

# GORDON'S WINE BAR

EST. 1890

## FOOD MENU

### CHEESE BOARDS (options overleaf)

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

<b>One Slice</b>	<b>9.90</b>
<b>Two Slices</b>	<b>15.50</b>
<b>Three Slices</b>	<b>22.50</b>

### 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**

**'Hot Smoked' English Trout** **16.90**  
from ChalkStream®, sustainably farmed on Hampshire chalk streams, the fish is lean, firm and gently smoked. A fantastic alternative to farmed salmon. Served cold.

**Gordon's Hand Raised Pork Pie** - **19.40**  
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

**Roast Beef** - whole topside beef from Fenns of Piccadilly. Roasted, chilled & finely sliced. Delicious with horseradish **19.40**

### EXTRAS

<b>Hot Smoked Trout Pâté</b>	<b>7.50</b>
<b>House Salad</b>	<b>6.50</b>
<b>Feta Stuffed Peppers</b>	<b>4.90</b>
<b>Houmous &amp; Bread</b>	<b>4.60</b>
<b>Tapenade &amp; Crostini</b> - freshly made	<b>5.50</b>
<b>Olives</b>	<b>4.00</b>
<b>Almonds</b>	<b>4.00</b>
<b>Gluten Free Crackers</b>	<b>2.60</b>
<b>Rosemary &amp; Sea Salt Crackers</b>	<b>2.50</b>
<b>Breadsticks</b>	<b>2.40</b>
<b>Olive Oil, Balsamic Vinegar &amp; Bread</b>	<b>2.40</b>
<b>Bread &amp; Butter</b>	<b>1.50</b>
<b>Extra Bread</b>	<b>1.00</b>

\* served without chutney

Please ask if you would like cornichons, cranberry sauce, horseradish, mustard or pickled onions

### MEAT & FISH BOARDS

Served with olives, freshly baked French bread & butter

**Pork & Duck Pâté** - smooth & richly flavoured **10.50**

**Smoked Trout Pâté** - delicately flavoured with dill, juniper & cayenne pepper **11.90**

**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)** **13.50**  
Houmous, Marinated Peppers, freshly made Olive Tapenade and Carrot & Red Cabbage Salad\*

**Nduja Sharing Board (for two)** **14.00**  
Spreadable spicy Calabrian Pork Sausage\*

**French Board (for two)** **18.90**  
Chèvre, St Nectaire, Pork & Duck Pâté

**Brunch Board (for two)** **27.00**  
Cold Smoked Trout, Délice de Bourgogne & Roast Beef - perfect with our Mimosas

**British Sharing Board (for 2/3)** **28.70**  
Cheddar, Stilton, Scotch Egg & Pork Pie

**Charcuterie Sharing Board (for two)** **29.50**  
please ask for today's selection

**Italian Board (for two)** **29.70**  
Taleggio, Gorgonzola, Salami & Olives

**Vegan Board (for 2/3) (v)** **32.40**  
Palace Culture semi-soft Cashew 'Cheese', Houmous, Esme & Olives\*

**European Board (for 2/3)** **39.40**  
Manchego, Camembert, Gorgonzola, Hungarian Pork Sausage, Feta Stuffed Peppers

**Meat Sharing Board (for four)** **45.00**  
Pork Pie, Serrano Ham, Pork & Duck Pâté, Roast Beef & Hungarian Pork Sausage

### 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

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### 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

**Woodside Red (v) (East Sussex, UK) - Chilled Beaujolais**

Orange in colour from infusing with the annatto thistle seed, nutty & smooth with an edible rind.

### 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) - Grecanico 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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