

# The Winery™

## NIBBLES & STARTERS

<b>CREAM OF RED PEPPER AND TOMATO SOUP</b> warm rustic bread   butter	4.95	<b>BLACK PUDDING BON BONS</b> wholegrain mustard mayonnaise   balsamic dressed rocket leaves	5.50
<b>BAKED GOATS CHEESE &amp; CARAMELISED RED ONION TART</b> dressed leaves   tomato chutney	6.25	<b>BLUE CHEESE STUFFED FIELD MUSHROOM</b> panko breadcrumbs   dressed leaves	5.95
<b>SMOKED MACKEREL</b> pickled cucumber   wasabi	5.25	<b>SMOKED HADDOCK, SALMON AND PRAWN FISHCAKE</b> black pepper and lemon mayonnaise	6.95
<b>POTTED CHICKEN LIVER &amp; COINTREAU PATÉ</b> dressed leaves   warm French baguette   apple and ale chutney	6.25	<b>LEMON, CHILLI &amp; HONEY BBQ BELLY PORK</b> honey and chilli vinaigrette   dressed leaves	6.75

**\*\*THE FAMOUS\*\***

## WINERY SLAB

A SELECTION OF OUR MOST POPULAR NIBBLES AND STARTERS FOR TWO TO SHARE

chicken liver & Cointreau paté | lemon, chilli & honey BBQ pork belly | black pudding bon bon  
smoked haddock, salmon & prawn fishcake | apple & ale chutney | French baguette

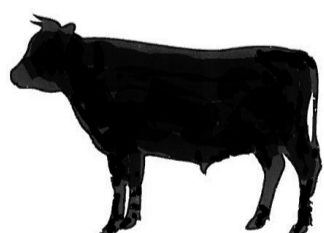
7.75 PER PERSON | AVAILABLE IN 2s

## MAINS

<b>BUTTERNUT SQUASH AND COCONUT CURRY</b> steamed rice   grilled naan bread	9.95	<b>'TAYLORS COUNTRY' AWARD WINNING SAUSAGE &amp; MASH</b> champ mash   caramelised red onion gravy   seasonal vegetables	11.95
<b>SLOW ROASTED LAMB SHOULDER TAGINE (HOT)</b> coriander cous cous   tzatziki sauce	14.95	<b>OVEN ROASTED SALMON FILLET</b> prawn and leek tartlet   hollandaise sauce   samphire	15.95
<b>WILD MUSHROOM LASAGNE</b> garlic ciabatta   house salad	13.25	<b>DAUBE OF BRITISH BEEF</b> slow braised in real ale   baby onions   smoked bacon   button mushrooms thyme   champ mash   winter cabbage	14.75
<b>SEARED FILLET OF SEA BREAM</b> baby prawn, pea & dill risotto	12.50	<b>THE WINERY HOMEMADE BEEF BURGER</b> baby gem   tomato   pickle   tomato relish   skinny fries   onion rings	11.25
<b>ROASTED PHEASANT BREAST</b> celeriac puree   celeriac remoulade   pickled blackberries duchess potato   candied walnuts   red wine jus	16.50		

WE TAKE GREAT PRIDE IN THE STEAKS THAT WE SERVE AND OFFER OUR CUSTOMERS WHAT WE BELIEVE IS THE BEST

## ★ PRIME DRY AGED ★ STEAKS



All our steaks are :

- 100% BRITISH. NO EXCEPTIONS
- FROM SPECIALLY SELECTED LOCAL TRUSTED FARMERS
- DRY AGED ON THE BONE FOR A MINIMUM OF 28 DAYS
- HAND CRAFTED BY OUR SKILLED BUTCHERS TO ENSURE QUALITY

**8oz SIRLOIN** 21.50

**7oz FILLET** 24.50

### HOMEMADE SAUCES

Creamy Dianne	2.75
Cracked black peppercorn and brandy	2.75
Blue cheese sauce	2.75
Garlic and parsley butter	2.75

All served with:

PLUM TOMATO | FIELD MUSHROOM  
ONION RINGS | CHUNKY CHIPS

## SALADS

<b>SALMON</b>   dressed leaves   cucumber   red onion red pepper   lemon   orange vinaigrette	11.50
<b>CAESAR</b>   gem lettuce   parmesan   anchovies herb croutons   Caesar dressing	8.50

WITH CHICKEN  
13.75

## SIDES

Chunky chips	3.25	Seasonal green vegetables	3.25
Skinny fries	3.25	Broccoli with chilli and sesame	3.75
Onion rings	3.25	Parmesan skinny fries	3.75
Mixed salad with house dressing	3.75	Champ mash	3.25
Honey roasted root vegetables	3.25	Buttered new potatoes	3.50

## SANDWICHES

SERVED 12 NOON – 5PM  
(AVAILABLE MONDAY-SATURDAY)

BLT 5.95	TURKEY & CRANBERRY 6.50	SMOKED SALMON & CUCUMBER 7.25	EGG MAYONNAISE 5.00
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We use nuts and seeds in our kitchens. Although we take every care, we are unable to guarantee that dishes are free from these products. If you are concerned about allergens or have specific dietary requirements please inform your server and we will endeavour to cater for your request. Steak weights denoted are uncooked approximate weights. Fish dishes may contain bones. All items are inclusive of VAT and are subject to availability