

Small Plates

Welcome to Wine. Below our are seasonal small plates created for sharing. We suggest ordering two to three plates per person. Available Thursday to Saturday till 9pm.

Snacks

Olives **4**

Pork Quavers, Bramley Apple & Sage Sauce **5**

Bread, Balsamic & Olive Oil **5**

Plates

Parmesan Fries with Chicken salt **6**

Crispy new potatoes, Saffron aioli, Chilli Jam **7.5**

Lamb Kofta, Houmous, Cucumber & Mint yoghurt, Flatbread **8.5**

Cauli Mac & Cheese Croquettes, Jalapeño Mayo **9**

King Prawns, Cajun Butter and Burnt Lemon **12.5**

Roast hispi cabbage, Feta, Garlic & Chilli crumb, Sriracha Mayo **8**

Smoked Salmon & Chive Tacos, Pink Onions, Mango Sour Cream **11**

Potato Gnocchi, Pesto, Wild Mushrooms, Chicken & Parmesan cream **9**

Sirloin steak, Peppercorn sauce, Straw Potatoes **16**

Pan-fried Seabass, Tomato Chickpea stew, Saffron, Garlic **12.5**

Mussels, White wine, Garlic, Cream, Shallots, Chives **11**

Cheese

Charcuterie Board, Truffle Brie, Northamptonshire Blue, Ribblesdale Goat's, Pitchfork mature cheddar, A selection of charcuterie, Pickles, Peppers, Artichokes, Cornichons, Olives, Chutney, Artisan crackers and bread. **40** Add baked Camembert **6**

The Ultimate Fondue, Yorkshire Puddings, Pigs in Blankets, Artisan Bread, Cornichons, Charcuterie, Crispy potatoes, Seasonal vegetables. **50** Add steak for **10**

Dessert

Sticky Toffee Pudding **7.5**

Kinder Bueno Cheesecake **7.5**

Please make us aware of any allergies or intolerances. We endeavour to avoid cross contamination where possible but allergens and nuts are used in the Kitchen.

————— **The Wine Café** —————