



## WINE MOSAIC LOUNGE

Everything is made in house and served with love

### DINNER

#### SMALL PLATES

Ribollita – Tuscan bean soup served with crusty bread	16
Leek & currant spinach parcels with yoghurt and mint sauce (4) (V)	13
Goats cheese croquettes with honey (V)	14
Roasted baby carrots on labne with Pedro Ximenez dressing (V)	14
Turmeric chickpeas with tomatoes and zhoug (V)	14
Pork and pistachio terrine, tomato relish with sourdough	16
Duck and cognac pate with crusty bread and cornichons	16
Mixed hot snack selection: 2 Arancini, 2 Chicken rolls, 2 Prawn Croquettes and sauces	25
Mixed Vegetarian Mezze plate: a selection of above vegetarian dishes	26

#### LARGER PLATES

Gnocchi with sauteed leeks, prawns and peas <i>Great with a glass of Gruner Veltliner</i>	28
House made pappardelle with Osso Buco ragu sauce <i>Perfect with a Chianti Classico</i>	28
Moroccan Chicken slow cooked with dates, molasses and olives, served on pearl couscous <i>Try it with a Barbera d'Ásti</i>	30
Beef ribs bourguignon slow cooked in red wine with mushrooms, bacon, onions & served on mash <i>So good with a glass of Bookends Cabernet Sauvignon</i>	32
Cassoulet of pork belly, duck confit and Toulouse pork sausage slow cooked with tomato <i>(can be GF)</i> <i>Fantastic with a funky Hungarian Pinot Noir</i>	35

#### PIZZAS

- Margherita - fresh buffalo mozzarella, basil, fresh tomato (V)
- Moroccan Lamb - spicy lamb, yoghurt and coriander
- Venetian salami and olives on a tomato base
- Pumpkin with caramelised onion and feta (V)

#### EXTRAS

Sourdough bread & salted butter	6
Garden salad	9
Chunky chips (air fried)	9
Steamed vegetables	9