

VINOTECA

THE VINOTECA WINE PADDLE: A TASTE OF THREE WINES FROM OUR AWARD-WINNING LIST.

Chardonnay 'Free Run Juice' 2017, Australia / Cotes de Provence 'No. 2' 2017, Provence, France / Douro Tinto 'Drink Me' 2017, Douro, Portugal

BAR SNACKS, CHEESES & CURED MEATS

Homemade Bread & New Season Arbequina Extra Virgin Olive Oil	3.75
Sicilian Nocellara Olives / Salted Catalan Almonds (v/gf)	3.50
Curthwaite Goat's Curd Crostini (v)	3.50
Marinated Grilled Artichokes (v)	4.50
Montgomery's Cheddar Croquettes & Harissa Mayonnaise (v)	4.50
Roasted Iberico Chorizo & Romesco Sauce	4.50
Grilled Scottish Bavette Skewers & Green Sauce	5.00
Selection of Cured Meats: Capocollo, Salame Toscano & Prosciutto Toscano (90g/135g)	9.75/14.95
Selection of 3 Cheeses, Served With Homemade Oatcakes & Red Onion Chutney (35g each)	11.00
<i>Cashel Blue, Montgomery's Cheddar & Berkswell</i>	

SUNDAY SET MENU: 2 COURSES £25 OR 3 COURSES £30

INCLUDES A COMPLIMENTARY WINE PADDLE

SHARING STARTERS FOR THE TABLE

Elwy Valley Lamb Scrumpets, Land Cress & Tartare Sauce
Heritage Beetroot Salad, Pickled Walnuts & Cashel Blue
Smoked Mackerel Rilette, Watercress & Soda Bread

ROASTS

Scottish Hereford Beef Sirloin, Yorkshire Pudding & Horseradish
Slow Roasted Porchetta, Apple Sauce, Sage & Onion Stuffing
Rosemary Roasted Free Range Chicken, Truffle Jus & Wild Garlic Bread Sauce

** All Roasts Come With Roast Potatoes, Cauliflower Cheese & Buttered Spring Greens **

Asparagus, Spring Pea & Broad Beans Risotto, Pecorino & Chervil
Herb Crusted Baked Atlantic Cod, Minted Peas, Wild Garlic & Basil Pesto

DESSERTS

White Chocolate Semifreddo, Yorkshire Rhubarb & Toasted Pistachio
Amalfi Lemon Tart & Vanilla Mascarpone
Dark Chocolate Mousse & Honeycomb

*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*