Bottle £140**



## Aromatic

**Monte Velho (2022), Esporao. Alentejo, Portugal.**

**Cépage:** Antao Vaz, Perrum, Roupiero

Stone fruits - Aromatic - Refreshing

**Glass £6.00. Bottle £30**

**Lluvia (2023), Adaras. La Mancha, Spain**

**Cépage:** Verdejo, Sauvignon Blanc

Length - Tropical - Aromatic

**Glass £7.00. Bottle £34**

**Melting Potes (2022). Domaine Camille Braun. Alsace, France.**

**Cépage:** Pinot Blanc, Sylvaner, Riesling, Gewurtztraminer, Chasselas

Floral - Off-Dry - Stone Fruits

**Glass £9.00. Bottle £48**

**Xarel · Lo (2023), Can Sumoi. Penedes, Catalunya.**

**Cépage:** Xarel-lo

Green Apple - Savour - Texture

**Glass £10.00. Bottle £58**

## Rich & Concentrated

**Grüner Veltliner (2022), Christina. Carnuntum, Austria.**

**Cépage:** Grüner Veltliner

Apple - Pear - Vibrant

**Glass £7.00. Bottle £35**

**Nascetta Single Vineyard (2022), La Strette. Novello, Italy.**

**Cépage:** Nas-Cetta

Citrus - Punchy - Vibrant

**Glass £9.00. Bottle £50**

**Oakenshield (2018), Vdovjak. Slovakia.**

**Cépage:** Hárslevelű

Oxidized - Honey - Vanilla

**Glass £12.00. Bottle £70**

**Pardelasses (2022), Aixalá Alcait. Catalunya.**

**Cépage:** Garnatxa Blanca

Umami - Savoury - Complex

**Glass £12.50. Bottle £73**

**L'Esprit de Chevalier (2020), Domaine de Chevalier. Bordeaux, France.**

**Cépage:** Sauvignon Blanc, Semillon

Honey - Citrus - Oak

**Glass £13.00. Bottle £78**

**Weisser Burgunder Muschelkalk Alte Reben (2018), Kolfok. Burgenland, Austria.**

**Cépage:** Weissburgunder

Shortbread - Tree Fruits - Vanilla

**Glass £17.00. Bottle £105**

**Hautes Côtes de Beaune (2020), Pierre-Yves Colin Morey. Côte de Beaune, Burgundy, France.**

**Cépage:** Chardonnay

**Glass £23.00. Bottle £135**



## Orange & Skin Contact

*White grapes that have macerated on the skins for a period of time*

**Free to Be (2023), Remhoogte. Stellenbosch, South Africa.**

**Cépage:** Chenin Blanc  
Fresh - Saline - Lemon Zest  
**Glass £9.00. Bottle £48**

**Field Notes 3 (2021), Offbeats Wines. Wiltshire, England.**

**Cépage:** Pinot Blanc, Chardonnay  
Acidity - Pears - Tension  
**Glass £10.00. Bottle £55**

**Trio Sauvage (2020), Max Sein. Baden, Germany.**

**Cépage:** Silvaner, Pinot Gris, Chardonnay  
Minerals - Citrus - Grip  
**Glass £10.50. Bottle £64**

**Aeon (2019), Koppitsch. Burgenland, Austria.**

**Cépage:** Grüner Veltliner, Pinot Blanc  
Crisp - Refreshing - Stony  
**Glass £12.00. Bottle £72**

**Mount Lebanon - Merwah (2021), Sept. Lebanon.**

**Cépage:** Merwah  
Mountain Herbs - Grapefruit - Golden  
**Glass £15.00. Bottle £90**

**Porta #8 (NV), Strekov 1075. Strekov, Slovakia**

**Cépage:** Welschriesling, Devin, Aurelius  
Dried Apricots - Oxidation - Strong  
**Glass £16.00. Bottle £98**

## Rosé

**Rosé (2022), Christina. Carnuntum, Austria.**

**Cépage:** Zweigelt  
Layered - Ripe Fruit - Balance  
**Glass £7.00. Bottle £35**

**Fattoria (2022), Il Corzanello. Tuscany, Italy.**

**Cépage:** Sangiovese  
Strawberry - Thyme - Minerality  
**Glass £7.50. Bottle £40**

## Chilled Red

**Solar (2022), Petr Korab. Moravia, Czechia.**

**Cépage:** Pinot Noir, Zweigeltrebe  
Fresh - Zippy - Wild  
**Glass £8.00. Bottle £43**

**La Malinche (2019), Somers Vineyard. Mokelumne River, USA.**

**Cépage:** Mission  
Mild - Berry - Light Spice  
**Glass £10.50. Bottle £60**



## Red

*We pride ourselves on serving a majority of our still wines by the glass.  
They are divided into 3 categories: Lighter & Fresh, Fruit Forward, and Big & Concentrated.  
All of our red wines are served as 125ml measures. 175ml available on request.  
All bottles are 750ml unless stated.*

### Lighter & Fresh

**Pinot Noir (2022), Domaine Jean-Luc Mouillard. Côtes du Jura, France.**

**Cépage:** Pinot Noir  
Blackcurrant - Well-Balanced - Vibrant  
**Glass £9.50. Bottle £55**

**Moulin À Vent “Le Mont” (2021), Laura Lardy. Beaujolais, France.**

**Cépage:** Gamay  
Violets - Blackcurrants - Summery  
**Glass £12.00. Bottle £68**

**Pigs! (2020), Big Table Farm. Oregon, USA.**

**Cépage:** Pinot Noir  
Balanced Oak - Balanced Fruit - Earth  
**Glass £16.00**

**Hautes Côtes de Beaune (2021), Domaine Jobard-Morey. Hautes Côtes de Beaune,**

**Burgundy, France.**  
**Cépage:** Pinot Noir  
**Glass £16.00. Bottle £98**

**Planetes Classic (2021), Nin Ortiz. Falset, Priorat, Spain.**

**Cépage:** Garnacha Tinta, Garnacha Peluda, Cariñena  
Complex - Dark Fruit - Clove  
**Glass £19.00. Bottle £108**

**Volnay 1er Cru Santenots (2018), Thierry Pillot. Burgundy, France.**

**Cépage:** Pinot Noir  
Bramble - Green - Cherry Cola  
**Glass £20.00**

### Fruit Forward

**Don Tinto (2022), Bodegas Latúe. La Mancha, Spain.**

**Cépage:** Tempranillo  
Fruit-Forward - Silky - Vanilla  
**Glass £7.00. Bottle £34**

**Monte Gatún (2021), Arizcuren. Rioja, Spain**

**Cépage:** Tempranillo, Garnacha, Mazuelo  
Old & New - Smooth - Berries  
**Glass £10.00. Bottle £63**

**Aetneus Etnarosso (2018), I Custodi. Etna, Sicily, Italy.**

**Cépage:** Nerello Capuccio, Nerello Mascalese  
Mineral - Dried Herbs - Tobacco  
**Glass £11.50. Bottle £68**

**Sotanum (2019), Les Vins de Vienne (Cuilleron, Villard, Gaillard). Loire, France.**

**Cépage:** Syrah  
Earthy - Blackberry - Tobacco  
**Glass £24.00. Bottle £130**





## Big & Concentrated

**U Passimiento (2022), Baglio Gibellina. Sicily, Italy.**

**Cépage:** Nero d'Avola, Frapatto  
Dried Red Cherry - Wild Herbs - Layered  
**Glass £7.50. Bottle £40**

**Red (2020), Wildflower. Margaret River, Australia.**

**Cépage:** Cabernet Sauvignon  
Dark fruits - Eucalyptus - Tannins  
**Glass £8.00. Bottle £42**

**Sonhador (2020), Howard's Folly. Portalegre, Portugal.**

**Cépage:** Syrah, Alicante Bouschet, Aragonez  
Black Cherries - Concentrated - Herbaceous  
**Glass £8.00. Bottle £44**

**Viña Cubillo (2016), Viña Tondonia. Rioja, Spain.**

**Cépage:** Tempranillo, Garnacha  
Fallen Leaves - Cherries - Cocoa  
**Glass £9.50. Bottle £55**

**Le Soula (2013), Standley et Gauby. Côte Catalane, France.**

**Cépage:** Carignan, Syrah, Grenache  
Big - Fruity - Oak  
**Glass £11.50. Bottle £65**

**Hermandad Malbec (2019), Falasco. Mendoza, Argentina.**

**Cépage:** Malbec  
Dark Fruits - Toast - Cedar  
**Glass £13.50. Bottle £75**

**Barbaresco - Pora (2019), Musso. Piemonte, Italy.**

**Cépage:** Nebbiolo  
Dried Fruits - Violets - Bold  
**Glass £14.00. Bottle £80**

**Saint Émilion Grand Cru Classé (2016), Quinault l'Enclos. Bordeaux, France.**

**Cépage:** Merlot, Cabernet Franc, Cabernet Sauvignon  
Garagiste - Ruby - Youth  
**Glass £16.00. Bottle £95**

**Le Hameau (2019), Château Durfort-Vivens 2<sup>ème</sup>. Margaux, France.**

**Cépage:** Cabernet Sauvignon, Merlot, Cabernet Franc  
Classic - Organic - Refined  
**Glass £16.50. Bottle £100**



## Rarities

### White

**Blanc Etc. (2018), Didier Dagueneau. Sain-Andelain, Loire, France.**  
**Cépage:** Sauvignon Blanc  
Textured - Nectarine - Lengthy  
**Glass £25.00**

**Bourgogne Blanc (2021), Domaine Roulot. Bourgogne, France.**  
**Cépage:** Chardonnay  
Buttery - Complex - Delightful  
**Bottle £175**

### Red

**Clos des Cistes (2006), Peyre-Rose. Coteaux du Languedoc, France.**  
**Cépage:** Syrah, Grenache  
Energetic - Bright Red Fruit - Glamour  
**Glass £27.00. Bottle £145**

**Les Briquottes (2022), Non Progredi Est Regredi (Antonio Quart). Ladoix, Burgundy, France.**  
**Cépage:** Pinot Noir  
Red Fruits - Poised - Engaging  
**Bottle £190**

**Nana-Tsu-Mori (2022), Domaine Takahiko Soga. Hokkaido, Japan.**  
**Cépage:** Pinot Noir  
Perfumed - Light - Umami  
**Bottle £195**

**Seña (2021), Viña Errázuriz, Mondavi. Aconcagua Vialé, Chile.**  
**Cépage:** Cabernet Sauvignon, Caménère, Malbec, Petit Verdot  
Power - Verve - Elegance  
**Bottle £275**



## Sweet

**Our selection of delicious sweet wines including the world famous Chateau d'Yquem.**  
We pride ourselves on serving all of our still wines by the glass. All of our sweet wines are served in measures of 75ml. 125ml available on request.

**Domaine des Forges (2018), Domaine des Forges Coteaux du Layon. Loire Valley, France.**  
Cépage: Chenin Blanc  
Glass £6, Bottle (500ml) £34

**Knightor (2023), Mena Hweg. Cornwall, England.**  
Cépage: Bacchus  
Glass £8

**Recioto della Valpolicella (2021), DOCE Valpolicella, Italy**  
Cépage:  
Glass £11

**Carmes de Rieussec (2005), Sauternes, Bordeaux, France.**  
Cépage: Sauvignon Blanc, Sémillon  
Glass £12

**"Maximin Grünhäuser Abtsberg Spatlese" (2009) Weingut C. Von Schubert. Mosel, Germany.**  
Cépage: Riesling Spätlese  
Glass £12

**Château d'Yquem (2020), Sauternes, Bordeaux, France.**  
Cépage: Sémillon, Sauvignon Blanc  
Bottle (375ml) £265

## Flor & Fortified

**A few of our wide selection of fortified wines that work well with food.**  
We pride ourselves on serving all of our still wines by the glass. All of our fortified wines are served in measures of 75ml. 125ml available on request.

**Trudy Ruby Port. Niepoort. Duoro, Portugal.**  
£7.00

**Henriques & Henriques 10y/o. Madeira.**  
£9.00

**LBV Port. Niepoort. Duoro, Portugal.**  
£10.00

**Banyuls Rimage (2021) Domaine de Valcros. Banyuls, France.**  
Glass £10.00

**Pedro Ximénez 5 year. Diatomists. Jerez de la Frontera, Spain.**  
Glass £12

**Oloroso 12 year. Diatomists. Jerez de la Frontera, Spain.**  
Glass £12

**Manzanilla. Diatomists. Jerez de la Frontera, Spain.**  
Glass £12

**Amontillado. Diatomists. Jerez de la Frontera, Spain.**  
Glass £12



**Vintage (1985) Fonseca. Douro, Portugal.**  
Glass £16.00

## Saké

**Our saké collection is ever-growing, and can accompany your meal wonderfully. Try one for a change or discover something new.  
All of our sake is served in 75ml measures.**

**Kariho 'Namahage'. Akita, Japan.**

A traditional sake brewed in the mountains, with banana characteristics & nutty malt like tones.

**Glass £8.00. Bottle (300ml) £30**

**Suigei, Junmai Ginjo. Kochi, Japan.**

A classic Junmai Ginjo with subtle savoury character & a crisp finish.

**Glass £9.00**

**Fukukomachi 'Gentle Breeze'. Junmai Ginjo. Akita, Japan**

A classic Junmai Ginjo with melon, subtle floral qualities & a slightly sweet finish.

**Glass £10.00**

**Tamanohikari 'Yuzu'. Yuzushu. Kyoto, Japan.**

A shochu base, which is a rice spirit flavoured with Yuzu, the Japanese citrus fruit somewhere between a lemon and a grapefruit. Perfect with dessert.

**Glass £9.00**

**Tamanohikari 'Ume'. Umeshu. Kyoto, Japan.**

A shochu base, which is a rice spirit flavoured with Ume, a Japanese fruit similar to a plum, making this feel like a plum wine.

**Yamatogawa Shuzoten 'Moonlight'. Junmai Nigori. Fukushima, Japan.**

Nigori are cloudy saké with some of the lees left in the bottle. This brings a creamy texture and a gentle sweetness.

**Glass £10.00**

**Shirayuki Edo Genroku "Conroku Redux". Konishi Brewing Co. Hyogo, Japan.**

An aged sake that drinks similar to a sherry or a light whisky with aromas of nuts, caramel, and a distinct savoury edge.

**Glass £12.00**



## Beers

A selection of our favourite beers from around the world

**Kirin Ichiban** (330ml, 4.6%)  
Japanese Lager  
**£5.00**

**Leffe** (330ml, 6.0%)  
Belgian Blond  
**£5.50**

### Earth Ales. Oxfordshire, England.

**All 330ml**  
**Rhubarb & Meadowsweet Berliner Weisse** (3.6%)  
**Meadow Pils** (4.5%)  
**Smoked Chamomile Saison** (4.7%)  
**Pillows NEIPA** (6.4%)  
**Waiting for Nettles Double Dark Mild** (6.4%)  
**£5.00**

**Dandy Stout** (330ml, 8.4%)  
**£7.00**

**Tripel Karmeliet** (330ml, 8.4%)  
Big Belgian Tripel  
**£7.50**

**Timmermans** (330ml, 4.0%)  
Kriek & Black Pepper Lambic  
**£7.50**

**Tegernseer Hell** (500ml, 4.8%)  
Helles Lager, Germany  
**£7.50**

**Marble, Lagonda** (500ml, 5.0%)  
IPA, Manchester  
**£8.00**

**Wild Horse, Quarry of Colour** (440ml, 4.5%)  
Pale Ale, Llandudno, Wales  
**£8.00**

**Made You Blush** (750ml, 7.5%)  
A hand selected blend of Belgian-style pale beers sourced in Rioja & Bordeaux barrels on British apricots & foraged blackberries from the Wilderness orchard in Newport, Wales.  
**£26.00**



## Ciders

**Oldfields Cider** (500ml, 4.8%)

Medium dry cider from Tenbury Wells

**£6.50**

**Olivers Fine Cider** (330ml, 6.3%)

Crushable blend of Michelin, Dabinett & Foxwhelp apples from Herefordshire

**£7.00**

**Sunbeams & Rainbows** (750ml, 6%)

Sparkling Cider from Offbeat. Herefordshire, England.

Joyful, crushable Pet Nat cider, chewy, zesty and bright.

**£30**

**Rappel Cider** (750ml, 6.5%)

Sparkling Cider from Marvla Tindo. Tekovsky, Nitra, Slovakia.

Dry frothy delight of a cider, finished it in the bottles - PetNat style

**£32**



## Low & No Alcohol

All the drinks are made in house by our team using seasonal ingredients, fermentations & unique flavour combinations. If you wish to try one or two of these beverages during your meal but don't want to commit to the full flight, speak to one of our team and we can select a soft drink option for you.

### Seasonal AF in-house made beverage from the soft flight

Changes daily - Please ask for more information

**£6.00**

### Alcohol free beers & cider

#### Beavertown

Lazer Crush IPA

**330ml Can £4.50**

#### Mash Gang

Stoop Lager (0.5%)

Aberdeen, Scotland

**440ml Can £7.00**

#### Mash Gang

Chug Pale (0.5%)

Aberdeen, Scotland

**440ml Can £7.00**

#### Hogans

High Sobriety Cider (1%)

Stratford Upon Avon

**500ml Bottle £6.50**

### Soft drinks

#### Fever Tree

Tonic Water / Light Tonic Water

Rosemary & Olive Tonic Water / Ginger Ale / Ginger Beer

**250ml Bottle £3.50**

#### Fentimens

Victorian Lemonade / Dandelion & Burdock

Curiosity Cola / Sparkling Elderflower

**275ml Bottle £3.50**

