

GORDON'S WINE BAR

EST. 1890

FOOD MENU

CHEESE BOARDS (options overleaf)

Served with freshly baked French bread, salted butter, pickles, chutney & quince jelly

One Slice	10.95
Two Slices	16.90
Three Slices	25.90

COLD PLATES WITH SALADS

Served with House Salad & freshly baked French bread & salted butter

Burrata	15.90
Fresh, yet rich mozzarella with a soft, creamy centre	

Scotch Egg	16.50
Handmade daily in our kitchen using the best quality sausage meat & free range eggs. Served cold	

'Hot Smoked' English Trout	19.50
From ChalkStream®, sustainably farmed on Hampshire chalk streams, the fish is lean, firm and gently smoked. A fantastic alternative to farmed salmon. Served cold	

Gordon's Traditional Pork Pie	20.50
Made by our chefs to the secret Gordon's recipe with the finest ingredients of pork shoulder & Serrano ham	

Roast Beef	20.90
Whole topside British beef. Roasted, chilled & finely sliced. Delicious with horseradish	

EXTRAS

Smoked Trout Pâté	8.70
House Salad (vg)	8.00
Feta Stuffed Peppers	5.40
Houmous & Bread (vg)	4.90
Tapenade & Crostini (vg) - freshly made	6.00
Olives (vg) - marinated in house	4.90
Spanish Almonds (vg)	4.90
Gluten Free Crackers (vg)	2.90
Rosemary & Sea Salt Crackers (vg)	2.90
Breadsticks (vg)	2.70
Olive Oil, Balsamic Vinegar & Bread (vg)	2.50
Bread & Butter	1.80

MEAT & FISH BOARDS

Served with olives, freshly baked French bread & salted butter

Duck Pâté	13.90
Smooth & richly flavoured	

Smoked Trout Pâté	16.50
Delicately flavoured with dill, juniper & cayenne pepper	

Cold Smoked Trout	14.70
From Chalkstream®, delicately oak smoked and dried in a Himalayan salt chamber	

Portuguese Chouriço	13.50
Traditional sausage from the Alentejo region, made from Iberian black pork, naturally cured and gently oak smoked	

Nduja Board*	14.40
Spreadable, supremely spicy Calabrian Pork Sausage	

Serrano Ham	17.10
From Teruel, Spain. 18 month, dry cured ham. Mouth-watering, finely sliced, served with Picos de Pan	

MEZZE & SHARING BOARDS

Served with freshly baked French bread, salted butter & caramelised onion chutney

Vegan Mezze (vg)	14.70
Houmous, Marinated Peppers, freshly made Olive Tapenade and Carrot & Shallot Salad*	

French Board (for two)	21.80
Chèvre, Brie & Duck Pâté	

Portuguese Meat Board (2/3)	29.00
Paio de Lombo, Chouriço de Vinho, Salpicão	

British Sharing Board (for 2/3)	31.00
Cheddar, Stilton, Scotch Egg & Pork Pie	

Charcuterie Sharing Board (for two)	30.70
please ask for today's meat selection	

Italian Board (for two)	30.90
Taleggio, Gorgonzola, Coppa & Olives	

Portuguese Board (2/3)	32.00
Queijo São Jorge, São Romão, Paio de Lombo	

European Board (for 2/3)	40.90
Manchego, Camembert, Gorgonzola, Feta Stuffed Peppers & Charcuterie of the day	

Meat Sharing Board (for four)	46.00
Pork Pie, Serrano Ham, Duck Pâté, Roast Beef & Charcuterie of the day	

* served without chutney

Please ask if you would like cornichons, cranberry sauce, horseradish, mustard or pickled onions

A discretionary service charge of 5% will be added to the bill



(v) Vegetarian
(u) Unpasteurised
(vg) Vegan
For allergen information please ask a member of our serving staff or scan the QR code

OUR CHEESES

See below for our suggested wine pairings - for full details see our Wine List

HARD CHEESES

Dambuster (v) (Lancashire, UK)

Strong, rich & creamy mature Cheddar
Friulano or Montepulciano

Gouda (Gouda, Netherlands)

Young, mild & creamy, medium-hard in consistency
Sauvignon Blanc or Rioja Crianza

Schlossberger (18 months) (u), (Switzerland)

Moderately salty, hazelnut flavours with a buttery finish - just like a Gruyère (but better!)
Macôn or Garnacha (red)

Manchego (u) (La Mancha, Spain)

Sheep cheese from La Mancha. Compact & dry with a distinct, sharp taste
Godello or Rioja Gran Reserva

Mature Cheddar (v) (Cambridgeshire, UK)

From Croxton Manor with a wonderful mature flavour
Sauvignon de Touraine or Fino Sherry

Smoked Comté (u) (Franche-Comté, France)

Browned butter & roasted nut aromas, sweet smoky finish
Ribolla Gialla or Cedro do Noval

Truffle Cheese (u) (Emmental, Switzerland)

Semi-firm unpasteurised cow's cheese, creamy & nutty with chunks of black truffle
Rioja Blanco or Nebbiolo

Queijo São Jorge DOP 12 Months (u) (Azores, Portugal)

Strong bouquet, clean and spicy flavour, firm in texture
Quinta do Noval White or Quinta do Noval Red

BLUE CHEESES

Montagnolo (v) (Bavaria, Germany)

Rich, buttery, a little piquant, creamy, ultra mild
Vouvray or Ruby Port

Gorgonzola DOP (Lombardy, Italy)

A milder & creamier version of Stilton, exceptionally indulgent
Syrah or Sweet Madeira

Stilton (v) (Leicestershire, UK)

Classic English blue cheese, very strong, slightly acidic flavour & crumbly texture
Tokaji (dessert wine) or Vintage Port

Sussex Blue (v) (East Sussex, UK)

Mild & creamy, semi-hard cheese with small blue veins & a natural rind
Amontillado sherry or Port LBV 2017



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SOFT CHEESES

Brie (v) (France)

Mild, soft, timeless classic
Picpoul or Merlot

Camembert (Normandy, France)

Mild, soft & creamy with a slightly more aged flavour than Brie
Chardonnay or Côte du Rhône

Chèvre (France)

Soft goat's cheese with a fresh flavour
Sancerre or Beaujolais

Délice de Bourgogne (u) (Burgundy, France)

A ripened soft triple cream cheese with a velvety texture
Beaujolais Blanc or Bourgogne Pinot Noir

Mayfield (v) (East Sussex, UK)

Creamy, nutty with a hint of sweetness. An award winning semi-soft cheese with 'eyes'!
Gewurztraminer or Saint-Émilion

Smoked Goat (v) (Normandy, France)

Smooth with a delicate flavour & smoked aftertaste
Côtes du Provence rosé or Grover VA Reserve

Saint-Nectaire (Auvergne, France)

Creamy, supple, silky texture with flavours of nuts, hay & mushroom
Chablis or Malbec

São Romão Seia (u), (Portugal)

Soft, buttery, creamy and unctuous. A mature, artisanal cheese made from ewe's milk
Gavi or Syrah

Lord London (v) (East Sussex, UK)

Semi-soft, fresh with a crumbly, lemony edible crust and an oozing creamy centre
Pinot Grigio or Primitivo

Ponte Nova (v) (Portugal)

Soft, creamy and fresh. Naturally lactose free
Gewurztraminer or Cabernet Franc

Taleggio (Lombardy, Italy)

Soft with a pungent aroma yet surprisingly mild with a fruity tang
Gavi or Chianti

VEGAN CHEESES

Nerominded (vg) (Hackney, UK)

Cashew 'cheese' with black truffle, activated charcoal & miso. It's amazing!
Pinot Gris

C'é Dairy? (vg) (Hackney, UK)

Farmhouse cheddar style cashew cheese. An umami bomb
Sancerre

G.O.A.T. (vg) (Hackney, UK)

infused with Italian herbs, creamy cashew cheese
Gruner Veltliner

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