

# 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>10.90</b>
<b>Two Slices</b>	<b>16.70</b>
<b>Three Slices</b>	<b>25.50</b>

### COLD PLATES WITH SALADS

Served with House Salad & freshly baked French bread & salted butter

<b>Burrata</b>	<b>15.50</b>
Fresh, yet rich mozzarella with a soft, creamy centre	

<b>Scotch Egg</b>	<b>16.00</b>
Handmade daily in our kitchen using the best quality sausage meat & free range eggs. Served cold	

<b>'Hot Smoked' English Trout</b>	<b>19.10</b>
From ChalkStream®, sustainably farmed on Hampshire chalk streams, the fish is lean, firm and gently smoked. A fantastic alternative to farmed salmon. Served cold.	

<b>Gordon's Traditional Pork Pie</b>	<b>19.90</b>
Made by our chefs to the secret Gordon's recipe with the finest ingredients of pork shoulder & Serrano ham	

<b>Roast Beef</b>	<b>19.80</b>
Whole topside British beef. Roasted, chilled & finely sliced. Delicious with horseradish	

### EXTRAS

<b>Smoked Trout Pâté</b>	<b>8.40</b>
<b>House Salad (vg)</b>	<b>7.70</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>4.70</b>
<b>Almonds (vg)</b>	<b>4.70</b>
<b>Gluten Free Crackers (vg)</b>	<b>2.80</b>
<b>Rosemary &amp; Sea Salt Crackers (vg)</b>	<b>2.80</b>
<b>Breadsticks (vg)</b>	<b>2.70</b>
<b>Olive Oil, Balsamic Vinegar &amp; Bread (vg)</b>	<b>2.50</b>
<b>Bread &amp; Butter</b>	<b>1.80</b>

### MEAT & FISH BOARDS

Served with olives, freshly baked French bread & salted butter

<b>Duck Pâté</b>	<b>13.50</b>
Smooth & richly flavoured	

<b>Smoked Trout Pâté</b>	<b>16.00</b>
Delicately flavoured with dill, juniper & cayenne pepper	

<b>Cold Smoked Trout</b>	<b>14.20</b>
From Chalkstream®, delicately oak smoked and dried in a Himalayan salt chamber	

<b>Portuguese Chouriço</b>	<b>13.00</b>
From Alentejo, richly seasoned with paprika, cayenne, nutmeg & white wine	

<b>Nduja Board</b>	<b>14.00</b>
Spreadable, supremely spicy Calabrian Pork Sausage*	

<b>Serrano Ham</b>	<b>16.80</b>
From Teruel, Spain. 18 month, dry cured ham. Mouth-watering, finely sliced, served with Picos de Pan	

### MEZZE & SHARING BOARDS

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

<b>Vegan Mezze (vg)</b>	<b>14.50</b>
Houmous, Marinated Peppers, freshly made Olive Tapenade and Carrot & Shallot Salad*	

<b>French Board (for two)</b>	<b>21.80</b>
Chèvre, Brie & Duck Pâté	

<b>Portuguese Meat Board (2/3)</b>	<b>28.00</b>
Paio de Lombo, Chouriço de Vinho, Salpicão	

<b>British Sharing Board (for 2/3)</b>	<b>30.20</b>
Cheddar, Stilton, Scotch Egg & Pork Pie	

<b>Charcuterie Sharing Board (for two)</b>	<b>30.70</b>
please ask for today's meat selection	

<b>Italian Board (for two)</b>	<b>30.90</b>
Taleggio, Gorgonzola, Coppa & Olives	

<b>Portuguese Board (2/3)</b>	<b>31.00</b>
Queijo São Jorge, São Romão, Paio de Lombo	

<b>European Board (for 2/3)</b>	<b>40.90</b>
Manchego, Camembert, Gorgonzola, Feta Stuffed Peppers	

<b>Meat Sharing Board (for four)</b>	<b>46.00</b>
Pork Pie, Serrano Ham, Duck Pâté, Roast Beef	

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

**A discretionary service charge of 5% will be added to the bill**



(v) Vegetarian  
(u) Unpasteurised  
(vg) Vegan  
For allergen information please ask a member of our serving staff or scan the QR code

## OUR CHEESES

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  
*Friulano 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  
*Godello 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  
*Ribolla Gialla or Cedro do Noval*

#### **Truffle Cheese (u) (Emmental, Switzerland)**

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

#### **Queijo São Jorge DOP 12 Months (u) (Azores, Portugal)**

Strong bouquet, clean and spicy flavour, firm in texture.  
*Quinta do Noval Red or Quinta do Noval White*

### 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*



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### SOFT CHEESES

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#### **Brie (v) (France)**

Mild, soft, timeless classic  
*Picpoul or Dolcetto*

#### **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*

#### **São Romão Seia (u), (Portugal)**

Soft, buttery, creamy and unctuous. A mature, artisanal cheese made from ewe's milk.  
*Gavi or Syrah*

#### **Lord London (v) (East Sussex, UK)**

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

#### **Ponte Nova (v) (Portugal)**

Soft, creamy and fresh. Naturally lactose free  
*Gewurztraminer or Cabernet Franc*

#### **Taleggio (Lombardy, Italy)**

Soft with a pungent aroma yet surprisingly mild with a fruity tang  
*Gavi or Nero D'Avola*

### VEGAN CHEESES

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

Cashew 'cheese' with black truffle, activated charcoal & miso. It's amazing!  
*Trebbiano or Canlibero*

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

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

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

infused with Italian herbs, creamy cashew cheese  
*Gruner Veltliner or Collet Champagne*

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