

the crafty vintner

SNACKS

- Padron peppers, sea salt 5
- Marinated olives & smoked almonds 7
- Guacamole, smoked tomato salsa, warm tortilla chips 6

TAPAS

- Beetroot & goat cheese, crispbreads, candied walnuts 9
- Creamy hummus, charred bread, parma ham 9
- Heirloom tomatoes, burrata, sourdough crumbs, basil oil 9
- Roast vegetable paella arancini, green tomato salsa, basil 8
(add prawns) 4
- Crispy chicken wings, cajun tomato sauce, blue cheese 8
- Grilled chorizo & moreilla crumb, piquillo peppers, honey 8
- Beef brisket, corn chip crumb, charred sweetcorn
jalapeño mayo 11
- Seabass, olives, roast tomato, caperberries, lemon 12
- Salt and chilli squid, sesame green beans, harissa mayo 11
- Crab cakes, compressed cucumber, piquant mayo 11

LIGHT LUNCH

(Available 12–4pm, Mon – Sat)

- Soup & sourdough 6.5
- Sandwich of the day 12
- Steak sandwich, garlic bread, potato
straw, french onion jus 16
- Southern fried chicken bagel,
creamy coleslaw 13
- Halloumi, truffle honey, dukkah,
watercress salad 10

SHARING

- Cheese selection for two 20
- Add breads & oils 5
- Add charcuterie 7

SIDES

- Parmesan fries, truffle aioli 5
- Patatas bravas, roast garlic aioli 5
- Rocket, red radish, green beans,
olive oil dressing 6

