



TO START

- Bowl of mixed olives** & toasted baguette | 5.50
- Sweet marinated herring,** salad, toasted baguette | 4.50
- Platter of 6 north east coast oysters** | 15.00
Individual oysters | 3.00
- A delicious bowl of homemade soup,** rustic toasted baguette | 4.95

Crunchy nachos, sour cream, guacamole, gooey cheese sauce, jalapenos & tomato salsa | 5.95
Add 12 hour smoked bbq spiced pulled pork | 2.00

(Tumpkins) Garlic cheese balls, crispy on the outside, gooey in the middle, apple & chive dip | 3.50

Warm panko breaded goats' cheese, dressed leaves, roasted red peppers, toasted pine nuts, maple syrup | 6.25

Sweet chilli & lime chicken skewers, homemade peanut satay sauce | 7.25

Aromatic Chinese spiced duck stack, crispy won ton wafers & plum sauce | 6.50

Salmon, spring onion and haddock panko breaded fishcake, tartare sauce | 6.95

Crispy beef salad with sweet chilli, roasted cashews & baby gem lettuce | 7.50

The ultimate baked three cheese & garlic 'tear & share', crispy shallots
For two 6.00 | for four 12.00

The Texan BBQ flatbread, barbecue pulled pork, charred sweetcorn, red onion and peppers, monterey jack cheese with a sticky barbecue sauce | 13.95

SHARING

THE WINERY SLAB

20.00 for two to share

Sweet chilli & lime chicken skewers, Salmon, spring onion & haddock panko breaded fishcake, Aromatic Chinese spiced duck stack, Crispy goats' cheese, toasted baguette

Oriental spiced duck flatbread roasted sweet peppers, hoi sin sauce, spring onion, chilli flakes & mozzarella | 13.95

Lashings of garlic butter flatbread 'tear & share', rocket leaves, crispy shallots | 6.95 Add cheese 1.50

MAIN COURSES

Our famous fish pie: salmon, white fish, king prawns, leek, spring onion, white wine sauce, topped with creamy gratinated mashed potato | 15.50

Grilled sea bass fillets, Goan curried sweet potato, butternut squash, aubergine and courgettes, steamed rice, mini naan bread | 17.95

Chargrilled Cote de Lamb with lyonnaise potatoes, spring greens, rosemary, honey & red wine jus | 16.50

Char grilled chicken Caesar salad, baby gem lettuce, parmesan, croutons & anchovies | 14.25

Crispy beef salad, sweet chilli, roasted cashews, baby gem lettuce | 15.00

Slow braised daube of beef in real ale with baby onions, served with creamy mashed potato and roasted root veg | 16.95

Memphis style meaty baby back ribs: rubbed with our magic dust then smoked for 4 hours, served with skin on fries & house slaw | Half rack 14.95

Warm panko breaded goats' cheese, dressed leaves, roasted red peppers, toasted pine nuts, maple syrup | 13.50

Bacon chop, chargrilled pineapple, maple syrup glaze, mashed potato & cauliflower cheese | 13.50

SURF AND TURF: 6oz Rump steak, king prawn skewer, skinny fries, field mushroom, grilled tomato, & homemade onion rings | 22.95

GRILL

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

Pulled pork, sage & onion burger, cheddar, gem lettuce & tomato, skinny fries, apple sauce | 12.95

8oz sirloin steak | 23.50

7oz fillet steak | 27.95
served with field mushroom, hand cut chips, grilled tomato & homemade beer battered onion rings

Add:

Black peppercorn & brandy sauce
Garlic & parsley caramelised shallot butter
Blue cheese & red onion sauce
All 2.95



28 DAY AGED PREMIUM STEAK

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 Derbyshire, Nottinghamshire and Leicestershire farms, using only Heifers and Steers under 30 months old and dry aged for a minimum of 28 days.

SIDES SKINNY FRIES 3.25 | CHUNKY CHIPS 3.25 | BEER BATTERED ONION RINGS 3.25 | GREEN POD VEGETABLES 3.25 | CAULIFLOWER CHEESE 3.25

DESSERTS

Snickerbocker glory: honeycomb crunch ice cream, chocolate sauce, salted peanuts, caramel toffee popcorn | 6.95

Warm double chocolate muffin, toasted marshmallow, vanilla ice cream, warm chocolate sauce | 7.50

Sticky toffee pudding with toffee sauce & vanilla ice cream | 6.95

A selection of farmhouse cheeses biscuits, celery, grapes & homemade orchard chutney | 7.95

Caramelised zingy lemon tart, fresh strawberries & cream | 6.95

Selection of 3 scoops of Needwood ice cream, brandy snap basket | 6.50
Your choice from: Vanilla pod | Honeycomb crunch
Chocolate | Strawberries & cream | Mint choc chip

SIPS WITH A KICK

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

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

Served Monday to Saturday
from 12pm

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.

The Winery, Manor Drive,
Burton upon Trent
thewineryburton.co.uk

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, 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 & mineral 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, 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 licquorice & 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 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 wild berry aromas. Broad, full-bodied palate. Silky, 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, allows the wine to preserve the natural characteristics of the Sangiovese grape: fruitiness, freshness and tannin.

SPARKLERS AND CHAMPAGNE

Sparkling Wine

701 CHIO PROSECCO SPUMANTE, Italy | 24.95

712 CHIO ROSÉ SPUMANTE, Italy | 22.50

Champagne

704 MOËT & CHANDON BRUT IMPERIAL NV | 54.95

705 VEUVE CLIQUOT NV BRUT | 64.95

706 MOËT & CHANDON BRUT IMPERIAL ROSÉ | 69.50

707 LAURENT PERRIER ROSÉ | 75.00

710 LAURENT PERRIER (non-vintage) | 54.95

708 DOM PÉRIGNON | 125.00

709 LOUIS ROEDERER CRISTAL | 185.00

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 mouth-feel and a refreshing finish. Match with fresh flavours such as a summer salad with garden greens, 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

Fresh pink grapefruit with citrus fruits, cut grass, subtle passion-fruit 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 1^{ER} 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. 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 red berries with 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

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 Nuits 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 & eucalyptus note from the Cabernet.

635 COLUMBIA MERLOT, Washington | 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 blended to add astounding lushness and complexity.

925 DOMAINE CHANSON GEVREY-CHAMBERTIN, FRANCE | 54.50

Delicate floral fragrances of violet with aromas of red berries and spices. Well-structured and balanced. Beautiful texture. Complex spicy aromas. Well-crafted tannins. Persistent and refreshing aftertaste.

637 TORRE DEL FALASCO AMARONE DELLA VALPOLICELLA, Italy | 55.50

Aromas of plums, spice and dried fruit compote, solid tannin structure, concentrated, dried-cherry fruit character. Long and spicy finish, with a bitter cherry-chocolate twist characteristic of good Amarone.

942 CARNIVOR ZINFANDEL, California | 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).

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.