

## Tapas, Cheese, Charcuterie & Salads

### Cheese: £6.95 per portion

Comté 24 months old, Franche Comté, France (Cow) (NP)  
Crotin de Chavignol, Loire Valley, France (Goat) (NP)  
St Maure, Loire Valley, France (Goat) (NP)  
Roquefort, Aveyron, France, (Sheep) (NP)  
Brillat-Savarin, France (Cow) (NP)  
Camembert de Normandie, France (Cow) (NP)  
Epoisses, Burgundy, France (Cow) (NP)

### Charcuterie: £7.50 per portion

Coppa  
Soppressata  
Garlic & Fennel Salami  
Salt & Pepper Salami

All Cheeses and Charcuterie is served with fresh Sourdough and oils.

## Tapas

### Meat

Pollo con Salsa de Aceitunas Españolas (slow baked chicken with Spanish olives) £10.25  
Ham Hock & Cheese Croquettes with Chipotle dip £9  
Pork and Beef Albondigas (meatballs) in roasted red pepper and pancetta sauce £9  
Pan-Fried Chorizo £8  
Slow cooked Beef Daube Nicoise with buttery mashed potato £9.75

### Fish

Fresh Grilled Langoustines with garlic and parsley butter £4.75 each  
Gambas al Ajillo with lemon and parsley £9  
Crispy Coated Spanish Cod Fritters with herb and garlic pesto £12.25  
Prawn & Vegetable Tempura with soy and rice wine vinegar dip £14  
Calamares Fritos £9

### Salads

Smoked Trout & Poached Egg Salad £14.00  
Warm Chick Pea and Roasted Pepper Salad £12.75  
Chicken and Bacon Cesar Salad £14  
Tuna Niçoise Salad £14  
Classic Spanish Panzanella Salad £10.75

### Vegetarian

Mushroom Croquettes with garlic aioli £8.25  
Spanish Tortilla with fresh rocket and parmesan shavings £7.75  
Sweet Chilli Halloumi and Mediterranean vegetable skewers £8  
Beetroot carpaccio with onion, dill and caper dressing £7.75  
Caramelised Onion and Goats Cheese Galette £8.25

### Vegan

Chilled Gazpacho with sourdough bread £7  
Roasted Tomato and Red Pepper Hummus, Baba Ganoush and Green Pea Pesto served with flatbreads £8.25  
Sun-blushed tomato and herb marinated mushrooms £8  
Vegetable Tempura £9.75  
Patatas Bravas with spicy tomato sauce £7

### Tartines

Creamy Butter Bean Purée topped with Serrano Ham £9.75  
Spicy Pork N'Duja grilled on sourdough £10.25  
Anchovies with lemon and olive oil £9.75  
Open Steak Sandwich with Dijon Mustard & Confit Onion £14.75  
Prawns, Chorizo & Roquefort £14.75

### Desserts: £8.25

Lemon Syllabub, Candied Lemon, Lemon and Poppyseed Biscuits  
Classic Summer Pudding, Chantilly Cream, Raspberry Coulis, Freeze-dried Raspberries  
Passionfruit and Coconut Crème Brulee, Lang du Chat Biscuits  
Poached Rhubarb, Lemon Yoghurt Cream, Almond and Olive Oil Biscuits  
Sticky Vegan Chocolate Orange Slice, Vegan Ice Cream, Burnt Orange Syrup

The Little Wine Shop:  
Evening Menu

**Spring Menu:**

**Starters:**

- ◆ Smoked Salmon Pâté, Fennel & Apple Remoulade, Toasted Ciabatta
- ◆ Griddled Asparagus, Pancetta, Toasted Almonds, Manchego Cheese, Beurre Noisette
- ◆ Mediterranean Couscous, Griddled Peaches, Goat's Cheese, Sumac, Herb Dressing

**Mains**

- ◆ Andalusian-style Chicken, Saffron, Chilli, Honey, Rasins, Heirloom Tomatoes, Toasted Pine Kernels, Patatas Bravas, Vegetable Medley
- ◆ Calves' Liver, Crispy Pancetta, Caramelized Shallots, Pomme Purée, Heritage Carrots, Red Wine & Thyme Jus
- ◆ Oven Roasted Cod Loin, Sun-Blushed Tomato & Herb Crust, Provençale Risotto, Red Pepper Pesto
- ◆ Aubergine Rollatini with Tomatoes, Ricotta, Spinach & Parmesan, Citrus Dressed Salad

**Desserts:**

- ◆ Lime Parfait, Ginger Crumb, Candied Peel, Lime Curd, Citrus Cream
- ◆ Îles Flottante, Vanilla Crème Anglais, Sugar Cage, Praline
- ◆ Espresso Martini Tiramisu, Chocolate Fondant, Chocolate Shards
- ◆ Rum-Soaked Savarin, Balsamic Poached Berries, Chantilly Cream

2 Courses - £24.50

3 Courses - £32

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**À la Carte**

- ◆ Steak du Jour, Grilled Tomato, Sautéed Mushrooms, Battered Onion Rings, Chunky Chips, Fresh Rocket, Peppercorn Sauce - £31.50
- ◆ Sole Veronique, Buttered New Potatoes, Spring Vegetable Medley - £27.50
- ◆ Lamb Rump (served pink), Pomme Anna, Baby Leeks, Mange Tout, Caramelized Shallots, Pea Purée, Thyme Jus - £32
- ◆ Crispy Pork Belly, Black Pudding, Fondant Potato, Wilted Spring Greens, Celeriac Remoulade, Apple Purée - £28.50
- ◆ Côte du Boeuf (for 2 people), Chunky chips, Battered Onion Rings, Sauteed Mushrooms, Fresh Watercress, Classic Bernaise Sauce - £75

**Food allergies and intolerances – If you would like information on which food contains specific allergens, please speak to a member of our team**