

Crusting Pipe Wine Bar Sample Menu

For the table

*Gordal olives with orange and wild oregano
(gf.) (v.) £3.90*

*Chargrilled flatbread with lemon and
coriander houmous (v.) £5.25*

Bread basket with olives (v.) £4.95

Spiced nuts (n.) (v.) £3

Starters

*Homemade soup of the day with bread
£5.95*

*Plate of smoked salmon, smoked salmon
pâté, watercress, potato and horseradish
salad £7.95*

*Duck liver pâté with toasted sourdough
bread and pickled cucumber, onions and
cornichons £7.25*

*Potted Cornish crab with seaweed butter
and sourdough melba toast £8.25*

Buffalo mozzarella with heritage tomatoes,

basil and rocket £6.95 / £12.50

*Seared scallops with chargrilled chorizo
and garden pea purée £9.95*

Main courses

*Slow-cooked chicken leg in red wine,
shallots, bacon and mushrooms with
roasted garlic and spring onion mash
£14.95*

*Crispy duck confit, seasonal greens, warm
bacon dressing £15.95*

*Davy's bangers and mash with madeira and
onion gravy £12.95 / £14.95*

*Plate of home baked ham with salad, new
potatoes and chutneys £13.95*

*Pan fried cod wrapped in pancetta with
crushed new potatoes, pea purée and lemon
caper butter (gf.) £16.95*

*Seafood linguine with scallops, crab and
king prawns £16.95*

*Wild mushroom risotto with portobello
mushroom, kale and ticklemore (gf.) (v.)
£13.95*

Steak and kidney pie with seasonal

vegetables and onion gravy £15.95

Traditional roast served with all the trimmings sunday only £15.95

Steaks

Cooked to your liking served with a choice of traditional mashed potato or buttered new potatoes

Our steaks are sourced from Donald Russell, one of Britain's leading butchers and holder of a Royal Warrant

Rib eye (240g, aged for 28 days) £24

Sirloin (220g, aged for 28 days) £21.95

Steak sauces - £2 each

Béarnaise

Mushroom and whisky

Green peppercorn

Salads

Smoked chicken Caesar salad £13.95

Superfood salad with grilled halloumi,

*edamame beans, quinoa and avocado (gf.)
(v.) (n.) £12.95*

Add grilled chicken £3.95

Grilled salmon £2

Sharing boards

*Charcuterie board
British and continental charcuterie with
breads and pickles £15.95*

*Charcuterie & cheese board
British and continental cheeses and
charcuterie with breads, olives and pickles
£15.50*

*Mezze board
Chargrilled flatbread and focaccia, lemon
and coriander houmous, beetroot and lentil
salad, roasted peppers, tomato, falafel and
olives (v.) £14.95*

*Davy's board
Chopped Davy's sausages, satay chicken,
charcuterie and chorizo meatballs (n.)
£15.95*

Sides

Heritage carrots (v.) £3.75

Buttered new season potatoes (gf.) (v.)
£3.75

Broccoli with lemon, almonds and chilli (gf.)
(v.) (n.) £3.75

Creamed spinach (gf.) £3.95

Market salad (gf.) (v.) £3.95

Heritage tomato and basil salad (gf.) (v.)
£3.95

Traditional mashed potato (v.) £3.25

Gratin dauphinoise (v.) £3.75

Sandwiches

Choice of granary or white bread

Croque monsieur £7.95

Croque madame £8.95

Steak sandwich with lettuce, tomato and
mayonnaise £11.95

Home baked ham with cheddar and pickle
£6.95

Grilled chermoula aubergine club, avocado,

roasted peppers, halloumi and smoked paprika mayonnaise (v.) £7.50

Smoked salmon with dill, cucumber and cream cheese £7.95

Free-range egg mayonnaise with mustard cress (v.) £5.95

Chicken, bacon and mayonnaise £7.95

British cheese selection

Served with grapes, chutney and biscuits

*Tuxford and Tebbutt Stilton made in Melton Mowbray, Leicestershire
Cow's milk cheese, pasteurised (v.)*

*Stinking Bishop made by Charles Martell & Son in Gloucestershire
Washed rind cow's milk cheese, pasteurised (v.)*

*Somerset brie made by Lubborn Creamery in Somerset
Soft cow's milk cheese, pasteurised (v.)*

*Westcombe cheddar made by Tom Calver in Somerset
Hard cow's milk cheese, unpasteurised*

Ticklemore made by Debbie Mumford in

Devon

Hard goat's milk cheese, pasteurised (v.)

*Blue Monday made by Alex James in Thirsk,
North Yorkshire*

Semi soft cow's milk cheese, pasteurised (v.)

*Cornish yarg made by Catherine Mead in
Truro, West Cornwall*

*Semi hard cow's milk cheese, pasteurised
(v.)*

One cheese £4

Two cheeses £7

Three cheeses £10

Desserts

Treacle tart with clotted cream (v.) £6.50

*Flourless chocolate cake with crème fraîche
gf. (v.) (n.) £6.95*

*Bramley apple and blackberry crumble with
custard (v.) (n.) £5.95*

*Vanilla pannacotta with nut biscotti and
strawberry (n.) £5.95*

*Sticky toffee pudding with butterscotch
sauce, custard and a choice of ice cream (v.)*

£6.95

*Trio of ice cream please ask for today's
selection (v.) £4.95*

**Menu last updated October 13th 2016
Pricing and dishes subject to change.
Dishes are representative of the type of food
available at the restaurant.**