



VINOTECA

2 COURSES £21 / 3 COURSES £24
MONDAY TO FRIDAY, 12-3PM

STARTERS

Harissa Roast Aubergine, Tahini Yoghurt, Preserved Lemon [V]

Atlantic Prawns, Datterini Tomatoes Panzanella Salad

Gressingham Duck Liver Pate, Pickled Red Radish, Sourdough

MAINS

Portobello Mushroom, Taleggio, Crispy Polenta [V]

Coley Fillet, Crushed Peas, Almond & Caper Butter

Pork Tenderloin, Dauphinoise Potatoes, Herritage Carrots

DESSERTS

Lemon Posset, Mango & Chilli Salsa

Dark Chocolate Cheesecake, British Strawberries

Cashel Blue, Rhubarb Chutney & Crostini

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

VINOTECA

BREAKFAST

Granola, Apple, Blackberries & Natural or Coconut Yogurt - 8

Chia & Almonds Bircher, Berries - 7.5

Sourdough Toast, Blackcurrant Jam & Butter - 6

Freshly Baked Pain au Chocolat - 3.5

Freshly Baked Croissant - 3

The VBM (Vinoteca Breakfast Muffin)

Bavette & Sausage Patty, Streaky Bacon, Fried Egg, Chilli Jam, English Muffin - 12

Crushed Avocado, Chilli, Coriander, Sumac & Baked or Vegan Ricotta on Sourdough Toast - 12

Sausage & Egg Sandwich - 10

Eggs Florentine: English Muffin, Spinach, Poached Eggs, Hollandaise - 7 / 11.5

Eggs Royale: English Muffin, Smoked Salmon, Poached Eggs, Hollandaise - 10 / 14.5

Eggs Benedict: English Muffin, York Ham, Poached Eggs & Hollandaise - 8 / 13

The Full Works:

Streaky Bacon, Sausage, Baked Beans, Portobello Mushroom, Roast Tomato, Fried Egg, Sourdough Toast - 14.5

EXTRAS

Egg of your choice - 1.5 / Crushed Hass Avocado - 3.5 / Bacon - 3.5

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VINOTECA

BREAKFAST WINES & COCKTAILS

Mimosa - 14.5

Seasonal Bellini - 7.75

Bloody Mary - 10

Virgin Mary - 6.5

Prosecco Superiore Asolo Extra Dry NV, Vinvita, Veneto, Italy [VG] - 8.4

Champagne Blanc De Noirs NV, Renard Barnier, Villevenard, France - 14

Atma White 2022, Thymiopoulos, NW Greece [ORG] [V] - 7

FRUIT JUICE

Pago Cloudy Apple, 200ml - 4

Pago Orange, 200ml - 4

Pago Cranberry, 200ml - 4

COFFEE FROM UNION ROASTERS

Espresso - 2.6

Macchiato - 2.8

Double Espresso / Americano - 2.9

Latte / Cappuccino / Flat White - 3.2

Double Macchiato - 3

Hot Chocolate - 3

Oat Milk Substitute - 0.5

TEA FROM TEAPIGS

Fresh Mint Tea - 2.8

English Breakfast / Earl Grey Tea - 3

Rooibos / Green Tea / Peppermint / Chamomile - 3

VINOTECA

SPRING - 2024

SNACKS

Sourdough Bread & Arbequina Olive Oil [VG] - 5

Nocellara Olives - 4.5

Valencia Almonds - 4.5

Cheese Selection - 16

Kentish Blue, Montgomery Cheddar, Tunworth (40g each) Walnuts, Crastini & House Chutney

Cured Meats Selection - 18

Iberico Chorizo, Salchichon, Lomo, Chicken Terine, Caperberries & Olives

Vegan Platter - 14.5

Marinated Courgettes, Roasted Carrots, Datterini Tomatoes, Ezme Hummus, Charred Broccoli, Chicory & Crastini

APERITIFS & COCKTAILS

Manzanilla 'Deliciosa' (100ml) - 6.5

Seasonal Bellini - 9

Blood Orange Negroni - 10.5

Vinoteca & East London Liquor Co. Collab:

Pink Spritz:

ELLC Vodka, Lychee, Prosecco Superiore, Soda, Lime - 11.5

London Rye Spritz:

ELLC London Rye, Crodino, Orange - 14.5



SMALL PLATES & STARTERS

Mature Cheddar Croquettes - 7

Ezme Hummus, Flatbread - 6.5

Grilled Chorizo, Lime Creme Fraiche - 7.5

Pea & Mint Soup, Baked Ricotta & Chilli Oil - 8

Macerated Courgettes, Soya Labneh, Pine Nuts & Chilli [VG] - 9.5

Vermentino IGP Pays d'Oc 2022, Les Vignes de L'Eglise, Languedoc, France (125ml) - 5.3

Burrata, Roasted Peppers, Lavage Pesto - 14.5

Cazot Orange 'Vallee des Aigles' 2022, Serodes & Kovac, Roussillon, France [V] [ORG] (125ml) - 9

Scottish Scallops, Pea Puree & Crispy Cecina - 17.5

Vinho Verde 2023, Adega de Moncao, Vinho Verde, Portugal (125ml) - 5.8

Grilled Asparagus, Dazel Ash, Hazelnut Dressing - 12

IGP Val de Loire Sauvignon 'The Holy Snail' 2023, TYDI, Touraine, France [V] (125ml) - 6.7

Yorkshire Chicken Terrine, Romesco, Crispy Leeks - 10

South African Wine Tasting Paddle (Three Tasters, 50ml each - Chenin Blanc Urwooded 2022, Swartland Rose 2023, Master of None 2022) - 12

Ricotta Gnocchi, Broad Beans, Roasted Datterini Tomatoes, Herb Butter - 12.5 / 19

Catlin The Gellert Gamay 2021, Adelaide Hills, Australia [VG] (125ml) - 8.9

MAINS

Za'tar Roasted Cauliflower, Tzaziki, Black Quinoa & Pomegranate [VG] - 18

Cazot Orange 'Vallee des Aigles' 2022, Serodes & Kovac, Roussillon, France [V] [ORG] (125ml) - 9

Paccheri Pasta, Apricot Harissa, Broccoli & Taleggio [V] - 17.5

Verdicchio di Matelica 2022, Amoterra, Marche, Italy [ORG] (125ml) - 7.4

Chalk Stream Trout Fillet, Peas, Green Beans & Sauce Vierge - 25.5

Macon Fuisse 2021, Sophie Cinier, Maconnais, Burgundy, France [V] (125ml) - 13

Yorkshire Chicken Breast, Courgettes, Datterini Tomatoes & Salsa Verde - 24

Catlin The Gellert Gamay 2021, Adelaide Hills, Australia [VG] (125ml) - 8.9

Cornish Sole, Purple Sprouting Broccoli, Almond & Caper Butter - 25

'Lugarara' Gavi di Gavi 2022, La Giustiniana, Piemonte, Italy (125ml) - 8.6

Cider-Braised Woods Farm Pork Belly, Heritage Carrots & Apple Puree - 22.5

Malbec 2021, Gavelot, Languedoc, France [V] (125ml) - 6

Grilled Marinated Bavette Steak (M/R), Chips, Horseradish & Watercress - 25.5

Saperavi 2022, Orgo, Kakheti, Georgia [V] (125ml) - 9.5

SIDES

Parmesan Chips - 6.5

Spring Greens, Garlic & Chilli - 5

Green Leaves & Balsamic Vinaigrette - 5

[V] Vegetarian
[VG] Vegan

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South African Wine Tasting Paddle - 12

Three Tasters, 50ml Each:

Chenin Blanc Unwooded 2022, Delheim, Stellenbosch
Swartland Rosé 'Secateurs' 2023, A.A. Badenhorst, Swartland
Master of None 2022, Blank Bottle, Western Cape

SPARKLING (125ml)

Prosecco Superiore Asola Extra Dry DOCG NV, Vinvita, Veneto, Italy [V] - 8.4
All white flowers and melon, ripe grapefruit and almond.

'Cornwall Brut' 2020, Camel Valley, Cornwall, England [VG] - 16
Wild berries, citrus fruit, yeast & honey.

WHITE (125/175ml)

Vinho Verde 2023, Adega de Moncao, Vinho Verde, Portugal - 5.8 / 8.1
Unmasked, expressive, pure fruit. Lemon rind & lime burst to give a zingy freshness.

IGP Val de Loire Sauvignon The Holy Snail, TYDY, Touraine, France [V] - 6.7 / 9.4
Grapefruit, gooseberry & lime. Underlying tropical fruit, but nice and dry despite the ripeness. Irresistible.

Verdicchio di Matelica 2022, Amoterra, Marche, Italy [ORG] - 7.4 / 10.4
Bruised apple, white flowers, peach & dried herbs.

'Lugarara' Gavi di Gavi 2022, La Giustiniana, Piemonte, Italy - 8.6 / 12
A delicious nuttiness surrounded by lime juice & freshly grated zest, white peach & green apple.

Horsmonden Dry 2022, Davenport Vineyards, East Sussex, England [ORG][V] - 8.9 / 12.5
A mix of varieties all wild fermented together. Elderflower, shrubbery & zesty citrus.

Elizabeth Cellar Aged Hunter Valley Semillon 2017, Mount Pleasant, New South Wales, Australia - 10.6 / 14.8
Dry with fresh lemon & lime, plus the classic Semillon aged quality: roasted nuts & honey.

Macon Fuisse 2021, Sophie Cinier, Maconnais, Burgundy, France [V] - 13 / 18.2
Ripe orchard fruit, grapefruit & blossom, with bags of freshness and a hint of chopped almonds

ROSÉ & ORANGE (125/175ml)

Cotes de Provence 'No. 2' 2023, Ch de Saint-Martin, Provence, France [V] - 6 / 8.4
Pale salmon pink, orange blossom aromas, blood orange and mango, and smile-inducing freshness.

Cazot Orange 'Vallee des Aigles' 2022, Serodes & Kovac, Roussillon, France [V][ORG] - 9 / 12.6
Intense colour, good grip from the skin contact & a hefty amount of flavour.

RED (125/175ml)

Montsant Crianca 'Vi Negra' 2021, Celler Masroig, Cataluña, Spain [V] - 5.4 / 7.6
Dark fruited, perfumed & fresh with plenty of grippy tannin.

Mendoza Malbec 'Lorca Lorca' 2023, Mauricio Lorca, Uco Valley, Mendoza, Argentina [V] - 6.5 / 9.1
No oak, just stainless steel here. Ripe, strikingly pure black cherry fruit and seamless tannins.

Chianti 'Biskero' 2022, Salcheto, Tuscany, Italy [ORG][V] - 7.2 / 10.1
Vibrant cherry fruit lifted by Sangiovese's zippy acidity and balanced by a dry, grippy finish.

Cattin The Gellert Gamay 2021, Adelaide Hills, Australia [VG] - 8.9 / 12.4
Red cherry and fleshy plum are balanced with notes of savoury earth.

Hawkes Bay Pinot Noir 2022, Trinity Hill, Hawkes Bay, New Zealand - 9.2 / 12.9
Raspberry, plum and a rich black cherry unusual for a Pinot.

Saperavi 2022, Orgo, Kakheti, Georgia [V] - 9.5 / 13.3
Fermented in traditional Qvevri (amphorae). Sour cherry, pomegranate, blackcurrant, chocolate and spice. Impressive stuff.

'Hilltop Shiraz' 2021, Clonakilla, Australian Capital Territory, Australia - 11.4 / 16
Concentrated blackberry & black cherry. Liqueurice & dark florals. Round from silky tannins but with brilliant acidity.