

The Winery



FOR THE TABLE | BAR

Breadsticks and dips *with cheese & chive, hummus, guacamole* 4.95
Lashings of garlic butter flatbread 'tear and share' *with rocket leaves* 5.95 | *add cheese* 1.00
Crunchy nachos, *sour cream, guacamole, gooey cheese sauce, jalapenos & tomato salsa* 5.95
Add 12 hour smoked bbq spiced pulled pork 7.95 *or hot spicy chilli beef* 7.50

Platter 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, hoi sin sauce, spring onion, chilli flakes & mozzarella* 12.95
Napoli *with sun dried tomatoes, salami, black olives & mozzarella* 10.95

TO START

A delicious bowl of homemade soup *rustic toasted baguette* 4.95
Sweet chilli and lime marinated chicken skewers *with homemade peanut satay sauce* 7.25
Smoked haddock chowder tart, *natural smoked haddock, shallot, sweetcorn & potatoes, creamy cheese sauce, gratinated cheese crust* 7.50
Aromatic Chinese spiced duck stack *with crispy won ton wafers & plum sauce* 6.50

Salmon, spring onion and haddock panko breaded fishcake *with tartare sauce* 6.95
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 lyonnaise potatoes, spring greens, rosemary, honey & red wine jus* 16.50
Warm panko breaded goats' cheese *dressed leaves, roasted red peppers, toasted pine nuts, maple syrup* 13.50

Baked chicken supreme *with wild mushroom risotto, truffle oil, shaved parmesan* 14.95
Slow braised daube of beef in real ale *baby onions, mashed potato, root veg* 16.50
Seabass fillets *tomato & red pepper fondue, mashed potatoes, green pod vegetables* 16.95
Memphis style meaty baby back ribs, *our ribs are rubbed with our magic dust then smoked for 4 hours, served with skin on fries & house slaw* Half rack 14.95



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.

GRILL

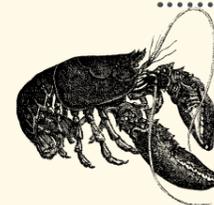
8oz sirloin 22.95
served with field mushroom, hand cut chips, grilled tomato & homemade beer battered onion rings

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 Sauce 2.95
Black peppercorn & brandy
Confit garlic & parsley caramelised shallot butter

ADD A SIDE

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



Coming Soon
LOBSTER FESTIVAL
29th July - 30th September

DESSERTS

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 Ladyfinger biscuit | chocolate sauce

BERRY PROSECCO FLOAT 9.50
strawberry purée | prosecco | strawberries | blueberries | raspberries | fresh mint vanilla ice cream

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* 6.95
A selection of farmhouse cheeses *biscuits, celery, 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 £6.50
Raspberry sorbet | Vanilla pod | Banana toffee crunch
Chocolate | Strawberries & cream | Mint choc chip

AFTERNOON TEA

Our traditional afternoon tea indulgence

MONDAY TO SATURDAY
12PM - 4PM

MUST BOOK WITH 48 HOURS NOTICE

A selection on finger sandwiches, afternoon tea fancies & scones, freshly brewed tea or coffee

14.95 per person

SERVED MONDAY TO SATURDAY | 12PM - 9PM

Manor Drive, Burton-Upon-Trent

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 special dietary requirements please inform your server and we will endeavour to cater for your request. Steak weights denoted are uncooked approximate weights. Fish dishes may contain bones. All items are inclusive of VAT and are subject to availability.

WINES

SILVER WINES

125ml glass 3.80 | 175ml glass 4.90 | 250ml carafino 6.75 | 75cl bottle 18.95

WHITE

- 102** PINOT GRIGIO PRINCIPATO, Pavia, Italy *Shows delicate, floral & fruity aromas with a hint of stone fruit. A crisp palate with citrus characters & limey & lightly spicy finish.*
- 103** DOUGLAS GREEN SUNKISSED SWEET WHITE, South Africa *Luscious lemony flavours on the nose, voluptuous grape sweetness with pineapple & honey. Full sweetness & a pleasing crisp finish.*
- 104** NANDU SAUVIGNON BLANC, Valle Central, Chile *Juicy & fruity style of Sauvignon Blanc. Very easy drinking with citrus & tropical fruits & a lovely fresh finish.*
- 105** TORRE DEL FALASCO GARGENEGA, Veneto, Italy *Fresh perfume of white flowers & citrus fruit, fine & minerally on the palate, with lifted, lemon zest on the finish.*
- 107** TOOMA RIVER CHARDONNAY RESERVE, New South Wales, Australia. *Packed with grapefruit, lime & melon flavours, all bound up with a zesty, crisp citrus balance which cuts to the finish.*
- 108** PAYS D'OC VIOGNIER, Pays d'Oc, France *A lovely nose of delicate white peach. The palate has rich stone fruit & subtle almond character whilst remaining clean & fresh.*

ROSÉ

- 106** ROSÉ CABERNET BLUSH, CYT, Chile *Intense fruit flavours of strawberries, raspberries & cherries. A slightly sweet finish.*
- 109** GRAN TESORO GARNACHA ROSÉ, Campo de Borja, Spain *A delicious medium bodied rosé wine with aromas of strawberries & ripe red berries.*

RED

- 301** LODEZ PINOT NOIR, Vin de France, France *Bright & ruby colour, fresh, complex & juicy red - fruit & savoury aromas & flavours. Wild cherry, raspberries & mulberries mingle. Smooth finish.*
- 302** 7 FIRES MALBEC, Uco Valley, Argentina *Deep ruby with youthful violet hues. Intense aromas of dark berries, cherry & an herbaceous hint on the nose. Rich, & full, firm tannins, clean finish*
- 303** ELEMENTOS SHIRAZ MALBEC, Argentina *A rich blend of Shiraz with black pepper & liquorice notes complementing the dark flavours & sweet spice from Malbec.*
- 304** NANDU MERLOT, Valle Central, Chile *Soft & supple easy drinking Merlot with juicy red fruits of plums & berries with soft spice & tannins.*
- 305** FONTANA SANGIOVESE, Puglia, Italy *Light bodied style of red wine with flavours of ripe cranberries, tart cherries & subtle tannins.*
- 306** GRAN TESORO GARNACHA, Campo de Borja, Spain *An easy drinking wine where supple tannins are balanced by good acidity & blackberry notes, with a hint of liquorice & black pepper.*

GOLD WINES

125ml glass 4.25 | 175ml glass 5.50 | 250ml carafino 7.25 | 75cl bottle 20.50

WHITE

- 201** PETIRROJO CHARDONNAY RESERVA, Colchagua, Chile *Ripe fruit aromas such as apricots & pineapple with a light touch of banana, & white flowers. Creamy palate with roses & passion fruit.*
- 202** LANYA SAUVIGNON BLANC, Central Valley, Chile *Elegant & well balanced with tropical notes & grapefruit on the palate. Juicy & fresh. balanced, with a soft finish.*
- 203** BOSCHENDAL PAVILLION CHENIN BLANC, Western Cape, South Africa. *Generous exotic tropical fruit aromas with subtle guava & pink grapefruit nuances. Dry & fruity, well-balanced crisp acidity, followed by a delicious, juicy, tropical & citrus aftertaste.*
- 204** ROPITEAU SAUVIGNON BLANC, Vin de France, France *Classic southern French Sauvignon Blanc. Racy acidity & tropical fruit aromas. White blossom, citrus & tropical fruit on the palate.*
- 208** GRAN TESORO VIURA, Campo de Borja, Spain *A refreshing fruity, dry with hints of ripe pear & peach.*
- 209** LA COUR DES DAMES AUTHENTIQUE PINOT GRIS, Languedoc, France. *Floral and fruity on the nose with notes of roses, lychees, lemons and grapefruit and a touch of white pepper.*

ROSÉ

- 205** PAINTED BIRD WHITE ZINFANDEL ROSÉ, California, USA *A lively and fruity rosé with aromas and flavours of strawberries - fresh hints of summer berries such as raspberries and cherries.*
- 207** CAPRIANO PINOT GRIGIO, ROSATO, Italy *So popular due to its amazingly easy drinking nature, typified by pear-drop and delicate almond flavours.*

RED

- 401** CABALLERO DE LA CEPA MALBEC, Mendoza, Argentina *Complex aroma, combination of violets, cherries and sour cherries in oak. Concentrated blackberry, plums and tobacco leaves. Complex finish with remarkable sweet tannins and a long lasting aftertaste.*
- 402** PAYS D'OC CABERNET SAUVIGNON, Pays d'Oc, France *A rich nose of blackcurrants and black cherry. The palate is full bodied yet soft with lingering blackberry whilst soft tannin enable a sense of easy drinking.*
- 403** FLYING ZEBRA PINOTAGE, Western Cape, South Africa *Lots of red berry, plum and mineral flavours, together with the grapes characteristic gamey notes and hints of burned rubber and banana.*
- 404** MONOLOGO RIOJA CRIANZA, Rioja, Spain *Redcurrant, sloes and cherries, coupled with notes of vanilla, pepper, toast, tobacco leaves and a light smokiness from its time in barrel.*
- 405** LA JOYA PINOT NOIR GRAN RESERVA, Colchagua, Chile *Intense fruity nose with aromas of wild berries. Broad, full-bodied palate. Silky and elegant with a touch of red fruit leading to a long finish.*
- 406** GABBIANO CHIANTI CLASSICO, Tuscany, Italy *The moderate use of the wood using large casks, according to the past experience, allows the wine to preserve the most natural characteristics of the Sangiovese grape: fruitiness, freshness and tannin.*

WHITE WINES

- 504** PIERRE PLANTEE PICPOUL DE PINET, France 20.95
Bright mouth watering flavours of mandarins, pink grapefruits and fresh lime combine to make this new favourite a crowd pleasing wine to enjoy by the glass or with fresh fish dishes.
- 528** WAIPARA HILLS SAUVIGNON BLANC, New Zealand 28.95
Bursting with rich, ripe fruit. This wine has a wonderful mouthfeel and a bright refreshing finish. Match with fresh flavours such as a summer salad filled with garden greens and slices of orange and fennel.
- 505** PENFOLDS RETRO AUTUMN RIESLING, Australia 20.95
Highly aromatic, lifted and varietally pure with a background of warming spice. Fragrant citrus flavours of lime pastille and mandarin tinged with elderflower with sherbet nuances.
- 509** SOLAR VIEJO RIOJA BLANCO, Spain 20.95
A modern, un-oaked white Rioja with vibrant fruit flavours, hints of crisp citrus & floral notes. Refreshing, with well integrated acidity.
- 522** LA LANCELOTTA GAVI, Italy 20.95
Zesty citrus fruit and lightly floral characters, with hints of apple and pear. Fresh, steely acidity and underlying mineral characters, balanced by notes of melon and stone fruit, and fennel and spice.
- 544** J VINEYARDS PINOT GRIS, California, USA 24.95
Opening with delightful aromas of honeysuckle, tangerine and Kaffir lime leaf. This fruit-forward and layered palate has notes of ripe green apple, Meyer lemon and tart pineapple that blend with hints of florals and crisp minerality.
- 502** PFAFFENHEIM TRADITIONAL PINOT BLANC, France 20.95
A traditional style of Pinot Blanc from the Alsace, right floral notes, ripe citrus fruits, with weight and texture. Perfect with shellfish and spiced oriental dishes.
- 523** AKAU MARLBOROUGH SAUVIGNON BLANC, New Zealand 25.95
Lots of fresh pink grapefruit with citrus fruits, cut grass, subtle passionfruit and baked pineapples. Moreish and perfectly balanced.
- 527** LANGLOIS POUILLY FUME, France 30.95
Wonderfully fruity with classic gunflint notes, fresh white blossoms, light lemon peel & a hint of tropical fruits.
- 531** DOMAINE DES VIEUX PRUNIER SANCERRE, France 30.95
Clean & fresh with enticing lemon & leafy green aromas & a palate full of citrus & mineral fruits.
- 901** MACON VILAGES 'RESERVE PERSONELLE', France 28.50
Typically Burgundian Chardonnay that is upfront and full with a hint of buttery shortbread and a bit of hazelnut on the mid palate, this wine shows elegance, finesse and style. Unoaked, pure green apple fruit is framed in appealing acidity.
- 912** LAROCHE CHABLIS IER CRU 'VAUDEVY', France 30.95
Les Vaudevey are located in a cool and narrow valley. Sun appears in early morning and lasts until mid-afternoon. The ripening of grapes is slow, which helps aromas to concentrate and acidity to be kept. You can enjoy it by the glass, with oysters, seafood and smoked salmon. But it matches also Asian food and light cheese.

RED WINES

- 603** BEAUJOLAIS LES IRIS, France 23.95
Youthful and juicy, supple fruit aromas open to a palate of crushed red berries with some underlying peppery floral notes of peonies & iris.
- 629** SOLAR VIEJO TEMPRANILLO COSECHA RIOJA, Spain 20.95
Distinct tones of cherry and plum are with hints of liquorice, and complemented by ripe tannins & a fine, fresh finish.
- 638** VILLA DEI FIORI PRIMITIVO, Italy 20.95
The grape variety for this wine is Primitivo, which is from the south of Italy, where this wine is made. It is full bodied with rich flavours of morello cherries, plums, raisins and liquorice.
- 614** DOMAINE LAMBISQUE COTES DU RHONE, France 23.95
Made mainly from the Grenache, Cinsault, Carignan and Syrah grape varieties, are deep, fruity and well-balanced with a fresh hint of liquorice. Light ageing in oak adds a touch of complexity.
- 615** GABBIANO CHIANTI CLASSICO RISERVA, Italy 25.50
Created from the estate's oldest vineyards, this Riserva Chianti Classico keeps the most typical characteristics of this old tradition wine emphasised by a balanced ageing in wood.
- 922** ROPITEAU NUIITS ST. GEORGE, France 54.95
Delicate aromas of cherry & spice with cinnamon, clove, pepper, tobacco & liquorice. Lovely roundness, with good tannic structure. Well-balanced with nice length.
- 631** BLASS NOIR CABERNET SAUVIGNON, Australia 20.95
Bright & juicy plum, redcurrant & red berries with subtle hints of oak. Soft & easy-drinking with a hint of spice from the Shiraz & a classic eucalyptus note from the Cabernet.
- 635** COLUMBIA MERLOT, Washington, USA 30.95
Enticing aromas of rich, dark fruits and a subtle hint of mocha. Pronounced notes of toasted vanilla and dark chocolate from the oak. Small proportions of Syrah, Malbec and Cabernet grapes are expertly blended to add astounding lushness and complexity.
- 925** DOMAINE CHANSON GEVREY-CHAMBERTIN, FRANCE 54.50
Delicate floral fragrances of violet mixed with refreshing aromas of small red berries and spices. Well-structured and well-balanced. Beautiful texture. Complex spicy aromas. Well-crafted tannins. Persistent and refreshing aftertaste.
- 637** TORRE DEL FALASCO AMARONE DELLA VALPOLICELLA, Italy 55.50
This wine has aromas of plums, spice and dried fruit compote, which give way to a solid tannin structure that supports and accentuates the concentrated, dried-cherry fruit character. Long and spicy on the finish, with a bitter cherry-chocolate twist characteristic of good Amarone.
- 942** CARNIVOR ZINFANDEL, California, USA 49.50
All about big, bold flavour, this velvet smooth Zinfandel is layered with hints of rich blackberry, luscious caramel, and aromatic toasted oak.

ROSÉ WINES

- 561** VIN DE PROVENCE AIX ROSÉ, France 23.50
The nose is fresh, fragrant & offers notes of watermelon, strawberries & flowers. Made to drink with friends & family all day long!
- 563** DOMAINE LE PIVE ORGANIC ROSÉ, France 20.95
A rosé wine with a pale pink colour which offers a very fresh nose with notes of pineapple, mango & white fruits (pear, peach).

SPARKLERS

- 701** CHIO PROSECCO SPUMANTE, Italy 24.95
- 712** CHIO ROSÉ SPUMANTE, Italy 22.50
- 704** CHAMPAGNE MOËT & CH&ON BRUT IMPERIAL NV 54.95
- 705** CHAMPAGNE VEUVE CLIQUOT NV BRUT 64.95
- 706** CHAMPAGNE MOËT & CHANDON BRUT IMPERIAL ROSÉ 69.50
- 707** CHAMPAGNE LAURENT PERRIER ROSÉ 75.00
- 710** CHAMPAGNE LAURENT PERRIER (non-vintage) 54.95
- 708** CHAMPAGNE DOM PÉRIGNON 125.00
- 709** CHAMPAGNE LOUIS ROEDERER CRISTAL 185.00

DESSERT WINES

- 553** CLOS DADY, SAUTERNES, France 29.95
Luscious & generous with sweet apricot, honey, roasted nut & marmalade flavours balanced by a zesty, lime rind acidity.
- 554** TURKEY FLAT BAROSSA PEDRO XIMÉNEZ NV 39.95
The grapes are hand harvested, crushed, & after maceration for 4 days, fortified with brandy spirit, pressed & matured in French oak hogsheads. This blended wine has an average age of 7 years - nutty & chocolate characters with a background of freshness.

PORT

- 802** TAYLORS 1ST ESTATE, Portugal 25.95
First Estate is an excellent introduction to the Taylor's style of intensely fruity but elegant & well balanced Ports. It is blended from full bodied young red wines from the Cima Corgo area, then mellowed by several years of ageing in oak vats. Sensational with a gooey chocolate fondant, or a piece of farmhouse cheddar.
- 803** CROFT QUINTA ROEDA, Portugal 38.95
Chocolate, butterscotch, prunes & cedar notes – quite exotic. Rounded, luscious, but with good tannic structure. Ripe, chocolatey, fudge flavours.