

GORDON'S WINE BAR

EST. 1890

FOOD MENU

CHEESE BOARDS (options overleaf)

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

One Slice	9.90
Two Slices	15.50
Three Slices	22.50

COLD PLATES WITH SALADS

Served with House Salad & freshly baked French bread & butter

Buffalo Mozzarella - Italy's smooth, fresh & creamy buffalo mozzarella	14.70
Scotch Egg - Handmade daily in our kitchen using the best quality sausage meat & free range eggs. Served cold	15.50
Smoked Salmon - oak smoked, responsibly sourced Scottish salmon with a delicate smoked flavour	16.90
Gordon's Hand Raised Pork Pie - traditional, 3 step, hot crust pie made by our chefs to the secret Gordon's recipe with the finest ingredients of pork shoulder & Serrano ham	19.40
Roast Beef - whole topside beef from Fenns of Piccadilly. Roasted, chilled & finely sliced. Delicious with horseradish	19.40

EXTRAS

House Salad	6.50
Feta Stuffed Peppers	4.90
Houmous & Bread	4.60
Tapenade & Crostini - freshly made	5.50
Olives	4.00
Almonds	4.00
Gluten Free Crackers	2.60
Rosemary & Sea Salt Crackers	2.50
Breadsticks	2.40
Olive Oil, Balsamic Vinegar & Bread	2.40
Bread & Butter	1.50
Extra Bread	1.00

* served without chutney
Please ask if you would like cornichons, cranberry sauce, horseradish, mustard or pickled onions

MEAT BOARDS

Served with olives, freshly baked French bread & butter

Pork & Duck Pâté - smooth & richly flavoured	10.50
Hungarian Pork Sausage - spiced with sweet paprika & smoked	11.90
Serrano Ham from Teruel, Spain. 18 month, dry cured ham. Mouth-watering, finely sliced, served with Picos de Pan	15.50

MEZZE & SHARING BOARDS

Served with freshly baked French bread, salted butter & caramelised apple & onion chutney

Vegetarian Mezze (v) Houmous, Marinated Peppers, freshly made Olive Tapenade and Carrot & Red Cabbage Salad*	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	27.00
British Sharing Board (for 2/3) Cheddar, Stilton, Scotch Egg & Pork Pie	28.70
Charcuterie Sharing Board (for two) please ask for today's selection	29.50
Italian Board (for two) Taleggio, Gorgonzola, Salami & Olives	29.70
Vegan Board (for 2/3) (v) Palace Culture semi-soft Cashew 'Cheese', Houmous, Esme & Olives*	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, Serrano Ham, Pork & Duck Pâté, Roast Beef & Hungarian Pork Sausage	45.00

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, rich & creamy 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

Truffle Cheese (u) (Emmental, Switzerland) Dolcetto d'Alba or Gavi
Semi-firm unpasteurised cow's cheese, creamy & nutty with chunks of black truffle

SOFT CHEESES / *Wine pairing:*

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

Mayfield (v) (East Sussex, UK) - Riesling or Saint-Émilion
Creamy, nutty with a hint of sweetness. An award winning semi-soft cheese with 'eyes'!

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) - Greccanico or Pinot Noir
Soft with a pungent aroma yet surprisingly mild with a fruity tang

Lord London (v) (East Sussex, UK) - Pinot Grigio or Roma Rosso
Semi-soft, fresh with a crumbly, lemony edible crust and an oozing creamy centre.

BLUE CHEESES / *Wine pairing:*

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

Gorgonzola DOP (Lombardy, Italy) - Tempranillo or 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

Sussex Blue (v) (East Sussex, UK) - Port LBV 2017 or Friulano
Mild & creamy, semi-hard cheese with small blue veins & a natural rind

(v) Vegetarian (u) Unpasteurised

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