

VINOTECA

BRUNCH

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| HOME-MADE GRANOLA OR MUESLI WITH POACHED RHUBARB | 4.5 |
| AGEN PRUNES WITH ORANGE COMPOTE | 5 |
| A BOWL OF FRESH SEASONAL FRUIT | 4 |
| <i>Add organic yoghurt & London honey</i> | <i>1.5</i> |

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| BUTTERMILK PANCAKES | 6.5 |
| <i>With caramelised bananas & crème fraiche</i> | |

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| POACHED OR SCRAMBLED EGGS ON TOASTED SOURDOUGH | 5.5 |
| GYPSY EGGS | 9.5 |
| <i>Tomatoes, peppers, smoked paprika, eggs, San Danielle ham, sourdough toast</i> | |

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| HAAS AVOCADO, FETA & CHILLI ON GRILLED SOURDOUGH | 5.5 |
| HOME-CURED LOCH DUART SALMON | 9.5 |
| <i>Pumpernickel, dill & mustard sauce</i> | |

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| SUFFOLK STREAKY BACON BUTTY | 5 |
| BERKSHIRE BANGER SARNIE | 5 |
| <i>Add a fried egg</i> | <i>1</i> |

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| PORTOBELLO MUSHROOMS ON TOASTED SOURDOUGH | 7 |
| <i>Add a fried egg</i> | <i>1</i> |

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| GRILLED MANX KIPPER, MUSTARD BUTTER & LEMON | 9 |
| KEDGEREE | 10 |
| <i>Rice, Isle of Man smoked haddock, poached egg, coriander</i> | |

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| A SELECTION OF HOME-MADE PASTRIES & CAKES | |
| <i>Ask our staff</i> | |

ALL EGGS ARE FROM FREE-RANGE LEGBAR CHICKENS

HOUSE-MADE JUICES

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| CARROT, GINGER & MINT | 3.50 |
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(v) = vegetarian. Please ask a member of staff about vegan, gluten-free and dairy-free options, or for our full allergen list

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL www.vinoteca.co.uk

VINOTECA, ONE PANCRAS SQUARE, LONDON N1C 4AG, 020 3793 7210 TWITTER: @vinoteca INSTAGRAM: @vinoteca_london

BREAKFAST DRINKS

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| FRESH FRUIT JUICE | 2.20 |
| <i>Apple or orange</i> | |
| COFFEE FROM UNION COFFEE ROASTERS | |
| ESPRESSO | 2.00 |
| BLACK COFFEE/MACCHIATO | 2.40 |
| LATTE/CAPPUCINO/FLAT WHITE | 2.75 |
| EARL GREY, EVERYDAY BREW, DARJEELING, GREEN TEA | 3.00 |
| FRESH MINT TEA | 2.50 |

BREAKFAST WINES

125ML BOTTLE

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| PINK MOSCATO 2014, INNOCENT BYSTANDER (AUSTRALIA) (5.5% abv) | 4.95 | 17.75 |
| <i>Sweet & fizzy, overflowing with strawberries. Perfect with pancakes.</i> | | <i>(half)</i> |
| BONARDA FRIZZANTE 'SOMMOSSA' 2013, LUZZANO (ITALY) TKTTKT | | 29.45 |
| <i>Sparkling dry red Bonarda with deep, dark berries. Try it with a Continental breakfast.</i> | | |
| ½ BOTTLE CHAMPAGNE NV, RENARD BARNIER (FRANCE) (12% abv) | 9.95 | 29.50 |
| <i>Aged for 3 years before release, rich & intense. Delicious with a simple croissant.</i> | | <i>(half)</i> |
| PROSECCO TREVISO 'TOSAT' NV, TENUTA 2 CASTELLI (ITALY) (11% abv) | 4.95 | 26.75 |
| <i>Bubbles, pure lemon, sherbert and happiness. Grab a glass with your eggs.</i> | | |
| VINHO VERDE 2013, ADEGA DE MONCAO (PORTUGAL) (11.5% abv) | | 19.25 |
| <i>Low in alcohol, slightly fizzy, zippy, full of crisp apples. Match this with kedgeree or salmon.</i> | | |
| 'Z' ZINFANDEL 2012, CRAIG HAWKINS (SOUTH AFRICA) (13% abv) | | 23.50 |
| <i>Zinfandel? At breakfast? Yep - a surprisingly light & gluggable red. Bring on the bangers.</i> | | |
| RIESLING AUSLESE 'ÜRZIGER WÜRZGARTEN' 1994, BERRES (GERMANY) (8% abv) | | 47.25 |
| <i>Sweet, delicate, herbs & spice, peach & blossom. Add fresh fruit or muesli & rhubarb.</i> | | |
| ½ BOTTLE VIN DOUX 2012, SAMOS (GREECE) (15% abv) | | 13.95 |
| <i>Floral & citrusy aromas, sweet lemon & cardamom. Perfect with prunes or yoghurt and honey.</i> | | |
| SEASONAL BELLINI | | 5.50 |
| <i>Prosecco Treviso, Yorkshire rhubarb.</i> | | |
| SHERRY MARY | | 6.00 |
| <i>Amontillado Goyesco, tomato juice, spices. A happy match with eggs or bavette.</i> | | |
| PORTONIC | | 6.00 |
| <i>White port, Quinta do Infantado, schwepps tonic & mint.</i> | | |