

# *A la Carte*

## Cold & Warm

### Melon & Parma Ham £6.50

*Cantaloupe Melon & Parma Ham  
Salad with a Port Dressing*

### Colchester Rock Oysters

*Shallot & Red Wine Vinegar,  
Tabasco, Rye Bread & Butter*

6 for £8.50  
9 for £11.50  
12 for £15.00

### Goat Cheese £6.50

*Deep fried Goat Cheese, Marinated  
Fennel & Rocket Salad with balsamic  
Dressing*

### Homemade Tart £5.50

*Pancetta, Button Mushroom & Red  
Onion. Served with Wholegrain  
Mustard Cream & Salad*

### Soup of the Day £5.00

## Side Orders £3.00

### Sautéed Asparagus

### French Beans with Shallots

### Pan Fried New Potatoes

### Chips

### Market Vegetables

## Fish & Meat

### Lamb £12.50

*Lamb Cutlets, Garlic Mash, French  
Beans & Provençal Jus*

### Chicken £10.50

*Roasted Corn Fed Supreme of Chicken  
with Carrots, Petit Pois, New Potatoes  
& Spinach Cream*

### Haddock £11.00

*Battered Haddock, Watercress,  
Homemade Tartare Sauce & Chips*

### Beef £12.50

*21 Day Dry Aged 6oz Rump Steak,  
Roasted Vine Cherry Tomato & Salsa  
Verde*

### Risotto (V) £8.50

*Roasted Pepper, Rocket & Mint*

*Members Discount will be applied to the above prices  
Service Charge at Customer Discretion  
All prices are inclusive of VAT at the current rate*

*Our products may contain nuts  
Please inform us of any intolerances*

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## *Wine List* RESTAURANT & BAR

### White Wines

	<u>Bottle</u>	<u>175ml</u>	<u>250ml</u>
<b>Chateau Beauduc, Bordeaux Blanc Sec 2009</b>	£14.95	£4.30	£5.30
<b>Chenin Blanc, Forge Mill, South Africa 2009</b> True to its roots. Fresh, mineral and wonderfully focused	£14.50	£4.10	£4.95
<b>Macon. Montbellet, Domaine Paul Talmard 2009</b> Offers notes of fresh peach, pear and lingering spice	£15.95	£4.50	£5.50
<b>Villa Wolf Riesling Dry, Germany 2008</b> Crisp and clean with fresh notes of crunchy grape, white peach and juicy pear. A pure expression of Riesling in a dry-styled wine	£18.50	£5.50	£6.20
<b>Sauvignon Blanc, Mudhouse New Zeland 2009</b> Gooseberry-fruited, limey and a touch of elderflower	£19.50	£5.75	£6.80
<b>Sancerre, Domaine Reverdy 2008</b> Plump and aromatic with notes of ripe white peach, apricot and verveine	£21.00	£5.80	£6.95
<b>Chablis, Domaine Denis Pommier 2008</b> Silky with notes of citrus zest, white grape and gunflint, this medium-bodied wine is fleshy yet mineral and focused	£21.50	£5.95	£7.20
<b>Chablis, 1er Cru Vaillons, Jean Paul Droin 2006</b> A pungent mix of exotic fruit, citrus notes and floral aromas precedes the racy yet relatively dense flavours that possess good dry extract	£29.50		
<b>Montagny, 1er Cru Vieux Chateau, Jean Marc Boillot 2007</b> This wonderful Montagny 1er cru display sweet, creamy, spicy & minerally stone fruit on the palate	£38.50		

### Red Wines

	<u>Bottle</u>	<u>175ml</u>	<u>250ml</u>
<b>Château Beauduc, Clos Des Quinze 2007</b>	£14.50	£3.90	£4.75
<b>Navajas 2008 Rioja, Spain</b> Medium weight, with gentle spice and silky dark fruit	£15.95	£4.50	£5.50
<b>Pinot Noir, Mudhouse, New Zeland 2007</b> Sweet lifted aromas of cherries and plums with a hint of currants and integrated savoury and toasty oak notes.	£16.50	£4.80	£5.80
<b>Cabernet Sauvignon, Cht Senejac, Haut Medoc 2006</b> Youthful and deep with chunky blackcurrant flavours, this medium-bodied wine is vibrant and fresh. Delicious	£21.50	£5.95	£6.95
<b>Merlot, Chateau La Fleur Coterie, Bordeaux 2007, France</b> Offers ample flavours of blackcurrant, bramble fruit and cedary spice which are wrapped up in velvety tannins	£17.50	£5.25	£6.50
<b>Cotes-Du-Rhone Domaine Perrin, Ch de Beaucastel 2007</b> beautiful crunchy, juicy, blackberry and cherry fruit as well as hints of underbrush, pepper, and black cherries	£21.95	£6.95	£7.50
<b>La Reserve de Leoville Barton, 2nd Wine Ch Leoville Barton 2004</b> Offers a deeply opaque colour, fleshy, dense palate	£42.00		

### Rose Wines

	<u>Bottle</u>	<u>175ml</u>	<u>250ml</u>
<b>Château Beauduc, Bordeaux Rose 2009</b>	£15.20	£4.20	£5.10
<b>Château Saint Baillon, Cotes De Provence 2008</b> Soft petal pink in colour with notes of strawberry, floral notes and almond. Wonderfully subtle and particularly refreshing	£19.75		