

The Winery Bar, Restaurant and Riverside Terrace

Served Monday to Sunday from 12pm

★ Please ask to see our ★ **VEGETARIAN**  **VEGAN MENU**

TO START

Scottish smoked mackerel pâté, warm baguette and crostinis | 5.50

Carlingford oysters served on crushed ice with lemon, balsamic and red wine shallot vinegar
Platter of 6 | 16.50 Individual oysters | 3.50

A delicious bowl of homemade soup, rustic toasted baguette | 5.25

Tumpkins garlic cheese balls, crispy on the outside, gooey in the middle, barbecue, apple & chive dip | 4.95

Crunchy nachos, sour cream, guacamole, cheese sauce, jalapenos & tomato salsa | 6.95
Add 12 hour smoked bbq spiced pulled pork | 2.00

Slow cooked pork, spring onion and ginger crispy won tons, salad and sweet chilli dipping sauce | 6.25

Warm panko breaded goats' cheese, dressed leaves, roasted red peppers, toasted pine nuts, maple syrup | 6.50

Salmon, spring onion and haddock fishcakes, homemade tartare sauce | 6.50

Bowl of mixed olives & toasted baguette | 5.50

Marinated sweet chilli & lime chicken skewers, homemade peanut satay sauce | 7.50

Aromatic Chinese spiced duck stack, crispy won ton wafers & hoi sin sauce - served chilled | 6.95

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

Deep fried crispy breaded king prawns | 6.50
mixed salad, sweet chilli dip

THE WINERY SLAB

For two to share | 21.95

Sweet chilli & lime chicken skewers
Crispy slow cooked pork wontons
Aromatic Chinese spiced duck stack
Crispy breaded goats cheese
Toasted baguette & dips

The ultimate baked cheese and garlic 'tear & share', mozzarella and cheddar, crispy shallots
For two to share | 6.50

SHARING

The Texan BBQ flatbread, barbecue pulled pork, roasted red peppers, red onion, mozzarella and cheddar with a sticky barbecue sauce | 13.95

Smokey ground beef flatbread
Ground beef, roasted red peppers, red onion, smoked cheddar cheese, vine tomato salsa, tinged with maple syrup | 13.95

SEAFOOD SLAB

For two to share | 21.95

Scottish smoked mackerel pâté
Crispy breaded king prawns
Salmon and haddock fish cakes
Sweet cured herring
Toasted baguette and dips

Baked rosemary, roasted garlic & white truffle oil camembert
rustic toasted baguette, crostinis, homemade chutney, pickled gherkins | 14.95

FISH

Trio of seafood: King & queenie gratinated scallops, Scottish salmon fillet, seabass fillet, buttered parsley potatoes, spring greens and a white wine creamy sauce | 21.00

Our famous fish pie: salmon, white fish, king prawns, leeks, spring onion, white wine sauce, topped with creamy gratinated mashed potatoes and spring greens | 16.50

Grilled sea bass fillets, Goan curried sweet potato, butternut squash, aubergine and courgettes, steamed rice, mini naan bread | 18.50

Grilled Scottish salmon fillet, greens, buttered potatoes, parsley sauce | 16.00

Seafood pancake: Smoked cod, salmon and prawns, fresh spinach, gratinated cheese sauce, skinny fries and salad | 17.50

Lemon Sole, Chinese vegetable noodles, sweet chilli and lime king prawns | 17.95

MAINS

Chargrilled Cote de Lamb, Lyonnaise potatoes, spring greens, honey & red wine jus | 17.95

Crispy beef salad, lime and sweet chilli dressing, baby gem, roasted cashews | 15.00

Warm breaded goats' cheese salad, dressed leaves, roasted red peppers, toasted pine nuts, maple syrup | 14.50

Slow braised daube of beef in real ale, baby onions, creamy mashed potatoes, roasted root vegetables | 17.95

Memphis style meaty back pork ribs, rubbed with our magic dust, smoked for 4 hours, served with skinny fries & house slaw | 16.50

Baked chicken supreme, wild mushroom & white truffle risotto, fresh parmesan, herb oil, rocket leaves, parmesan crisp | 16.95

Aromatic shredded duck salad, red onion, cucumber, carrot, red pepper and crisp salad leaves, hoi sin & plum dressing, toasted sesame seeds | 15.00

Crispy buttermilk chicken Caesar salad, baby gem lettuce, rustic croutons and anchovies, Caesar dressing, fresh parmesan shavings | 14.50

SIDES Skinny fries 3.50 | Chunky Chips 3.50 | Beer battered onion rings 3.50 | Green pod vegetables 3.50 | Dressed side salad 3.25

GRILL

8oz sirloin steak | 26.50

7oz fillet steak | 30.95

8oz rib eye steak | 27.95

served with field mushroom, chunky chips, grilled vine tomato & homemade beer battered onion rings

SURF AND TURF

Any of the steaks above: Add crispy breaded king prawns | 5.00
Add gratinated king and queen scallops in the shell | 6.50

Add for 3.25

Black peppercorn & brandy cream sauce
Roast garlic, parsley & caramelised shallot butter
Blue cheese & red onion sauce
Memphis BBQ sauce

Ground mince steak burger, bacon, melted cheese, toasted brioche bun, baby gem lettuce & sliced vine tomato, skinny fries and tomato relish | 14.95

BBQ slow braised pork, sage & onion burger, melted cheddar, gem lettuce & sliced vine tomato, skinny fries, apple sauce | 13.95

Marinated buttermilk chicken burger
Melted smoked cheddar cheese, streaky bacon, maple glaze, baby gem lettuce, sliced vine tomato, skinny fires, sriracha mayonnaise | 14.50

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.



DESSERTS

Lemon Posset, raspberry compote, shortbread finger, whipped cream | 6.50

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

Selection of 3 scoops of Daltons ice cream, brandy snap basket | 6.50

Vanilla pod | Honeycomb crunch | Chocolate Strawberries & cream | Mint choc chip

Sticky toffee pudding, butterscotch sauce and vanilla ice cream | 7.25

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.

We operate Challenge 25 policy. Anyone who is lucky enough to look younger than 25 and wishes to purchase or consume an alcoholic beverage will be asked to provide photographic ID.

Failure to provide will mean no sale of alcohol. We do not as a company allow anyone under the age of 18 to consume alcohol at anytime on the premises.

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

SILVER WINES

125ml glass 3.95 | 175ml glass 5.95 | 250ml carafino 7.95 | 75cl bottle 20.50

WHITE

101 EL PICO MEDIUM, Central Valley, Chile Well balanced and elegant, a fruity, medium dry white wine.

102 PINOT GRIGIO PRINCIPATO, Pavia, Italy Shows delicate, floral and fruity aromas with a hint of stone fruit. A crisp palate with citrus characters and limey and lightly spicy finish.

103 TOOMA RIVER CHARDONNAY, New South Wales, Australia Packed with grapefruit, lime and melon flavours, bound up with a zesty, crisp citrus balance which cuts to the finish.

104 LANYA SAUVIGNON BLANC, Central Valley, Chile Elegant and well balanced with tropical notes and grapefruit on the palate. Juicy and fresh. Balanced, with a soft finish.

105 LA COUR DES DAMES 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

106 CYT MOUNTAIN RANGE CABERNET BLUSH, Andes, Chile Intense fruit flavours of strawberries, raspberries and cherries. A slightly sweet finish.

RED

301 LODEZ PINOT NOIR, Languedoc, France Bright and ruby colour, fresh, complex and juicy red - fruit and savoury aromas and flavours. Wild cherry, raspberries and mulberries mingle. Smooth finish.

302 LA COUR DES DAMES MALBEC, Languedoc, France Ruby red coloured with red hues. Elegant, with a spicy and clean nose, soft and well-structured on the palate with fruity flavours.

303 FAIRWAY SHIRAZ, Western Cape, South Africa Intense purple colour with spicy and fruity aromas. Fresh black pepper, ripe raspberry and cherry, hints of vanilla and truffle undertones. Full-bodied and ready to drink.

304 LANYA MERLOT, Central Valley, Chile Currant, ripe plum, cherry, vanilla and blackberry flavours, complimented by sweet ripe tannins.

305 COPPIERE MONTEPULCIANO, Abruzzo, Italy Soft, medium-bodied, lightly tannic, cherry and red fruit flavours.

GOLD WINES

125ml glass 5.50 | 175ml glass 7.50 | 250ml carafino 9.50 | 75cl bottle 23.50

WHITE

201 PETIRROJO CHARDONNAY, Colchagua, Chile Ripe fruit aromas such as apricots and pineapple with a light touch of banana, and white flowers. Creamy palate with roses and passion fruit.

202 BOSCHENDAL CHENIN BLANC, Western Cape, South Africa. Exotic tropical fruit aromas, guava and grapefruit nuances. Dry & fruity, well-balanced crisp acidity, juicy, tropical and citrus aftertaste.

203 ROPITEAU SAUVIGNON BLANC, Quincie, France Classic southern French Sauvignon Blanc. Racy acidity and tropical fruit aromas. White blossom, citrus and tropical fruit on the palate.

204 PAYS D'OC VIOGNIER, Pays d'Oc, France A lovely nose of delicate white peach. The palate has rich stone fruit and subtle almond character whilst remaining clean and fresh.

205 OGIER HERITAGES COTES DU RHONE, Cotes du Rhone, France Pure golden Straw colour, with subtle hints of delicate flowers harmonized with fruity pear notes, rounded by almond and honey delivering a beautiful long finish.

ROSÉ

206 CANYON ROAD WHITE ZINFANDEL, California, USA light-bodied with hints of strawberry, cherry, and watermelon flavors and a smooth crisp finish.

207 CA' DEL LAGO PINOT GRIGIO ROSÉ, Pavia, Italy Off dry with delicious peach and strawberry flavours. Refreshing cranberry and raspberry fruit and a lifted, zesty finish.

RED

401 DARK HORSE MALBEC, California, USA Rich notes of plum and blackberry with dark chocolate undertones, a hint of spice and a plush velvety finish.

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 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.

404 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.

405 OGIER HERITAGES LIRAC, Cotes du Rhone, France Deep red colour with a bouquet of ripe red fruits with hints of leather and mild spices, full-bodied with fresh aromas. Elegant, silky tannins with a long finish.

SPARKLERS AND CHAMPAGNE



Sparkling by the glass 125ml

701 CHIO PROSECCO SPUMANTE, Italy | 5.00

702 CHIO ROSÉ SPUMANTE, Italy | 5.00

HOUSE CHAMPAGNE | 6.00

Sparkling Wine

701 CHIO PROSECCO SPUMANTE, Italy | 24.95

702 CHIO ROSÉ SPUMANTE, Italy | 24.95

Champagne

703 AYALA BRUT MAJEUR | 54.95

704 AYALA ROSÉ MAJEUR | 59.95

705 MOËT & CHANDON BRUT IMPERIAL NV | 59.95

706 MOËT & CHANDON BRUT IMPERIAL ROSÉ | 69.95

707 LAURENT PERRIER (non-vintage) | 74.95

708 LAURENT PERRIER ROSÉ | 89.95

709 BOLLINGER SPECIAL CUVÉE | 74.95

710 BOLLINGER ROSÉ | 89.95

711 VEUVE CLIQUOT NV BRUT | 74.95

712 DOM PÉRIGNON | 195.00

WHITE WINES

501 CRAZY ROWS MOSCATEL, Itata Valley, Chile | 24.50

High intensity of aromas, floral character with grapefruit and custard apple. Juicy fresh, light and honest.

502 SQUEALING PIG PICPOUL DE PINET, France | 27.95

Aromatic honeysuckle with a saline edge leading into a palate of peaches and pineapple with an invigorating backbone of fresh lime.

503 KILIKANOON PEARCE ROAD SEMILION, Clare Valley, Australia | 45.95

Citrus-driven, the wine is primary yet complex with lemons, limes and cut grass perfectly in sync with creamy yoghurt character, crisp acidity and sublime French oak in the background.

504 COVILA BLANCO, Spain | 24.00

A modern, un-oaked white Rioja with vibrant fruit flavours, hints of crisp citrus and floral notes. Refreshing, with well integrated acidity.

505 LA LANCELOTTA GAVI, Italy | 26.95

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.

506 LANGLOIS POUILLY FUME, Loire, France | 49.95

Wonderfully fruity with classic gunflint notes, fresh white blossoms, light lemon peel and a hint of tropical fruits.

507 RONGOPAI SAUVIGNON BLANC, Marlborough, New Zealand | 30.95

This wine is an aromatic embrace with a soft, smoky perfume, tropical fruits and mandarin. Finely textured and generous palate with a crisp finish. Flavours of citrus, melon and sweet garden herbs.

508 LANGLOIS CHATEAU SANCERRE, France | 44.95

Clean and fresh with enticing lemon and leafy green aromas and a palate full of citrus and mineral fruits.

509 MACON VILAGES 'RESERVE PERSONELLE', France | 38.50

Typically Burgundian Chardonnay that is upfront and full. A hint of buttery shortbread and hazelnut on the mid palate, this wine shows elegance, finesse and style. Unoaked, pure green apple fruit is framed in appealing acidity.

510 DOMAINE CHANSON CHABLIS, France | 49.95

Delicate floral fragrances mingle with an abundance of citrus fruit. The wine is tight and tense with a good structure and a refreshing mineral finish.

ROSÉ WINES

801 VIN DE PROVENCE AIX ROSÉ, France | 39.95

The nose is fresh, fragrant and offers watermelon notes, strawberries and flowers. Made to drink with friends and family all day long!

802 DOMAINE LE PIVE ORGANIC ROSÉ, France | 29.95

A rosé wine with a pale pink colour which offers a fresh nose with notes of pineapple, mango & white fruits (pear, peach).

RED WINES

601 BEAUJOLAIS LES IRIS, France | 29.95

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

602 FONTAINE CHATEAUNEUF DU PAPE, France | 49.95

Hints of plum, black cherry on the nose, with a touch of cocoa and clove. Ample and balanced, with great finesse and good length

603 SOLAR VIEJO TEMPRANILLO COSECHA RIOJA, Spain | 24.50

Distinct tones of cherry and plum are with hints of liquorice, and complemented by ripe tannins and a fine, fresh finish.

604 BLASS NOIR CABERNET SAUVIGNON, Australia | 24.95

Bright and juicy plum, redcurrant and red berries with subtle hints of oak. Soft and easy-drinking with a hint of spice from the Shiraz and eucalyptus note from the Cabernet.

605 COLUMBIA MERLOT, Washington, USA | 34.95

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.

606 TORRE DEL FALASCO AMARONE DELLA VALPOLICELLA, Italy | 64.95

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.

607 VILLA DEI FIORI PRIMITIVO, Italy | 24.95

Full bodied with rich flavours of morello cherries, plums, raisins and liquorice.

608 CABALLERO DE LA CEPA MALBEC, Mendoza, Argentina | 27.95

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.

609 GABBIANO CHIANTI CLASSICO, Tuscany, Italy | 28.95

The moderate use of the wood using large casks, allows the wine to preserve the natural characteristics of the Sangiovese grape: fresh and fruity.

610 CARNIVOR ZINFANDEL, California | 30.95

All about big, bold flavour, this velvet smooth Zinfandel is layered with hints of rich blackberry, luscious caramel, and aromatic toasted oak.