

# GORDON'S WINE BAR

EST. 1890

## FOOD MENU

### CHEESE BOARDS (options overleaf)

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

<b>One Slice</b>	<b>10.30</b>
<b>Two Slices</b>	<b>16.00</b>
<b>Three Slices</b>	<b>23.40</b>

### COLD PLATES WITH SALADS

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Served with House Salad & freshly baked French bread & butter

**Burrata** - fresh, yet rich mozzarella with a soft, creamy centre **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** **17.60**  
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 Traditional Pork Pie** - **19.70**  
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 **19.70**

### EXTRAS

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<b>Smoked Trout Pâté</b>	<b>7.90</b>
<b>House Salad (vg)</b>	<b>6.80</b>
<b>Feta Stuffed Peppers</b>	<b>5.10</b>
<b>Houmous &amp; Bread (vg)</b>	<b>4.80</b>
<b>Tapenade &amp; Crostini (vg) - freshly made</b>	<b>5.80</b>
<b>Olives (vg)</b>	<b>4.50</b>
<b>Almonds (vg)</b>	<b>4.10</b>
<b>Gluten Free Crackers (vg)</b>	<b>2.70</b>
<b>Rosemary &amp; Sea Salt Crackers (vg)</b>	<b>2.70</b>
<b>Breadsticks (vg)</b>	<b>2.50</b>
<b>Olive Oil, Balsamic Vinegar &amp; Bread</b>	<b>2.50</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

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Served with olives, freshly baked French bread & butter

**Pork & Duck Pâté** - smooth & richly flavoured **10.95**

**Smoked Trout Pâté** - delicately flavoured with dill, juniper & cayenne pepper **13.60**

**Cold Smoked Trout** - from Chalkstream®, delicately oak smoked and dried in a Himalayan salt chamber **13.80**

**Hungarian Pork Sausage** - spiced with sweet paprika & smoked **12.20**

**Nduja Board** **14.00**  
Spreadable spicy Calabrian Pork Sausage\*

**Serrano Ham** from Teruel, Spain. 18 month, dry cured ham. Mouth-watering, finely sliced, served with Picos de Pan **16.20**

### MEZZE & SHARING BOARDS

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

**Vegan Mezze (vg)** **14.20**  
Houmous, Marinated Peppers, freshly made Olive Tapenade and Carrot & Red Cabbage Salad\*

**French Board (for two)** **19.70**  
Chèvre, St Nectaire, Pork & Duck Pâté

**British Sharing Board (for 2/3)** **29.90**  
Cheddar, Stilton, Scotch Egg & Pork Pie

**Charcuterie Sharing Board (for two)** **30.70**  
please ask for today's meat selection

**Italian Board (for two)** **30.90**  
Taleggio, Gorgonzola, Coppa & Olives

**European Board (for 2/3)** **40.90**  
Manchego, Camembert, Gorgonzola, Hungarian Pork Sausage, Feta Stuffed Peppers

**Meat Sharing Board (for four)** **46.00**  
Pork Pie, Serrano Ham, Pork & Duck Pâté, Roast Beef & Hungarian Pork Sausage

### SPECIALS OF THE MONTH

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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

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#### **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 Rioja Crianza*

#### **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 Corbières Boutenac*

#### **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

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#### **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  
*Syrah 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  
For allergen information please ask a member of our serving staff

### SOFT CHEESES

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#### **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  
*Beaujolais Blanc or Bourgogne Pinot Noir*

#### **Mayfield (v) (East Sussex, UK)**

Creamy, nutty with a hint of sweetness. An award winning semi-soft cheese with 'eyes'!  
*Gewurztraminer 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 Nero D'Avola*

#### **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

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#### **Nerominded (vg) (Hackney, UK)**

Cashew 'cheese' with black truffle, activated charcoal & miso. It's amazing!  
*Pinot Blanc or Merlot natural*

#### **C'é Dairy? (vg) (Hackney, UK)**

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

#### **Brixton Blue (vg) (Brick Lane, UK)**

Piquant, tangy, almond base & blue veined  
*Cabernet Franc rosé or Oloroso Sherry*

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

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

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