

**WINE**





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## LOOKING FOR NATURAL WINE?

Natural wines are marked with the **NATTY!** symbol.  
These are unfiltered wines made using native yeasts and sustainable methods.  
They will be more savoury, vegetal, and slightly funkier than traditional wine.  
They may be cloudy and contain sediment.

## ALLERGENS & DIETARY PREFERENCES

All our wines contain sulphites. Other allergens are clearly marked on the menu.  
The majority of our wines are suitable for vegans and vegetarians.  
\* Vegetarian \*\* Vegan

## LOOK FOR THE DUCK

Not sure what to choose?  
We've marked our favourite wines with the duck.



## SEASONAL WINES

Our seasonal picks for spring/summer are marked with the sun.  
They won't be on the menu forever, so try them now before they're gone.





## TAKE OUT WINE

All our wines are available for takeout by the bottle,  
with a 30% discount on the menu price.

# WHITE BY THE GLASS

Whites by the glass are available in 125ml, 175ml, 250ml and by the bottle.

175ml | Bottle

1. 'What's Your Cheapest White?'  
Please see the happy hour menu for today's cheapest wine  
6.95 25.50
2. Torre dei Vescovi **Pinot Grigio** <sup>[pee·noh·gree·joe]</sup> \*\*  
*Colli Vicentini, Veneto, Italy*  
Super light and fresh. Green apple and velvety florals  
8.50 30.50
3. Castell **Macabeu, Chardonnay** <sup>[mac·ah·beh·oh]</sup> <sup>[shar·doh·nay]</sup> \*  
*Clos Mont-Blanc, Catalonia, Spain*  
Unoaked and tropical. Stone fruits and pineapple  
**Give her a chance, she's not as bad as you remember**  
8.75 32.50
-  4. Trolley 2 **Vinho Verde** <sup>[veen·yo·verd]</sup> \*\*  
*Vinifinity, Vinho Verde, Portugal*  
Young and lively. Green apple and minerals with a slight spritz  
9.00 33.00
-  5. Piemonte **Moscato** <sup>[moh·skaa·toh]</sup>  
*Cantine Volpi, Piedmont, Italy*  
Sweet and aromatic. Honeysuckle, pear and elderflower  
**It's slightly sparkling!**  
9.25 37.00
6. Monte Real Barrel Fermented **Rioja Blanco** <sup>[ree·o·kah]</sup> <sup>[blahnk·o]</sup> \*\*  
*Bodegas Riojanas, Rioja, Spain*  
Bold, structured and lightly oaked. Banana and vanilla  
**For fans of full, round whites with a lot going on**  
9.75 38.00
7. Penny Lane **Sauvignon Blanc** <sup>[saw·vee·nyon·blahn]</sup> \*\*  
*The Wine Portfolio, Marlborough, New Zealand*  
Fruity and punchy. Passionfruit, guava, grass and gooseberry  
**It's an NZ Sauvy B**  
10.25 39.00

# WHITE BY THE BOTTLE

Bottle



8. Trulli **Vermentino** [*ver · mehn · tee · noh*] \*\* 34.50  
*Masseria Borgo Dei Trulli, Puglia, Italy*  
 Light but complex. Lemon peel and dry herbs
9. Yerevan 782 BC **Kangoun** [*kan · gun*], **Rkatsiteli** [*ree · ka · tzi · til · li*] \*\* 39.00  
*Armenia Wine, Armavir, Armenia*  
 Crisp and minerally. Quince, white flowers and pear  
**Sourced locally from Lancaster Wine Company**
10. Trittenheimer Apotheke **Riesling Auslese** [*reece · ling · ow · shlay · seh*] \*\* 40.00  
*Gebrüder Steffen, Mosel, Germany*  
 Luscious and sweet. Honeyed apricots and flowers
11. Botas de Barro **Verdejo** [*ver · day · ho*] \*\* 40.50  
*Botas de Barro, Rueda, Spain*  
 Plump and fresh. Tropical fruits, apple and citrus
12. Rocca del Dragone, **Greco di Tufo** [*greh · kow · dee · too · fo*] 41.00  
*Rocca del Dragone, Campania, Italy*  
 Complex and balanced. Honeysuckle, almond, grapefruit and melon  
**Named after a dragon that just wanted to be left alone**
13. Marea Maina **Albariño** [*al · bah · ree · nyoh*] \*\* 43.00  
*Spanish Palate, Rías Baixas, Spain*  
 Fresh and minerally. Lemons, green fruits, florals and saline
14. Vitese **Zibibbo** [*zee · beeb · boh*] \*\* 44.00  
*Columbia Bianca, Sicily, Italy*  
 Organic. Succulent and soft. Peaches, orange blossom and lime  
**Sourced locally from Chapel Street Wines**
15. Trouble XP **Cloudy White** [*klaui · dee*] \*\* 45.00  
*Gérard Bertrand, Narbonne, France*  
 Organic. Clean and savoury. White flesh fruits, florals and citrus  
**Unfiltered and slightly cloudy**

(ALMOST)  
**NATTY!**

# RED BY THE GLASS

Reds by the glass are available in 125ml, 175ml, 250ml and by the bottle.

175ml | Bottle

- |     |   |      |       |
|-----|---|------|-------|
| 16. | <p><b>'What's Your Cheapest Red?'</b><br/>Please see the happy hour menu for today's cheapest wine</p>  | 6.95 | 25.50 |
| 17. | <p><b>Alpino Montepulciano d'Abruzzo</b> <small>[mon · tay · puhl · chaa · no]</small> **<br/><i>Colli Vicentini, d'Arbruzzo, Italy</i><br/>Smooth and easy. Silky cherries and soft spices<br/><b>For fans of easy drinking reds like Merlot</b></p>   | 7.75 | 27.95 |
| 18. | <p><b>Altitudes Malbec Gran Reserva</b> <small>[mahl · bek]</small> **<br/><i>Maola, Central Valley, Chile</i><br/>Rich and powerful. Berry fruits and creamy black cherries<br/><b>She's not Argentinian!</b></p>  | 8.95 | 33.00 |
| 19. | <p><b>Trulli Negroamaro</b> <small>[neh · groh · ah · mah · row]</small> **<br/><i>Masseria Borgo Dei Trulli, Puglia, Italy</i><br/>Plush and intense. Plums, wild strawberries and black pepper<br/><b>The closest thing to Primitivo we do by the glass</b></p>   | 9.00 | 35.00 |
| 20. |  <p><b>Castell Tempranillo</b> <small>[tem · prah · ni · yo]</small> **<br/><i>Clos Mont-Blanc, Catalonia, Spain</i><br/>Smooth and slightly woody. Raspberries, blackberries and balsamic</p>                                       | 9.00 | 35.00 |
| 21. |  <p><b>Hors de Soif Cinsault</b> <small>[san · soif]</small> **<br/><i>Hors de Soif, Languedoc, France</i><br/>Vibrant and tart. Wild raspberries, blood orange and red cherries<br/><b>Juicy summer banger. Served chilled</b></p> | 9.25 | 36.00 |
| 22. | <p><b>Torre dei Vescovi Pinot Nero</b> <small>[pee · no · neer · oh]</small> **<br/><i>Colli Vicentini, Veneto, Italy</i><br/>Light and fruity. Strawberries and dark cherries</p>  | 9.50 | 36.50 |
| 23. | <p><b>Chill Bill Spritzzy Red</b> <small>[chil · bil]</small> **<br/><i>De Bortoli, Riverina, Australia</i><br/>Super fun, juicy, and lightly sparkling. Cherries and red berries<br/><b>Don't take her too seriously. Served chilled</b></p>   | 9.75 | 37.00 |


# RED BY THE BOTTLE

|  | Bottle |
|--|--------|
| <p>24. <b>Antano Rioja Reserva</b> <sup>[ree · o · kah]</sup> **<br/> <i>J.Garcia Carrion, Rioja, Spain</i><br/>                     Soft and tasty. Three years aging. Black fruits, leather and vanilla</p>  | 34.00  |
| <p> 25. <b>Key Carménère Gran Reserve</b> <sup>[kahr · meh · nehr]</sup> **<br/> <i>Valle Secreto, Cachapoal Valley, Chile</i><br/>                     Green and herbaceous. Bell pepper, rosemary and black pepper</p>                         | 38.00  |
| <p>26. <b>Domaine les Violettes Côtes du Rhône</b> <sup>[koht · dyoo · rohn]</sup> **<br/> <i>Les Vins Aujoux, Rhône Valley, France</i><br/>                     Deep and layered. Blackberry jam, prunes, dates and smoke</p>   | 41.00  |
| <p>27. <b>Zensa Nero d'Avola</b> <sup>[ner · oh · dah · vo · lah]</sup> **<br/> <i>Zensa, Sicily, Italy</i><br/>                     Organic, silky and spicy. Black pepper, chocolate, wild berries and vanilla</p>   | 44.00  |
| <p>28. <b>Lucale Primitivo Apassimento</b> <sup>[pree · meh · tee · vo]</sup> **<br/> <i>Masseria Borgo Dei Trulli, Puglia, Italy</i><br/>                     Bold and plush. Cherries, redcurrants, dried figs and sweet spice<br/> <b>Apassimento means the grapes are partially dried before fermentation</b></p>            | 44.50  |
| <p><b>NATTY!</b><br/>                     29. <b>No es Pituko Carignan</b> <sup>[cah · ree · nyän]</sup> **<br/> <i>Vina Echeverria, Maule, Chile</i><br/>                     Organic, natural red. Plum, black fruits, subtle spice and earth<br/> <b>No es Pituko is Chilean slang for it ain't fancy. Try it chilled</b></p> | 50.00  |
| <p>30. <b>Origen Garnacha</b> <sup>[gahr · nah · chah]</sup> **<br/> <i>Clos Mont-Blanc, Catalonia, Spain</i><br/>                     Powerful and balanced. Sweet black fruits, blueberries and blackcurrants<br/> <b>Emulates the wine drunk by 14<sup>th</sup> century monks in Cistercian monasteries</b></p>               | 51.00  |
| <p>31. <b>Chateau Kamnik Winemakers Selection</b> **<br/> <i>Chateau Kamnik, Skopje, North Macedonia</i><br/>                     Rich, full and spicy. Black fruit jam, cherries, oak and vanilla<br/> <b>Blend of Vranec, Merlot and Carménère</b></p>   | 60.00  |

# ROSÉ

Rosé by the glass is available in 125ml, 175ml, 250ml and by the bottle.

175ml | Bottle

32. 'What's Your Cheapest Rosé?' 6.95 25.50  
Please see the happy hour menu for today's cheapest wine
33. Cantina del Garda, **Bardolino Chiaretto** <sup>[baa · da · lee · no]</sup> \*\* 7.75 27.50  
*Cantina del Garda, Veneto, Italy*  
Fresh and harmonious with a bit of bite. Light summer berries  
**For fans of fruity rosé without overwhelming sweetness**
34. Flowerhead **White Zinfandel** <sup>[wyt · zin · fun · dell]</sup> 7.95 28.00  
*Bear Creek Winery, California, USA*  
Sweet and fruity. Candy floss, ripe watermelon and vanilla
35. Moment de Plaisir **Cinsault Rosé** <sup>[san · so]</sup> \*\* 9.50 34.50  
*Aujoux, Languedoc, France*  
Light, dry and creamy. Strawberry, cherries, blackberries and peach  
**Southern French rosé without the Provence price tag**
-  36. Trouble XP **Cloudy Rosé** <sup>[klau · dee]</sup> \*\* 10.50 40.50  
*Gérard Bertrand, Narbonne, France*  
Organic. Refreshing and clean. Red fruits and white flowers  
**Unfiltered and slightly cloudy**
37. Eguren Ugarte **Rioja Rosado** <sup>[ree · o · kah · rose · ah · doh]</sup> \*\* 36.50  
*Eguren Ugarte, Rioja, Spain*  
Bright and potent. Raspberries, strawberries and apricots
38. Glup **Rosado** <sup>[roh · sah · doh]</sup> \*\* 41.50  
*Longavi, Maule Valley, Chile*  
Crisp, juicy and floral. Cherries, cranberries and violets  
**Oak aged for eight months**
39. **Ambassadeur Vin de Provence** <sup>[pruh · vahns]</sup> 43.50  
*The Hostellerie des Vins de Rognes, Provence, France*  
Dry and delicate. Cranberries, strawberry and flowers

# SPARKLING

Sparkling by the glass is available in 125ml and by the bottle.

125ml | Bottle

40. Torre dei Viscovi **Durello** <sup>[duh·rell·oh]</sup> \*\* 7.50 33.00  
*Colli Vicentini, Veneto, Italy*  
 Light, fresh and minerally. Papaya and plum  
**For fans of Prosecco and light, crisp sparkling**
41.  Prima Perla **Crémant de Limoux** <sup>[crem·on·t·duh·lee·moo]</sup> 8.75 41.00  
*Domaines Paul Mas, Limoux, France*  
 Soft and fruity. Biscuit, citrus, quince and acacia  
**Champagne in all but name**
42. **Champagne de Castellane Brut** <sup>[sham·payn]</sup> \*\* 12.50 61.00  
*Castellane, Champagne, France*  
 Generous and biscuity. White flowers, brioche and gingerbread
43. Castell Llord **Cava Brut** <sup>[car·vah]</sup> \*\* 31.50  
*Garcia Carrion, Catalonia, Spain*  
 Toasty, vibrant and floral. Green apple and citrus
44. Afron **Pet Nat Rosé** <sup>[pet·nat·rose·ay]</sup> \*\* 43.50  
*Krontrias, Mendoza, Argentina*  
 Naturally sparkling rosé. Slightly funky. Cherry and pink grapefruit
- NATTY!**  
 45. Sidalan **Pet Nat** <sup>[pet·nat]</sup> \*\* 48.00  
*Paşaeli, Denizli, Turkey*  
 Naturally sparkling white. Tart and clean. Apple cider and citrus peel  
**Pet Nat, short for Pétillant Naturel, roughly translates as naturally sparkling**
46. Hambleton Classic **Cuvée** <sup>[ku·vey]</sup> 70.00  
*Hambleton Vineyard, Hampshire, England*  
 Rich and creamy. Sourdough, dessert apples and a hint of smoke
47. Louis Roederer Collection 242 **Champagne** <sup>[sham·payn]</sup> 95.00  
*Louis Roederer, Champagne, France*  
 Classic, full, rich flavour and texture from the makers of Cristal

# ORANGE WINE

Orange by the glass is available in 125ml, 175ml, 250ml and by the bottle.

175ml | Bottle



48. Glup Naranjo <sup>[na · rahng · hoh]</sup> \*\*

10.50 40.00

*Longavi, Itata Valley, Chile*

Floral and exotic. Tangerine, passionfruit, grapes and mint

**A great place to start if you are new to orange wine**

49. Cosmic Amber Orange <sup>[o · ruhj]</sup> \*\*

10.75 41.00

*Krontrias, Mendoza, Argentina*

Rustic and funky. Grapes, rosewater, orange peel and almond

50. Santa Tresa Insieme <sup>[in · see · em · ee]</sup> \*\*

48.00

*Santa Tresa, Sicily, Italy*

Organic and clean. Tangerine, citrus peel, dried peach and spice

51. Arndorfer Schlehe <sup>[sch · lay · uh]</sup> \*\*

53.00

*Martin & Anna Arndorfer, Kamptal, Austria*

Juicy and bittersweet. Bruised apple, golden plums and rhubarb

**For those who like their wine a little bit filthy**

**NATTY!**

# ALCOHOL FREE WINE

200ml Bottle

52. Bottega 0 Sparkling <sup>[spaa · kling]</sup> \*\*

7.50

*Bottega, Veneto, Italy*

0.0% alcohol sparkling white. Sweet and delicate. Apples and flowers

175ml | Bottle

53. Torres Natureo Muscat <sup>[musk · at]</sup> \*\*

8.95 28.00

*Familia Torres, Catalonia, Spain*

0.0% alcohol white. Bright and sweet. Apple, citrus and flowers

54. Torres Natureo Garnacha Syrah <sup>[gahr · nah · chah · see · ruh]</sup> \*\*

8.95 28.00

*Familia Torres, Catalonia, Spain*

0.0% alcohol red. Smooth and soft. Ripe red fruits. Served chilled

# DESSERT WINE

Dessert wine is available in 75ml and 37.5cl bottles.

|   | 75ml   Bottle |
|---|---------------|
| 55. Vistamar Late Harvest <b>Sauvignon Blanc</b> <sup>[saw · vee · nyon · blahn]</sup> **<br><i>Vistamar, Cachapoal Valley, Chile</i><br>Rich and golden. Honeyed apricot, citrus and caramelised sugar   | 5.00 24.00    |
|  56. Clos Mont-Blanc Late Harvest <b>Garnatxa</b> <sup>[gahr · nah · chah]</sup> **<br><i>Clos Mont-Blanc, Catalonia, Spain</i><br>Christmas cake and candied fruit. Blackberries and baked plums | 8.25 40.00    |
| 57. Quady Essensia <b>Orange Muscat</b> <sup>[o · ruhj · musk · at]</sup> **<br><i>Quady, California, USA</i><br>Rich apricot, spring blossom, orange and pear  | 8.75 44.50    |

# SHERRY & PORT

Sherry and port are available in 50ml measures.

|  | 50ml |
|--|------|
| 58. Micaela <b>Manzanilla Sherry</b> <sup>[man · zuh · nil · uh]</sup> **<br><i>Bodegas Baron, Jerez, Spain</i><br>Extra dry, smooth and fresh. Almonds and minerals                             | 5.50 |
| 59. Micaela <b>Pedro Ximénez NV</b> <sup>[ped · row · him · eh · nez]</sup> **<br><i>Bodegas Baron, Jerez, Spain</i><br>Dark, rich and sweet. Raisins, fig, warm coffee, chocolate and liquorice | 5.75 |
| 60. Kopke <b>Fine Tawny Port</b> <sup>[paw · tj]</sup> **<br><i>Kopke, Douro, Portugal</i><br>Rich and aromatic. Dried fruits, spices, prunes and figs   | 4.50 |
| 61. Kopke <b>Fine White Port</b> <sup>[why · t · paw · tj]</sup> **<br><i>Kopke, Douro, Portugal</i><br>Medium-sweet and citrusy. Dried apricots, wild honey and vanilla                         | 4.75 |

# WINE FLIGHTS

Each flight is accompanied by tasting notes and information about the grapes and style, which you can read along as you do your flight.

The first three flights are not listed in the order they will be served, for those who wish to do the tasting blind.

## GLOBETROTTING

17.00

*Four 75ml servings of red wine from around the world*

Alpino **Montepulciano d'Abruzzo**

Torre dei Vescovi **Pinot Nero**

Clos Mont-Blanc **Late Harvest Garnachxa**

Altitudes **Malbec Grand Reserva**

## FLY SOUTH FOR THE WINTER

17.00

*Four 75ml servings of white wine for those seeking warmer climates*

Vistamar **Late Harvest Sauvignon Blanc**

Monte Real Barrel Fermented **Rioja Blanco**

Trolley 2 **Vinho Verde**

Penny Lane **Sauvignon Blanc**

## FIRST CLASS

19.00

*Three 75ml servings of sparkling wine from Italy and France*

Prima Perla **Crémant de Limoux**

Torre dei Vescovi **Durello**

**Champagne de Castellane Brut**

## IN FLIGHT MEAL

22.00

*Three 75ml servings of red, white and rosé, plus a 50ml sherry, each accompanied by a bitesize food pairing*

Castell **Macabeu Chardonnay** + Manchego, olive and chorizo

Cantina del Garda **Bardolino Chiaretto** + Garlic & herb roule and Parma ham

Trulli **Negroamaro** + Garstang blue, apricot and walnut

Micaela Pedro **Ximénez NV** + Salted pretzels and hazelnut dip

# WINE FLIGHTS CONT.

## SHORT HAUL

18.00

*Four 75ml servings of wine from Old World countries of Europe,  
including white, rosé, red, and fortified*

Torre dei Vescovi **Pinot Grigio**  
Moment de Plaisir **Cinsault Rosé**  
Castell **Tempranillo**  
Kopke **Fine Tawny Port**

## LONG HAUL

18.00

*Four 75ml servings of wine from New World countries,  
including white, sparkling red, still red, and dessert wine*

Penny Lane Marlborough **Sauvignon Blanc**  
Chill Bill **Spritzzy Red**  
Altitudes **Malbec Grand Reserva**  
Quady Essensia **Orange Muscat**

## ALL-INCLUSIVE HOLIDAY

17.00

*Four 75ml servings of our favourite light wines for spring/summer,  
including white, rosé, orange, and red*

Trolley 2 **Vinho Verde**  
Trouble XP **Cloudy Rosé**  
Glup **Naranja**  
Hors de Soif **Cinsault**

## A LITTLE WORD ON OUR WINE FLIGHTS...

We love making wine flights; however, they take longer for us to make than most other drinks, and they require a lot of glassware.

On occasion, if we are particularly busy or a lot of people are trying to order flights at the same time, we may politely refuse to make any more flights until it is feasible for us to do so. It is really rare for this to happen, so please do not let it put you off ordering a flight, but it does occasionally happen, and we thank you for understanding.

# ANY FEEDBACK, DUCK?

If you've had a good time, we'd really appreciate it if you took a moment to leave us a review. It helps other people find us and gives them an idea of what to expect.

If you think we could do better, please chat to us, we're all ears.

Leave a review:



## WINE TASTINGS

We run monthly wine tastings. All our tastings are designed, hosted and run by the Runner Duck team. They are intentionally laid back, fun, informative, and interactive.

You can buy tickets for upcoming tastings over the bar, or here:



## PRIVATE WINE TASTINGS

We offer private wine tastings for groups of between 8 – 24 people. We have a selection of pre-existing tastings for you to choose from, or we can create a bespoke tasting for you.

Pricing starts at £24.50 per head and tastings run for approximately two hours. We don't offer private tastings on Friday or Saturday nights, but outside of that, we're happy to work with you to find a time that suits you.

More information about private tastings and available themes can be found on our website.

If you'd like to know more, just ask us, or email [contact@runnerducklancaster.co.uk](mailto:contact@runnerducklancaster.co.uk)





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