Sips with a kick

BAKEWELL TART-INI 8.50
vanilla vodka | Amaretto | cherry liqueur | almond monin | cranberry juice | cream

glacé cherry | toasted marzipan | almonds

TIRAMISU MARTINI 8.50
Vanilla Vodka | Creme de cacao white | Kahlua | caramel monin | double cream
Lady finger biscuit | chocolate sauce

BERRY PROSECCO FLOAT 9.50
strawberry puree | prosecco | strawberries | blueberries | raspberries | fresh mint

vanilla ice cream

FOR THE TABLE | BAR

Breadsticks and dips with cheese & chive, ham, guacamole 4.95
Lashings of garlic butter flatbread ‘tear and share’ with rocket leaves 3.95 / add cheese 1.00
Crunchy nachos, sour cream, guacamole, gochujang cheese sauce, jalapenos & tomato salsa 5.95
Add a 1 hour smoked bbq spiced pulled pork 7.95 or hot spicy chilli beef 7.90

Matter of 6 north east coast oysters 15.00
Individual oysters 3.00
Sweet marinated herring 2.00
Bowl of mixed olives & toasted baguette 4.95

SHARING

The Winery Slab | 19.00 for two to share
Aromatic Chinese spiced duck stack, crispy won tons, sweet chilli & lime marinated chicken skewers, crispy goats' cheese & salmon, spring onion & haddock panko breaded fishcake, crusty bread

WINERY FAMOUS FLAT BREADS

Oriental spiced duck with roasted sweet peppers, hoisin sauce, spring onion, chilli flakes & mozzarella 12.95
Napoli with sun dried tomatoes, salami, black olives & mozzarella 10.95

TO START

Salmon, spring onion and haddock panko breaded fishcake with tartare sauce 8.95
Crispy beef salad with sweet chilli, roasted cashews & baby gem lettuce 7.25
Warm panko breaded goats' cheese, dressed leaves, roasted red peppers, toasted pine nuts, maple syrup 6.25

MAIN COURSES

Chinese crispy beef salad with sweet chilli, roasted cashews & baby gem lettuce 14.95
NOT AVAILABLE FOR TAKEAWAY | Chargrilled cote de lamb with lyonais potato, spring greens, rosemary, honey & red wine jus 18.50
Warm panko breaded goats' cheese, dressed leaves, roasted red peppers, toasted pine nuts, maple syrup 13.50

GRILL

Boz sirloin 22.95
served with field mushroom, hand cut chips, grilled tomato & homemade ice cream basted onion rings

Homemade steak burger, cured bacon, melted cheese, toasted brioche bun, baby gem lettuce & sliced tomato, onion rings, skinny fries & tomato relish 12.95

ADD A SIDE

Green pod vegetables 3.25
Skinny fries 3.25
Hand cut chips 3.25
Homemade beer battered onion rings 3.25

DESSERTS

Hot waffle with peanut butter, smashed bananas, banana toffee crunch ice cream 6.50

Sticky toffee pudding, with toffee sauce & vanilla ice cream 6.50
Caramelised zingy lemon tart, fresh strawberries & cream 8.95
A selection of farmhouse cheeses: brie, camembert, blue, cheddar, grapes & homemade orchard chutney 7.95
Individual baked cheesecake, summer fruit berry compote, Chantilly cream 6.50
Needwood's ice cream and sorbet selection
Served in a brandy snap basket, choose any three scoops

ADD A SAUCE 2.95
Black peppercorn & brandy
Confit garlic & parsley caramelised shallot butter

WE USE NUTS AND SEEDS IN OUR KITCHEN. ALTHOUGH WE TAKE EVERY CARE, WE ARE UNABLE TO GUARANTEE THAT DISHES ARE FREE FROM THESE PRODUCTS.
IF YOU ARE CONCERNED ABOUT ALLERGENS OR HAVE SPECIFIC DIETARY REQUIREMENTS PLEASE INFORM YOUR SERVER AND WE WILL ENDEAVOUR TO CATER FOR YOUR REQUEST.

Served Monday to Saturday | 12PM - 9PM
Manor Drive, Burton-Upon-Trent

We source our steaks from Award Winning Butchers Owen Taylor and Sons. Est. 1922.
Owen Taylor is a family owned business who strive to provide the finest quality meat. Their beef is sourced locally from farms in Derbyshire, Nottinghamshire and Leicestershire, using only Heifers and Steers under 30 months of age and is dry aged for a minimum of 28 days.

Steak weights denoted are uncooked approximate weights. Fish dishes may contain bones. All items are inclusive of VAT and are subject to availability.

The Winery

For the Table | Bar

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## PINOT GRIGIO PRINCIPATO, Pavia, Italy

Shades delicate florals & fruity aromas with a hint of stone fruit. A crisp palate with citrus characters & hints of lightly spicy finish.

## DOUGLAS GREEN SUNRISSSED SWEET WHITE, South Africa

Luscious blending flavours on the nose, voluptuous, ripe, exotic fruit character and a hint of ripe peachy character.

## NANDU SALVIGNON BLANC, Valle Central, Chile

Juicy & fruity style of Sauvignon Blanc. Very easy drinking with citrus & tropical fruits & a lovely fresh finish.

## TORRE DEL PALACCO GARGANEGA, Veneto, Italy

Fruit perfumed of white flowers & citrus fruit, fresh & minerally on the palate, with lifted, lemon zest on the finish.

## TOUMA RIVER CHAUMONT GRAND RESERVE, New South Wales, Australia

Packed with grapefruit, lime & melon notes, all bound together with a zesty citrus balance which suits any tapas.

## PARI’S DOC VIGNES, Pays d’ Oc, France

A lovely nose of delicate white peach. The palate has rich stone fruit & nutty almand character while remaining clean & fresh.

## LAROCHE CHABLIS 1ER CRU ‘VAUDEVEY’, France

30.95

Clean & fresh with enticing lemon & leafy green aromas & a palate passionfruit and baked pineapples. Moreish and perfectly balanced.

## MACON VILLAGES ‘RESERVE PERSONELLE’, France

28.50

Lots of fresh pink grapefruit with citrus fruits, cut grass, subtle spiced oriental dishes.

## AKAU MARLBOROUGH SAUVIGNON BLANC, New Zealand

25.95

Passionfruit and baked pineapples. Moreish and perfectly balanced.

## LANGLOIS POUILL Y FUME, France

30.95

Passionfruit and baked pineapples. Moreish and perfectly balanced.

## LANGLOIS PARIS PINOT GRIS, France

24.95

A traditional style of Pinot Gris from the Alsace, right floral notes, ripe green apple, Meyer lemon and tart pineapple that blend with rich blackberry, luscious caramel, and aromatic toasted oak.

## J VINEYARDS PINOT GRIS, California, USA

20.95

Highly aromatic, lifted and varietally pure with a background of white peach, apricot, and a bright refreshing finish. Match with fresh flavours such as aloe vera salad filled with pomegranate seeds and slices of orange and fennel.

## PENFOLDS RETRO AUTUMN RIESLING, Australia

20.95

A rosé wine with a pale pink colour which offers a very fresh nose with notes of white peach, apricot, and citrus fruit aromas. Lots of red berry, plum and mineral flavours, together with the grapes character, goyote notes and hints of blackened raspberry and banana.

## DOMAINE LE PIVE ORGANIC ROSÉ, France

20.95

Youthful and juicy, supple fruit aromas open to a palate of crushed red berries with some underlying peppery, floral notes of rosemary & iris.

## VIN DE PROVENCE AIX ROSÉ, France

23.50

Fresh, fruity, and well-balanced.

## BEAUJOULAS LES VINS, France

23.95

Youthful & juicy supple fruit aromas open to a palate of crushed red berries with some underlying peppery, floral notes of rosemary & iris.

## SOLAR VIEO TEMPRANILLO COSECHA RIOJA, Spain

20.95

Intense notes of cherry and plum are with hints of Leather and spice, well-balanced and well-structured.

## DOMAINE LAMBRICHES COTES DU RHONE, France

25.90

Made mainly from the Grenache, Cinsault, Carignan and Syrah grape varietals, are deep, fruity and well-balanced with a fresh hint of pepperiness. Lightly aged in oak adds a touch of complexity and fullness.

## GABBIANO CHIANTI CLASSICO, Tuscany, Italy

20.95

A rosé wine with aromas of strawberries & ripe red berries.

## BEAUJOLAIS LES VINS, France

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## GABBIANO CHIANTI CLASSICO, Tuscany, Italy

25.50

Created from the estate’s oldest vineyards, this Brunello Chianti Classico keeps the most typical characteristics of this old tradition with its bouquet of ripe cherries, spice, leather and tobacco.

## RPOTEPU NUTS ST GEORGE, France

54.95

Delicate aromas of cherry & spice with cinnamon, clove, pepper, tobacco & Leather. Lovely bouquet, with good aromatic tension. Well-balanced with nice tannins.

## BLASE NOIR CABERNET SAUVIGNON, Australia

20.95

Bright & juicy plum, endive & red berries with subtle hints of oak. Soft & easy-drinking with a hint of spice from the Shiraz & a classic white wine structure.

## LA JOYA PINOT NOIR GRAN RESERVE, Colchagua, Chile

20.95

An easy drinking wine with supple tannins which are balanced by good acidity & blackberry notes, with a hint of licorice & black pepper.

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## NANDU MERLOT, Valle Central, Chile

20.95

A rich blend of Shiraz with black pepper & liquorice notes. A soft & easy-drinking wine where supple tannins

## DOMAINE CHANSON GEVREY-CHAMBERTIN, FRANCE

54.50

Small proportions of Syrah, Malbec and Cabernet grapes are expertly balanced to add an interesting dimension to the bouquet.

## WAIPARA HILLS SAUVIGNON BLANC, New Zealand

28.95

Luscious lemony flavours on the nose, ripe green apple, Meyer lemon and tart pineapple that blend with rich blackberry, luscious caramel, and aromatic toasted oak.

## SOLAR VIEO TEMPRANILLO COSECHA RIOJA, Spain

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