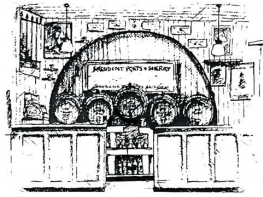


GORDON'S WINE BAR

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	8.50
Two Slices	13.00
Three Slices	17.50

COLD PLATES WITH SALADS

Served with mixed salad & bread

Scotch Egg	9.50
Buffalo Mozzarella	9.50
Pork Pie	10.50
Roast Beef	10.50
Smoked Salmon	10.50

EXTRAS

House Salad	5.50
Feta Stuffed Peppers	4.00
Houmous & Bread	4.00
Olives	3.50
Almonds	3.00
Marinated Peppers	2.00
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

Pork & Duck Pâté	9.00
Hungarian Pork Sausage	9.50
Parma Ham	10.50

MEZZE & SHARING BOARDS

Served with freshly baked French bread, salted butter & chutney

Vegetarian Mezze	10.50
Houmous, Marinated Peppers, Turkish Ezme & Olives (chutney not include)	
French Board (for two)	16.50
Chèvre, St Nectaire, Pork & Duck Pâté	
British Special Sharing Board (for 2/3)	22.50
Cheddar, Stilton, Scotch Egg & Pork Pie	
Charcuterie Sharing Board (for two)	26.00
please ask for today's selection	
Italian Board (for two)	26.00
Taleggio, Gorgonzola, Parma Ham & Olives	
European Board (for 2/3)	34.00
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	

SPECIALS OF THE DAY

Please ask your server
for details of our artisanal Cheese
and Charcuterie specials

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

Délice de Bourgogne (France) - Bordeaux Rouge, Viognier
A ripened soft triple cream cheese with a velvety texture

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

Highmore (o) (Oxfordshire, UK) - Riesling, Saint-Émilien
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, Royal Tokaji (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 (o) Organic

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