

# the crafty vintner

## SNACKS

Padron peppers 5

Marinated olives 5

Hummus & focaccia 6

## SMALL PLATES

Beetroot & goat cheese, crispbreads, candied walnuts 9

Katsu aubergine, white cabbage, curried mayo 9

Wild mushroom and truffle arancini, basil & parmesan 8

Salt & chilli squid, harissa mayo 11

Crab on toast, lemon, cucumber, capers 10

Cajun prawns, pineapple salsa, cos lettuce 10

King scallops, parsnip, pancetta crumb 15

Seabass, chorizo, salsa verde, rocket & fennel 12

Chicken liver pâté, piccalilli, crispbreads 10

Sautéed chorizo, honey, tinto vino 8

Crispy chicken wings, garlic & chilli 8

Sliced 8oz sirloin, chimichurri 16

Moroccan spiced lamb tagine, mint, yogurt 12

## LIGHT LUNCH

(Available 12–4pm, Mon – Sat)

Soup & sourdough 6.5

Classic Chicken & Bacon  
Club sandwich 11

Steak sandwich, flat iron,  
onion jam, pepper sauce 16

Chicken caesar salad 10

Frittata, bacon,  
mushroom, spinach 10

## SHARING

Cheese selection for two 20

Add breads & oils 5

Add charcuterie 7

## SIDES

Parmesan fries, truffle aioli 5

Patatas bravas 5

Grilled asparagus, 5.5  
pea, prosciutto

Mixed-leaf side salad, 6  
avocado, beetroot, tahini

