

the crafty vintner

N I B B L E S

- Padron peppers VG 5
- Homemade hummus & focaccia VG 6
- Marinated olives VG 4.5
- Salted almonds VG 4

S M A L L P L A T E S

- Cauliflower wings, spicy lime glaze VG 8
- Beetroot & goat cheese, crispbreads, candied walnuts V 9
- Crisp miso aubergine, tomato ragu VG 9
- Chilli & citrus prawns, micro salad 9
- King scallops, black pudding, apple gel, jus, micro cress 15
- Salt & chilli squid, chilli jam, lemon aioli 9
- Grilled seabass, crushed potato, samphire, chimichurri 14
- Venison sausage, braised red cabbage 8
- Crispy chicken wings, chilli lime dressing, blue cheese dip 8
- Crispy beef tacos, guacamole, tomato salsa, sour cream 11
- Arabic spiced chicken, couscous, cashew nuts 11
- Peter Hannan 6 oz sirloin, wild mushroom, smoked potato, bone marrow sauce 18

F O R S H A R I N G

- Cheese Board 18 Add charcuterie 6
- Vegan Board VG 13
- Baked camembert, sourdough, walnuts, chilli, honey, rosemary V 14

L I G H T L U N C H

(Available 12–4pm, Mon – Sat)

- Soup of the day, sourdough 6
- Crafty club sandwich 9.5
- Steak sandwich, onion jam, focaccia 14
- Flat bread, Red pepper, hummus VG 8
- Couscous, mixed salad leaves, pomegranate, red pepper dressing VO 9

S I D E S

- Parmesan fries, truffle aioli V 4.5
- Patatas bravas 4.5
- Tenderstem broccoli, chilli, almond VG 4.5
- Chargrilled sweet potato, teriyaki sauce V 5
- Halloumi fries, honey chilli sauce V 5
- Add focaccia VG 1.5

