

VINOTECA

May 2019

BREAKFAST

BAKERY

Freshly Baked Pain Au Chocolat or Croissant	2.50
Baked Croissant with Capocollo & Comte Cheese	4.50
Sourdough Toast with Butter & Strawberry Jam/English Blossom Honey/Marmite	2.50

FRUIT, CEREAL & NUTS

Homemade Granola, Poached Fruit & Natural Yoghurt	5.00
Organic Muesli, Organic Milk	3.50
A Bowl of Seasonal Fruits	4.50
Half Grilled Pink Grapefruit, Natural Yoghurt, English Blossom Honey & Pistachios	6.00

EGGS (FROM FREE-RANGE LOHMANN BROWN CHICKENS)

Benedict – English Muffin, Poached Egg, York Ham & Hollandaise	6.00 / 9.50
Florentine – English Muffin, Poached Egg, Spinach & Hollandaise	6.00 / 9.50
Royale – English Muffin, Poached Egg, Severn & Wye Smoked Salmon, Hollandaise	6.50 / 10.00

ON TOAST

Two Lohmann Eggs on Sourdough	6.00
Haas Avocado & Sumac-Baked Ricotta on Sourdough (add poached egg £1.50)	8.50
Severn & Wye Smoked Salmon with Scrambled Eggs on Sourdough	9.50
Thyme-Roasted Portobello Mushroom on Focaccia (v)	7.00

ENGLISH MUFFIN BUTTIES

Toasted English Muffin, Dry Cured Bacon & Fried Egg	6.50
Toasted English Muffin, Windsor Pork Sausage & Fried Egg	6.50

JUICE

Carrot, Apple & Ginger	3.50
Fresh Orange or Apple	3.00
Chardonnay or Syrah Juice - Alain Milliat, Gaillac, France (0% ABV)	1.95 / 2.90

COFFEE & TEA (COFFEE FROM UNION COFFEE ROASTERS)

Espresso / Macchiato	2.50
Double Espresso / Americano / Macchiato	2.70
Latte / Cappuccino / Flat White	3.00
Yorkshire Tea	2.50
Fresh Mint Tea	2.50
Tea Pigs: Darjeeling, Earl Grey, Rooibos, Green, Chamomile, Peppermint, English Breakfast	3.00

BOOZE

Sherry Mary / Bloody Mary	7.50
Seasonal Bellini	7.50
Portonic (White Quinta do Infantado Port, Fever Tree Tonic, Lemon, Mint)	6.00
Prosecco Superiore Asolo Extra Dry NV – Vinvita, Veneto [V] 125ml	6.00

*A discretionary 12.5% service charge will be added to your bill
Ingredients may not be listed, please advise of any allergies*

*Vinoteca, 21 Bloomberg Arcade, London EC4N 8AR 020 3150 1292
vinoteca.co.uk @vinoteca*