

WEDNESDAY 18th March

Dinner

Spring Aperitivi:



Bloody mary, 7 Yorkshire rhubarb Bellini, 6 Venetian Spritz, 6

Jerusalem artichoke & wild herb soup, goat's curd	6.5
Grilled mackerel fillet, fennel, fragolino orange & aioli <i>MENETOU SALON 2013, DOMAINE DE L'ERMITAGE (France) 125ml 7.60 175ml 10.65</i>	7.5
Middle White terrine, walnuts & Bramley apple <i>CAUQUENINA 2012, CLOS DES FOUS (Chilie) 125ml 5.90 175ml 8.25</i>	8
Buffalo mozzarella, borlotti beans & fried polenta <i>ORVIETO 'TRAGUGNANO' 2013, SERGIO MOTTURA (Italy) 125ml 5.65 175ml 7.90</i>	8.5
Prosciutto 'Pio Tosini' & pink trevise <i>ESTATE SYRAH 2010, DE BORTOLI (Australia) 125ml 7.95 175ml 11.15</i>	8.5
Grilled Mersea squid, chickpeas, 'N' duja & dandelion <i>CÔTES DU RHÔNE 'GRANDES VIGNES' 2012, VIGNERONS D'ESTEZARGUES (France) 125ml 4.20 175ml 5.90</i>	9
Finocchiona, speck & spianata Romana <i>COTES DE PROVENCE 'NO. 2' 2013, CHATEAU DE SAINT-MARTIN (France) 125ml 3.75 175ml 5.25k</i>	8/12.5
Ravioli, ricotta, raw broad beans, nettles & mint <i>RIESLING GEWÜRZTRAMINER 2012/2013, BINZ & BRATT (Germany) 125ml 5.65 175ml 7.90</i>	13
Grilled Valley duck breast, lentils, roast beetroot & balsamic <i>VINHO REGIONAL ALENTEJANO 'COLHEITA' 2013, PONTVAL (Portugal) 125ml 4.85 175ml 6.80</i>	18
Roast Skrei cod fillet, Jersey royals, wild garlic & spinach <i>NAVARRA GARNACHA BLANCA 2013, BODEGAS AROA (Spain) 125ml 4.65 175ml 6.50</i>	17
Char grilled marinated bavette, chips, watercress & horseradish <i>MALBEC 'VISTA' 2013, CARMELITA (Argentina) 125 ml 6.90 175ml 9.70</i>	16.5
Mersea Island brill tranche, caponata, swiss chard & salsa verde <i>SW6 WHITE WINE 1, LONDON CRU (France) 125ml 8.25 175ml 11.55</i>	17.5
Middle White pork chop, butter beans & datterini tomatoes <i>MORGON 'CÔTE DU PY' 2013, JEAN MARC BURGAUD (France) 125ml 6.70 175ml 9.40</i>	19

SIDES

Green salad 3.5 Roast pink fir potatoes & wild garlic 3.5
Swiss chard & lemon 3.5

*Some dishes contain nuts. Game dishes may contain shot.
A discretionary service charge of 12.5% will be added to your bill*

Vinoteca, 18 Devonshire Road, W4 2HD 020 3701 88 22
www.vinoteca.co.uk

BAR SNACKS

Northumbrian Stone ground bread, new season 'Senia' olive oil 2.5

Puglian olives 3 Finocchiona, speck & spianata Romana 8/12.5

Sicilian vine tomato bruschetta 4 'N'duja' on toast 3.5

WINE FLIGHT: *What will you take home today, Chiswick?* - 9



Every one of us is looking for good value for money wine to take home. So we have decided to present 3 wines through this wine flight, which can pick your interest. First they are really appreciated by Vinoteca Chiswick regulars. Second, they won't break your wallet if you decide to take few bottles home after you tried them. The dry Furmint from Hungary, this grape is normally famous for the sweet Tokai but nothing like that in there. The Plavac Mali from Croatia, this grape has the same genetic as the Zinfandel. Finally, Dornfelder, Portugieser, a nice easy to drink from Germany.

Three 75ml glasses:

FURMINT 'F' 2013, TORNAI Nagy-Sombói: Take away £11.50 / PLAVAC MALI 2012, PELIJEŠAC:

Take away £10.75 / DORNFELDER PORTUGIEŠER 2012/2013: Take away £12.75

CHEESE FROM NEAL'S YARD AND MONS DAIRIES

(Each 50g, served with flat bread & chutney)

Wigmore (soft, sheep, Berkshire)	5
Stichelton (blue, cow, Nottinghamshire)	4.5
Marechal (hard, cow, Swiss)	4.5
Tunworth (soft, cow, Hampshire)	5
Charollais affine (soft, goat, Bourgogne)	5.5
Selection of 3 (100g)	10
Braeburn apple & almond tart	6.5
<i>JURANCON 'AU CAPCEU' 2012, DOMAINE LARREDYA (France) 100ml 8.25</i>	
Virunga chocolate torte	7
<i>TAWNY PORT 'SENIOR TAWNY', NIEPOORT (Portugal) 100ml 5.60</i>	
Rosemary pannacotta, baked Yorkshire rhubarb	7
<i>'Deen Vat 5' Botrytis Semillon 2008, De Bortoli (Australia) 100ml 5.95</i>	
Fragolino orange cake & creme fraiche	6.5
<i>VIN DOUX NV, SAMOS (Greece) 100ml 4.25</i>	
Semifreddo, Virunga chocolate & cantucci	6.5
<i>2000 Moscatel de Setúbal, Bacalhôa (Portugal) 100ml 5.95</i>	

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