

# Festive Small Plates

*Welcome to Wine. Below our are seasonal small plates created for sharing. We suggest ordering two to three plates per person. Available Thursday to Saturday till 9pm.*

## Nibbles

Olives **5**

Bread & Oils **5**

## Plates

Fries with sage & onion seasoning **6**

Mini Hash-browns, Crumbled feta, Hot Honey **7.5**

Brie & Cranberry Filo Tart **8.5**

Boursin & Jalapeño Croquettes, Chilli Jam **9**

Tiger Prawns, Cajun & Lemon butter **12.5**

Minted Lamb Kofta, Houmous, Cucumber & Tahini yoghurt, Pitta **8.5**

Salt & Pepper Pigs in Blankets **10.00**

Potato Gnocchi, Roast Beetroot, Goats Cheese, Pint nuts & Kale **8.5**

Sirloin Steak, Chimichurri, Straw Potatoes **16**

Tomato Chickpea & Chorizo, Belly Pork Stew, Thyme & Mozzarella Crumb **12.5**

Mussels, White wine, Garlic, Cream, Shallots, Chives **11**

## Cheese

Charcuterie Board, Truffle Brie, Northamptonshire Blue, Ribblesdale Goat's, Pitchfork mature cheddar, A selection of charcuterie, Pickles, Peppers, Artichokes, Cornichons, Olives, Chutney, Artisan crackers and bread. **40** Add baked Camembert **6**

The Ultimate Fondue, Yorkshire Puddings, Pigs in Blankets, Artisan Bread, Cornichons, Charcuterie, Crispy potatoes, Seasonal vegetables. **50** Add steak for **10**

## Dessert

Sticky Toffee Pudding **8**

Christmas Cheesecake **8**



*Please make us aware of any allergies or intolerances. We endeavour to avoid cross contamination where possible but allergens and nuts are used in the Kitchen.*

————— **The Wine Café** —————