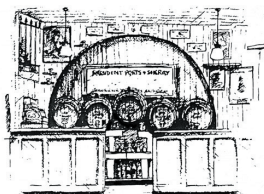


GORDON'S WINE BAR

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	9.70
Two Slices	14.90
Three Slices	19.90

COLD PLATES WITH SALADS

Served with mixed salad & bread

Scotch Egg - freshly made at Gordon's	10.80
Buffalo Mozzarella	10.80
Pork Pie - our Chef's secret recipe	11.90
Roast Beef	11.90
Smoked Salmon	11.90

EXTRAS

House Salad	6.40
Feta Stuffed Peppers	4.90
Houmous & Bread	4.60
Tapenade & Crostini	4.50
Olives	4.00
Almonds	3.50
Gluten Free Crackers	2.40
Rosemary & Sea Salt Crackers	2.20
Breadsticks	2.20
Olive Oil, Balsamic Vinegar & Bread	2.20
Bread & Butter	1.50
Extra Bread	1.00

* served without chutney

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	10.50
Hungarian Pork Sausage	11.90
Parma Ham (24 month aged)	15.50

MEZZE & SHARING BOARDS

Served with freshly baked French bread, salted butter & chutney

Vegetarian Mezze (v) Houmous, Marinated Peppers, Tapenade & Giardiniera*	13.50
Nduja Sharing Board (for two) Spreadable spicy Calabrian Pork Sausage*	14.00
French Board (for two) Chèvre, St Nectaire, Pork & Duck Pâté	18.90
Brunch Board (for two) Smoked Salmon, Délice de Bourgogne & Roast Beef - perfect with our Mimosas	21.60
British Special Sharing Board (for 2/3) Cheddar, Stilton, Scotch Egg & Pork Pie	25.90
Charcuterie Sharing Board (for two) please ask for today's selection	29.50
Italian Board (for two) Taleggio, Gorgonzola, Parma Ham & Olives	29.70
Vegan Board (for 2/3) (v) 'Palace Culture' semi-soft Cashew Cheese, Houmous, & Giardiniera & Olives* (no chutney or butter)	32.40
European Board (for 2/3) Manchego, Camembert, Gorgonzola, Hungarian Pork Sausage, Feta Stuffed Peppers	39.40
Meat Sharing Board (for four) Pork Pie, Parma Ham, Pork & Duck Pâté, Roast Beef & Hungarian Pork Sausage	44.00

SPECIALS OF THE MONTH

Please ask your server for details
of our artisanal Cheeses

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 or Gavi
Strong, mature Cheddar

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

Schlossberger (18 months) (u), (Switzerland) - Chardonnay or Côte du Rhône
Moderately salty, hazelnut flavours with a buttery finish - just like a Gruyère (but better!)

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

Mature Cheddar (v) (Cambridgeshire, UK) - Sancerre or Fino Sherry
From Croxton Manor with a wonderful mature flavour

Smoked Comté (u) (Franche-Comté, France) - Smiling Donkey or Friulano
Browned butter & roasted nut aromas, sweet smoky finish

Chilli Raclette (u) (Emmental, Switzerland) Shiraz or Moscato
Semi-firm unpasteurised cow's cheese, creamy and nutty with a hit of chilli

SOFT CHEESES / *Wine pairing:*

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

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

Camembert (Normandy, France) - Côte du Rhône or Chardonnay
Mild, soft & creamy with a slightly more aged flavour than Brie

Chèvre (France) - Sauvignon Blanc Touraine or Chianti
Soft goat's cheese with a fresh flavour

Délice de Bourgogne (u) (Burgundy, France) - Cabernet Franc or Alsace Riesling
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) - Grover VA Reserve 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) - Grecanico or Pinot Noir
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