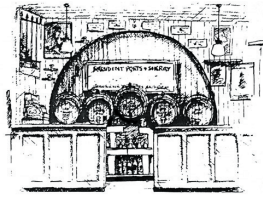


GORDON'S WINE BAR

EST. 1890



FOOD MENU

CHEESE BOARDS (options overleaf)

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	13.50
Three Slices	18.50

COLD PLATES WITH SALADS

Served with mixed salad & bread

Scotch Egg	10.00
Buffalo Mozzarella	10.00
Pork Pie	11.00
Roast Beef	11.00
Smoked Salmon	11.00

EXTRAS

House Salad	5.90
Feta Stuffed Peppers	4.30
Houmous & Bread	4.30
Olives	3.75
Almonds	3.25
Marinated Peppers	2.20
Gluten Free Crackers	2.20
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	9.50
Hungarian Pork Sausage	10.00
Parma Ham	11.00

MEZZE & SHARING BOARDS

Served with freshly baked French bread, salted butter & chutney

Vegetarian Mezze	12.50
Houmous, Marinated Peppers, Turkish Ezme & Olives (chutney not include)	
French Board (for two)	17.50
Chèvre, St Nectaire, Pork & Duck Pâté	
Brunch Board (for two)	20.00
Smoked Salmon, Délice de Bourgogne & Roast Beef - perfect with our Mimosas	
British Special Sharing Board (for 2/3)	24.00
Cheddar, Stilton, Scotch Egg & Pork Pie	
Charcuterie Sharing Board (for two)	27.00
please ask for today's selection	
Italian Board (for two)	27.50
Taleggio, Gorgonzola, Parma Ham & Olives	
European Board (for 2/3)	35.50
Manchego, Camembert, Gorgonzola, Hungarian Pork Sausage, Feta Stuffed Peppers	
Meat Sharing Board (for four)	40.00
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

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 or Gavi
Strong, mature Cheddar

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

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

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

Mature Cheddar (v) (Cambridgeshire, UK) - Merlot or Muscadet
From Croxton Manor with a wonderful mature flavour

Smoked Comté (u) (Franche-Comté, France) - Chateau Canavelle or Grecanio
Browned butter & roasted nut aromas, sweet smoky finish

Swiss Tomme - Aareswasser (u) (Emmental, Switzerland) Prosecco or Fino Sherry
Very smooth, semi-soft

SOFT CHEESES / *Wine pairing:*

Black Truffle Ricoma (Italy) - Barbera or Gavi
Semi-soft, mild flavoured sheep's cheese with black truffle

Brie (v) (Brie de Meaux, France) - Pinot Noir or Friulano
Mild, soft, timeless classic

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

Chèvre (France) - Sancerre or Amarone
Soft goat's cheese with a fresh flavour

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

Highmoor (o) (Oxfordshire, UK) - Riesling or Saint-Émilion
Strong, meaty, soft, sticky & aromatic

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

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

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

BLUE CHEESES / *Wine pairing:*

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

Gorgonzola DOP (Lombardy, Italy) - Barbera or Royal Tokaji (Dessert Wine)
A milder & creamier version of Stilton, exceptionally indulgent

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

(v) Vegetarian (u) Unpasteurised (o) Organic

For allergen information please ask a member of our serving staff
A discretionary service charge of 10% will be added to the bill