

# Pic Nic Wine Bar

## STARTERS

Parsnip, yam and watercress Chowder	8
Smoked Tomato Soup	7
Boston Bibb Lettuce salad - blue cheese, pecans and roasted pears and white balsamic dressing	11
Wilted Spinach salad - braised balsamic onions, feta and Sherry vinaigrette	9
3 Cheese Plate	10
Pic Nic Pate – house-made served with marinated Olives, gherkins and baquette	7

## SMALL PLATES

Gorgonzola stuffed Medjool dates with crispy chorizo	7
Pickled Salmon ~dill aioli, pumpernickel bread	13
Green lipped mussels ~spicy potato salad and	11
Braised pork belly ~Vidalia onion purée and micro herb salad	14
Cured beef tenderloin ~creamy celeriac and grainy mustard salad horseradish cream	14
Grilled cheese ~aged cheddar and bacon with Calvados mayo	14

## LARGE PLATES

Truffled Mac & Cheese Gratin	14
Roasted chicken supreme ~ kaboocha squash purée, sautéed garlic escarole	19
Pan seared Organic Irish Salmon ~ white bean, clam and black mushroom ragout	20
Muscovy Duck Breast ~ truffled Savoy cabbage, watercress and hazelnut salad	21
Osso Bucco ~ celery root purée and roasted root vegetables	23

## DESSERT

Home-made Chocolate Truffles	6
Pot de Crème – Cabernet reduction and mint	8
'Finishing Touch' – Prestige de Bourgogne with Fire & Ice Jelly	6