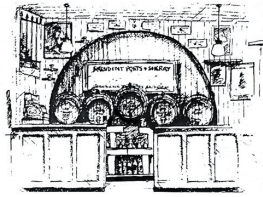


GORDON'S WINE BAR

EST. 1890



FOOD MENU

CHEESE BOARDS

with suggested wine pairings

See overleaf for our selection of Cheeses & please ask for our Cheese of the Month

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

One Slice	8.00
Two Slices	12.50
Three Slices	17.50

COLD PLATES WITH SALADS

Served with mixed salad & bread

Scotch Egg	9.50
Pork Pie	10.50
Roast Beef	10.50
Caesar Salad	8.00
Smoked Salmon	10.50
Mozzarella	9.50

EXTRAS

Feta Stuffed Peppers	4.00
Houmous	4.00
Marinated Peppers	2.00
Olives	3.00
Almonds	3.00
Gluten Free Crackers	2.00
Breadsticks	2.00
Olive Oil & Balsamic Vinegar	2.00
Extra Bread	1.00
Bread & Butter	1.50

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

MEAT BOARDS

Served with olives, bread & salted butter

Pork & Duck Pâté	8.50
Parma Ham	10.50
Hungarian Pork Sausage	9.50

MEZZE & SHARING BOARDS

Served with freshly baked French bread, salted butter & chutney

Vegetarian Mezze	10.50
Houmous, Marinated Peppers, Turkish Ezme & Olives	
British Special Sharing Board (for 2/3)	22.50
Cheddar, Stilton, Scotch Egg & Pork Pie	
Italian Board (for two)	25.00
Taleggio, Gorgonzola, Parma Ham & Olives	
French Board (for two)	16.00
Chèvre, St Nectaire, Pork & Duck Pâté	
European Board (for 2/3)	33.00
Manchego, Camembert, Gorgonzola, Hungarian Pork Sausage, Feta Stuffed Peppers	
Meat Sharing Board (for four)	39.00
Pork Pie, Parma Ham, Pork & Duck Pâté, Roast Beef & Hungarian Pork Sausage	

HOT TAPAS SELECTION

Please ask our staff for details of today's Tapas

One Dish	5.75
Two Dishes	10.75
Three Dishes	15.50
Four Dishes	18.40

DESSERT

Please ask our staff for details

Dessert of the day	3.00
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For allergen information please ask a member of our serving staff
A discretionary service charge of 7.5% will be added to the bill

CHEESES & SUGGESTED WINE PAIRINGS

Please ask for our Cheese of the Month

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

HARD CHEESES / *Wine pairing:*

Dambuster (v) (Lancashire, UK) - Montepulciano, Gavi
Strong, mature Cheddar

Gouda (Netherlands) - Rioja, Chianti, Hungarian Sauvignon
Young, mild & creamy, medium-hard in consistency

Gruyère (u) (Switzerland) - Chardonnay, Côte du Rhône
Moderately salty, hazelnut flavours with a buttery finish

Manchego (u) (Spain) - Manzanilla sherry, white Rioja
Sheep cheese from La Mancha. Compact & dry with a distinct, sharp taste

Mature Cheddar (v) (Cambridgeshire, UK) - Pinotage, NZ Sauvignon Blanc
From Croxton Manor with a wonderful mature flavour

Smoked Comté (u) (France) - Chateau Canavelle, Alianca, Chenin
Browned butter & roasted nut aromas, sweet smoky finish

Swiss Tomme (u) (Switzerland) - Sancerre blanc/rouge
Very smooth, semi-soft

SOFT CHEESES / *Wine pairing:*

Brie (v) (France) - Pinot Noir
Mild, soft, timeless classic

Camembert (France) - Carmenere, Sauvignon Blanc
Mild, soft & creamy with a slightly more aged flavour than Brie

Chèvre (France) - Sancerre rouge, Touraine Sauvignon
Soft goats cheese with a fresh flavour

Smoked Goat (v) (France) - Cabernet Franc, Côtes du Provence
Smooth with a delicate flavour & smoked aftertaste

Isle of Avalon (u) (Surrey, UK) - Passimento, Montagny
Strong, meaty, soft, sticky & aromatic

Saint Nectaire (France) - Malbec, Chablis
Creamy, supple, silky texture with flavours of nuts, hay & mushroom

Taleggio (Italy) - Viognier, Beaujolais
Soft with a pungent aroma yet surprisingly mild with a fruity tang

BLUE CHEESES / *Wine pairing:*

Montagnolo (v) (Germany) - Ruby Port or Riesling
Rich, buttery, a little piquant, creamy, ultra mild

Gorgonzola (Italy) - Muscat, Côte du Rhône
A milder & creamier version of Stilton, exceptionally indulgent

Stilton (v) (Nottinghamshire, UK) - Vintage Port, Vouvray
Classic English blue cheese, very strong, slightly acidic flavour & crumbly texture

(v) Vegetarian (u) Unpasteurised

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