

# VINOTECA

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## BAR SNACKS, CHEESES & CURED MEATS

Homemade Bread & New Season Arbequina 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
Montgomery's 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 &amp; Berkswell</i>	11.00

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## SUNDAY SET MENU: 2 COURSES £25 OR 3 COURSES £30

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INCLUDES A COMPLIMENTARY WINE PADDLE

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## 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

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## ROASTS

Scottish Hereford Beef Sirloin, Yorkshire Pudding & Horseradish  
Slow Roasted Porchetta, Apple Sauce, Sage & Onion Stuffing  
Rosemary Roasted Free Range Chicken, Truffle Jus & Wild Garlic Bread Sauce

*\* All Roasts Come With Roast Potatoes, Cauliflower Cheese & Buttered Spring Greens \**

Asparagus, Spring Pea & Broad Beans Risotto, Pecorino & Chervil  
Herb Crusted Baked Atlantic Cod, Minted Peas, Wild Garlic & Basil Pesto

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## DESSERTS

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

Sunday 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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