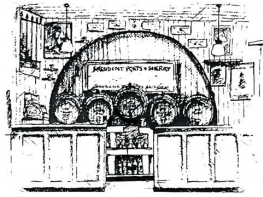


GORDON'S WINE BAR

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

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|----------------------|--------------|
| 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 & Bread | 4.00 |
| Marinated Peppers | 2.00 |
| Olives | 3.00 |
| Almonds | 3.00 |
| Gluten Free Crackers | 2.00 |
| Breadsticks | 2.00 |
| Olive Oil, Balsamic Vinegar & Bread | 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

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|-------------------------------|--------------|
| 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

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|---|--------------|
| 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

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|---------------------------|-------------|
| Dessert of the day | 3.00 |
|---------------------------|-------------|

For allergen information please ask a member of our serving staff
A discretionary service charge of 10% 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, Sauvignon Blanc
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) - Merlot, Muscadet
From Croxton Manor with a wonderful mature flavour

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

Swiss Tomme (u) (Switzerland) - Prosecco, Cabernet Sauvignon
Very smooth, semi-soft

SOFT CHEESES / *Wine pairing:*

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

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

Chèvre (France) - Sancerre, Valpolicella
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) - Riesling, Saint-Émilion
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) - Barbera, Coteaux du Layon (Dessert Wine)
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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