

VINOTECA

KING’S CROSS

SUNDAYS, MARCH 2015

BAR PLATES

SALTED CATALAN ALMONDS (v)	3.5	SALT COD CROQUETTES	3
NOCELLARA OLIVES (v)	3.5	BEEF TOMATO BRUSCHETTA (v)	3.5
SOBRASADA ON SOURDOUGH TOAST	3	BREAD & OLIVE OIL (v)	2.5
DEVILLED LEGBAR EGGS (v)	3	CHILLI FRIED BROAD BEANS (v)	3

CURED MEATS

SELECTION OF SAN DANIELLE, FINOCCHIONA & CHORIZO MAGNO	7.5/11
<i>Amontillado Goyesco, Rodriguez La Cave 100ml 5.95</i>	
WHOLE SAUCISSON SEC SUPERIEUR A L’ANCIENNE (250G)	12.5
<i>Cotes De Provence Rose 2013, Chateau de St Martin, France 125ml 3.80/ 175ml 5.30</i>	

BRITISH CHEESE SELECTION

ISLE OF MULL CHEDDAR, RISELY, DEVON BLUE & STAWLEY	8.5
<i>Madeira ‘Rainwater Reserva’, Barbeito, Portugal 100ml 6.25</i>	

SPINACH & NETTLE SOUP, RICOTTA & LEMON (v)	6	
<i>Chardonnay ‘Crudo’ 2013, Luke Lambert, Australia 125ml 7.70 / 175ml 10.8</i>		
WHITE COCO BEANS, CHICK PEAS, BUFFALO MOZZARELLA & CASTELFRANCO LEAF (v)	7	
<i>Riesling Trocken 2013, Weingut Neiss, Germany 125ml 4.20/ 175ml 5.90</i>		
CRISPY SPICED CORNISH SQUID, AIOLI & LEMON	8	
<i>Clare Valley Riesling 2014, Rodney & the Horse, Australia 125ml 5.90/ 175ml 8.30</i>		
HOT-SMOKED SCOTTISH SALMON & QUINOA TABBOULEH	7.5	
<i>Sancerre Rose 2013, Brigitte & Daniel Chotard, France 125ml 7.20/ 175ml 10.00</i>		
STEAMED CORNISH MUSSELS, WILD GARLIC & WHITE COTES DU RHONE	7.5/12	
<i>Corbières Blanc ‘Rochere’ 2013, Caves De Rochere, France 125ml 3.50/ 175ml 4.90</i>		
HUNTSHAM FARM PORK TERRINE, TOASTED SOURDOUGH & CORNICHONS	6.5	
<i>Pinot Gris ‘Hagel’ 2010, Andre Rieffel, France 125ml 6.30/ 175ml 8.80</i>		
ENGLISH ROSE VEAL TONNATO, SILVER SKIN ANCHOVIES, GRILLED GEM HEARTS	9	
<i>‘Dada’ 2010, David Ramonteau, New Zealand 125ml 11.00/ 175ml 15.50</i>		
ORECCHIETTE PASTA WITH SAGE, BUTTER, GARLIC & PARMESAN (v)	7.5/12	
<i>Corbières Blanc ‘Rochere’ 2013, Caves De Rochere, France 125ml 3.50/ 175ml 4.90</i>		
AUBERGINE PARMIGIANA (v)	13	
<i>‘Z’ Zinfandel 2013, Craig Hawkins, South Africa 125ml 4.20/ 175ml 5.90</i>		
GRILLED CORNISH MACKEREL, WARM PICKLED VEGETABLES, CAPERS & PINE NUTS	15	
<i>Douro Branco 2013, Lavradores De Feitoria, Portugal 125ml 4.30/ 175ml 6.00</i>		
RYE HARBOUR COD, CHICKPEA & RED PEPPER RAGOUT, PESTO	17	
<i>Santorini 2014, Karamalengos, Greece 125ml 5.80/ 175ml 8.10</i>		
ENGLISH LEAVES & HERBS 3	NEW POTATOES, OLIVES & PINE NUTS 3.5	GRILLED BROCCOLI, CHILLI & ALMONDS 3

SUNDAY ROASTS

LEMON THYME COTSWOLD WHITE CHICKEN, CONFIT SWEET ONIONS, BREAD SAUCE	16.5
<i>Montsant Criança ‘Vi Negre’ 2012, Cellar El Masroig, Spain 125ml 3.70/ 175ml 5.20</i>	
HUNTSHAM PORK, MARJORAM & SWEET GARLIC STUFFING, BRAMLEY APPLE SAUCE	17
<i>Syrah 2013, Trinity Hill, New Zealand 125ml 5.90/ 175ml 8.30</i>	
HEREFORD BEEF RUMP, FRESH HORSERADISH SAUCE	18
<i>Malbec ‘Vista’ 2013, Carmelita, Argentina 125ml 7.00/ 175ml 9.80</i>	

ALL ROASTS COME WITH ROAST POTATOES, YORKSHIRE PUDDING & SEASONAL VEGETABLES

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

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SPARKLING

WINES BY THE GLASS

PROSECCO TREVISO SPUMANTE ‘TOSAT’ NV, TENUTA 2 CASTELLI, ITALY	125ML	4.90
<i>Pure & clean fruit with everyone’s favourite lemon sherbet blast. Dry but with good richness</i>		
CAVA ‘RESERVA FAMILIA’ GRAN RESERVA 2009, JUVE Y CAMPS, SPAIN	125ML	7.40
<i>From a family-owned producer, aged for 36 months Dry, intense & elegant, with buckets of citrus fruit</i>		
CHAMPAGNE BLANC DE NOIRS ‘CUVÉE SPECIALE’ NV, RENARD BARNIER, FRANCE	125ML	9.90
<i>Made from Champagne’s red grapes (Pinot Noir & Pinot Meunier), aged for 3 years before release. Rich & intense</i>		

SHERRY

MANZANILLA, LA SANLUQUEÑA, SPAIN	100ML	4.25
<i>Dry, salty, tangy & vibrant with intense depth and length. Drink cold with olives and almonds</i>		
AMONTILLADO GOYESCO, RODRIGUEZ LA CAVE, SPAIN	100ML	4.95
<i>Light amber in colour; delicate, pungent aromas of dried nuts. Dry, light and smooth</i>		

WHITE

DOURO BRANCO 2013, LAVRADORES DE FEITORIA, PORTUGAL	125ML	175ML
<i>Unoaked Malvasia, Siria & Gouveio. Punchy, fresh, citrus, peach & pear</i>		
SANTORINI 2014, KARAMALENGOS, GREECE	4.30	6.00
<i>Assyrtiko, grown on volcanic soil. Spicy & aromatic aromas and a rich palate balanced by racy acidity</i>		
CLARE VALLEY RIESLING 2014, RODNEY & THE HORSE, AUSTRALIA	5.80	8.10
<i>Single vineyard Riesling, wild yeast fermented, aged on lees for 3 months. Fennel, lime, orange blossom</i>		
PINOT GRIS ‘HAGEL’ 2010, ANDRE RIEFFEL, FRANCE	5.90	8.30
<i>Almost oily in texture, with pear fruit, acacia honey, white blossom & chalky minerality</i>		
CHARDONNAY ‘CRUDO’ 2013, LUKE LAMBERT, AUSTRALIA	6.30	8.80
<i>Wondrous Chardonnay, partly aged under a yeasty ‘veil’. Like almond apple bread, if such a thing existed</i>		
‘DADA’ 2010, DAVID RAMONTEAU, NEW ZEALAND	7.70	10.80
<i>Sauvignon Blanc, Semillon, Viognier & Gewurztraminer, Fresh, complex, aromatic, rich yet focused</i>		

ROSE

SANCERRE ROSE 2013, BRIGITTE ET DANIEL CHOTARD, FRANCE	11.00	15.50
<i>Pink Pinot Noir, brimming with red currants and bursting with freshness and perfume</i>		

RED

‘Z’ ZINFANDEL 2013, CRAIG HAWKINS, SOUTH AFRICA	7.20	10.00
<i>Bush vine, non-irrigated, organic Zinfandel, made to be easy, fruity & gluggable. It is, and then some</i>		
UTIEL-REQUENA ‘LA MALKERIDA’ 2012, BRUNO MURCIANO, SPAIN	4.20	5.90
<i>Made from the grape Bobal, grown at 800 metres. Sweet & smooth with blackcurrant and wild, gamey flavours</i>		
SYRAH 2013, TRINITY HILL, NEW ZEALAND	5.20	7.30
<i>Light, spicy Syrah with blackberry, black pepper & raspberry. Viognier adds aroma and softens the tannins</i>		
MALBEC ‘VISTA’ 2013, CARMELITA, ARGENTINA	5.90	8.30
<i>Tiny production Malbec grown at 1000m in the Uco Valley. Juicy black cherry & raspberry, fine tannins & subtle oak</i>		
‘URSPRUNG’ 2012, MARKUS SCHNEIDER, GERMANY	7.00	9.80
<i>A Cabernet Sauvignon-dominant blend. Old world meets new world, with stunning fruit the name of the game</i>		
GATTINARA 2006, VALLANA, ITALY	8.60	12.00
<i>100% Nebbiolo from Alto Piemonte. Aromatic, elegant yet powerful, soft red fruit & pink peppercorns</i>		
VOLNAY ‘LES GRANDS POISOTS’ 2011, MARK HAISMA, FRANCE	10.70	15.00
<i>Sweetly fruited Pinot, very appealing with no shortage of depth & flavour. This has youth, vitality & class</i>		

FRESH FROM KEG & BOX

	125ML	175ML
YARA VALLEY PINK MOSCATO 2014, INNOCENT BYSTANDER, AUSTRALIA	4.50	
<i>Fizzy, pretty sweet and sensationally drinkable. An express delivery of scented strawberries</i>		
RIESLING TROCKEN 2013, WEINGUT NEISS, GERMANY	4.20	5.90
<i>Brilliant dry Riesling, full of zesty pineapple, peach & lime</i>		
CORBIÈRES BLANC ‘ROCBERE’ 2013, CAVES DE ROCBERE, FRANCE	3.50	4.90
<i>A stonking white Grenache blend. Mineral, apple & pear fruit, round yet fresh</i>		
COTES DE PROVENCE ROSE 2013, CHATEAU DE ST MARTIN, FRANCE	3.80	5.30
<i>Pale salmon pink, orange blossom aromas, blood orange & mango freshness</i>		
MONTSANT CRIANÇA ‘VI NEGRE’ 2012, CELLAR EL MASROIG, SPAIN	3.70	5.20
<i>Grenache & Carignan, oak-aged for 6 months. Dark fruited, perfumed & plenty of grippy tannin</i>		

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