

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	10.30
Two Slices	16.00
Three Slices	23.40

COLD PLATES WITH SALADS

Served with House Salad & freshly baked French bread & butter

Buffalo Mozzarella - Italy's smooth, fresh & creamy buffalo mozzarella	15.00
Scotch Egg - Handmade daily in our kitchen using the best quality sausage meat & free range eggs. Served cold	16.00
'Hot Smoked' English Trout from ChalkStream®, sustainably farmed on Hampshire chalk streams, the fish is lean, firm and gently smoked. A fantastic alternative to farmed salmon. Served cold.	17.60
Gordon's Traditional Pork Pie - made by our chefs to the secret Gordon's recipe with the finest ingredients of pork shoulder & Serrano ham	19.70
Roast Beef - whole topside beef from Fenns of Piccadilly. Roasted, chilled & finely sliced. Delicious with horseradish	19.70

EXTRAS

Smoked Trout Pâté	7.80
House Salad (vg)	6.80
Feta Stuffed Peppers	5.10
Houmous & Bread (vg)	4.80
Tapenade & Crostini (vg) - freshly made	5.80
Olives (vg)	4.50
Almonds (vg)	4.10
Gluten Free Crackers	2.70
Rosemary & Sea Salt Crackers (vg)	2.70
Breadsticks (vg)	2.50
Olive Oil, Balsamic Vinegar & Bread	2.50
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 & FISH BOARDS

Served with olives, freshly baked French bread & butter

Pork & Duck Pâté - smooth & richly flavoured	10.90
Smoked Trout Pâté - delicately flavoured with dill, juniper & cayenne pepper	13.50
Hungarian Pork Sausage - spiced with sweet paprika & smoked	12.20
Nduja Board Spreadable spicy Calabrian Pork Sausage*	14.00
Serrano Ham from Teruel, Spain. 18 month, dry cured ham. Mouth-watering, finely sliced, served with Picos de Pan	16.20

MEZZE & SHARING BOARDS

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

Vegan Mezze (vg) Houmous, Marinated Peppers, freshly made Olive Tapenade and Carrot & Red Cabbage Salad*	14.20
French Board (for two) Chèvre, St Nectaire, Pork & Duck Pâté	19.70
Brunch Board (for two) Cold Smoked Trout, Délice de Bourgogne & Roast Beef - perfect with our Mimosas	28.00
British Sharing Board (for 2/3) Cheddar, Stilton, Scotch Egg & Pork Pie	29.90
Charcuterie Sharing Board (for two) please ask for today's meat selection	30.70
Italian Board (for two) Taleggio, Gorgonzola, Capocollo & Olives	30.90
European Board (for 2/3) Manchego, Camembert, Gorgonzola, Hungarian Pork Sausage, Feta Stuffed Peppers	40.90
Meat Sharing Board (for four) Pork Pie, Serrano Ham, Pork & Duck Pâté, Roast Beef & Hungarian Pork Sausage	46.00

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 5% will be added to the bill

OUR CHEESES - PLEASE ASK ABOUT OUR CHEESE OF THE MONTH

See below for our suggested wine pairings - for full details see our Wine List

HARD CHEESES

Dambuster (v) (Lancashire, UK)

Strong, rich & creamy mature Cheddar
Grillo or Montepulciano

Gouda (Gouda, Netherlands)

Young, mild & creamy, medium-hard in consistency
Sauvignon Blanc or Tempranillo

Schlossberger (18 months) (u), (Switzerland)

Moderately salty, hazelnut flavours with a buttery finish - just like a Gruyère (but better!)
Macôn or Garnacha (red)

Manchego (u) (La Mancha, Spain)

Sheep cheese from La Mancha. Compact & dry with a distinct, sharp taste
Garnacha Blanca or Rioja Gran Reserva

Mature Cheddar (v) (Cambridgeshire, UK)

From Croxton Manor with a wonderful mature flavour
Sauvignon de Touraine or Fino Sherry

Smoked Comté (u) (Franche-Comté, France)

Browned butter & roasted nut aromas, sweet smoky finish
Traminer Aromatico or Smiling Donkey

Truffle Cheese (u) (Emmental, Switzerland)

Semi-firm unpasteurised cow's cheese, creamy & nutty with chunks of black truffle
Furmint or Corbière

Woodside Red (v) (East Sussex, UK)

Orange in colour from infusing with the annatto thistle seed, nutty & smooth with an edible rind
Viognier or Chilled Beaujolais

BLUE CHEESES

Montagnolo (v) (Bavaria, Germany)

Rich, buttery, a little piquant, creamy, ultra mild
Vouvray or Ruby Port

Gorgonzola DOP (Lombardy, Italy)

A milder & creamier version of Stilton, exceptionally indulgent
Tempranillo or Sweet Madeira

Stilton (v) (Nottinghamshire, UK)

Classic English blue cheese, very strong, slightly acidic flavour & crumbly texture
Tokaji (dessert wine) or Vintage Port

Sussex Blue (v) (East Sussex, UK) -

Mild & creamy, semi-hard cheese with small blue veins & a natural rind
Amontillado sherry or Port LBV 2017

(v) Vegetarian (u) Unpasteurised (vg) Vegan
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SOFT CHEESES

Brie (v) (France)

Mild, soft, timeless classic
Picpoul or Merlot

Camembert (Normandy, France)

Mild, soft & creamy with a slightly more aged flavour than Brie
Chardonnay or Côte du Rhône

Chèvre (France)

Soft goat's cheese with a fresh flavour
Sancerre or Chianti

Délice de Bourgogne (u) (Burgundy, France)

A ripened soft triple cream cheese with a velvety texture
Alsace Riesling or Zweigeltrebe

Mayfield (v) (East Sussex, UK)

Creamy, nutty with a hint of sweetness. An award winning semi-soft cheese with 'eyes'!
Riesling or Saint-Émilion

Smoked Goat (v) (Normandy, France)

Smooth with a delicate flavour & smoked aftertaste
Côtes du Provence rosé or Grover VA Reserve

Saint-Nectaire (Auvergne, France)

Creamy, supple, silky texture with flavours of nuts, hay & mushroom
Chablis or Malbec

Taleggio (Lombardy, Italy)

Soft with a pungent aroma yet surprisingly mild with a fruity tang
Gavi or Dolcetto D'Alba

Lord London (v) (East Sussex, UK)

Semi-soft, fresh with a crumbly, lemony edible crust and an oozing creamy centre
Pinot Grigio or Roma Rosso

VEGAN CHEESES

Nerominded (vg) (Hackney, UK)

Cashew 'cheese' with black truffle, activated charcoal & miso. It's amazing!
Sancerre or Smiling Donkey

C'é Dairy? (vg) (Hackney, UK)

Farmhouse cheddar style cashew cheese. An umami bomb
Sauvignon Blanc or Sciccu orange

Brixton Blue (vg) (Brick Lane, UK)

Piquant, tangy, almond base & blue veined
Cabernet Franc rosé or Nero D'Avola

G.O.A.T. (vg) (Hackney, UK)

infused with Italian herbs, creamy cashew cheese
Vinho Verde or Primitivo