



WINE ROOMS

SAMPLE EVENING MENU

TAPAS

Marcona almonds *v, gf* Sicilian green olives *v, gf* Salt & pepper cashews *v, gf*
Duck rillettes, toast Pimientos del padron *v, gf* Hummus, toasted sourdough *v*
Spinach & goat's cheese croquettes Prawns & chorizo *gf* Mackerel pate, toast
Courgette chips Sweet potato fries *gf*

CHARCUTERIE

Jamon Bellota Ibérico Paleta (Sp) Salchichón Ibérico (Sp) Chorizo Ibérico (Sp) Lomo Bellota (Sp)
Jamon Sec (Fr)

STARTERS

Terrine de campagne, sourdough toast *gf*
Bin 590 Weingut Schlipf Schneider, Pinot Noir, Baden 2018

Burrata, tomato, pine nuts, pesto *gf*
Bin 208 Peter Jakob Kühn Hallgarten Riesling, Rheingau 2018 (De)

Fig & goat's cheese galette
Bin 210 Gobelsburg 'Löss' Grüner Veltliner Kamptal, 2020 (Au)

Char-grilled calamari, Moroccan bulgar wheat, harrisa aioli
Bin 101 Luneau-Papin 'Garance' Muscadet, Loire 2021 (Fr)

Cornish crab tian, wasabi yoghurt *gf*
Bin 183 Estate Argyros Assyrtiko, Santorini 2021 (Gr)

Foie gras, walnuts, fig jam, brioche
128 Domaine Rémi Jobard Bourgogne Blanc, Burgundy 2019 (Fr)

MAINS

Stuffed zucchini, artichoke heart, piquillo pepper *vegan / gf*
Bin 678 The Blacksmith Bare Bones Cinsault, Swartland 2021 (RSA)

Seared tuna, squid ink rice cake, parsley & cèpes
Bin 261 Clos Henri Sauvignon Blanc, Marlborough 2019 (NZ)

Pumpkin & sage tortellini
Bin 509 L'Enfant Rebelle, Antoine de la Farge Pinot Noir, Loire, 2021 (Fr)

Pistachio crusted lamb rack, dauphinoise, cherry vine, red wine & mint jus *gf*
Bin 663 Mullineux Kloof Street Syrah blend, Swartland 2018 (RSA)

Confit duck, golden beetroot, dauphinoise *gf*
Bin 686 Glenelly Estate Reserve, Stellenbosch 2015 (RSA)

Onglet steak (200g), chips **or** green beans *gf*
Bin 630 Cantine Dei Rosso Di Montepulciano, Tuscany 2020 (It)

Fillet steak (200g), chips **or** green beans *gf*
Bin 658 Sehesio Zinfandel, Sonoma County 2019 (US)

Côte de boeuf, chips, green beans (For 2 to share) *gf*
Bin 516 Domaine de L'eglise, Pomerol, Bordeaux 2014 (Fr)

Steaks are served with béarnaise or peppercorn.

CHEESE

All Unpasteurised

Tomme aux Fleurs (Jura, Fr) Fourme d'Ambert blue (Auvergne, Fr)
Brie de Meaux (Meaux, Fr) Roue Cendree goat (Poitou-Charente, Fr) Cheese selection *gf*

SIDES *all v, gf*

Hand-cut chips Green beans Spinach Green salad
gf - gluten-free. Gluten-free bread is available on request.

All of our dishes may contain traces of nuts. **Please notify your waiter if you have any allergies**