

VINOTECA

BAR SNACKS, CHEESES & CURED MEATS

Homemade Bread & Sicilian Extra Virgin Olive Oil	3.75
Sicilian Nocellara Olives / Salted Catalan Almonds (v/gf)	3.50
Curthwaite Goat's Curd Crostini (v)	3.50
Marinated Grilled Artichokes (v)	4.50
Neal's Yard Cheddar Croquettes & Harissa Mayonnaise (v)	4.50
Roasted Iberico Chorizo & Romesco Sauce	4.50
Grilled Scottish Bavette Skewers & Green Sauce	5.00
Selection of Cured Meats: Capocollo, Salame Toscano & Prosciutto Toscano (90g/135g)	9.75/14.95
Selection of 3 Cheeses, Served With Homemade Oatcakes & Red Onion Chutney (35g each) <i>Cashel Blue, Montgomery's Cheddar & Berkswell</i>	11.00

SATURDAY SET MENU: 2 COURSES £25 OR 3 COURSES £30

INCLUDES COMPLIMENTARY WINE PADDLE

SHARING STARTERS FOR THE TABLE

- Elwy Valley Lamb Scrumpets, Land Cress & Tartare Sauce
- Heritage Beetroot Salad, Pickled Walnuts & Cashel Blue
- Smoked Mackerel Rilette, Watercress & Soda Bread

MAINS

- Asparagus, Spring Pea & Broad Beans Risotto, Pecorino & Chervil
- Herb Crusted Baked Atlantic Cod, Minted Peas, Wild Garlic & Basil Pesto
- Chargrilled Hereford Beef Sirloin Steak, Rosemary Roast Potatoes, Spring Greens & Red Wine Sauce
- Slow Roasted Porchetta, Braised Fennel, Tenderstem Broccoli & Truffle Jus

DESSERTS

- Dark Chocolate Mousse & Honeycomb
- Amalfi Lemon Tart & Vanilla Mascarpone
- White Chocolate Semifreddo, Yorkshire Rhubarb & Toasted Pistachio

Saturday Set Menu

*A discretionary 12.5% service charge will be added to your bill
Ingredients may not be listed, please advise of any allergies*

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vinoteca.co.uk @vinoteca*