

Snacks

See The Blackboards

Bread & Butter 3

(Sourdough, The Little Bread Pedlar, Bermondsey, London)

Charcuterie

Salame Tradizionale (Luiset, IT) **7.5**

Lardo Pestato (Caprini, IT) **8.5**

Soppressa all'Amarone (Caprini, IT) **9**

Duck Rillettes **8.5**

Pork & Pistachio Terrine **8.5**

Selection of Three **15.5**

(All served with bread)



Today Special

Homemade Tagliatelle,
Venison Ragú & Chestnut

16.5

Events

Stay in touch by signing up to our newsletter!

Cheese

Comté (Franche-Comté, FR) **4.75**

Stilton (Nottinghamshire, UK) **4.75**

Taleggio (Lombardia, IT) **4.75**

Tomme de Chambrouze (Beaujolais, FR) **4.75**

Selection of Four **15.5**

(All served with bread)

Small Plates

Smoked Mackerel & Celeriac Rémoulade **8** ~ Poached Egg, Leek à la Plancha & Bottarga **7.5**

Grilled Goat Cheese, Delica Pumpkin & Borettane Onion **9.5** ~ Fried Jerusalem Artichoke & Gremolata **7**

Christian Parra Boudin Noir, Quince, Beetroot & Horseradish **10** ~ Onion Soup **6**

Ox Tongue, Potatoes, Chickpeas & Salsa Verde **8.5** ~ Polenta Chips & Paprika **4** ~ Baby Gem Salad **3.5**

Large Plates

Homemade Gnocchetti, Radicchio Tardivo & Walnut Pesto **15**

Cuttlefish, Calçot Onion & Piquillo **17.5** ~ Lamb Shoulder, Cannellini Beans & Broccolo Fiolaro **20**

Children Menu 7.5

Gnocchetti,

Butter & Parmesan

or

Sausage & Mashed Potato

or

Soup & Toasted Bread

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Ice Cream

Desserts

Apple Strudel, Fior di Latte Ice Cream **7** ~ Panna Cotta, Madernassa Pear, Hazelnut & Mulled Wine Caramel **6.5**

Selection of Gelato by Gino: 1 Scoop **2.5** ~ Selection of 3 Scoops **6.5**

Please inform your waiter of any food allergies before ordering. Some of our egg and dairy products are unpasteurised. Ingredient listing information available on request
A discretionary 12.5% Service Charge will be added to your bill. All prices are inclusive of VAT at 20%. Terroirs Wine Bar & Restaurant, 36-38 Lordship Lane, London, tel 020 8693 9021
www.terroirswinebar.com

Apéro

MIXED & MINGLED

Fatty's Grapefruit G&T 20%	8
Fatty's Original G&T 40%	8
Bloody Ben's Negroni	8
Sacred Vodka & Tonic	8
Kir/ Royal	7/ 12

Beers, Cidres & Poirés

BEER (Draft & Bottles)

Hoxton Hill Fin Lager 4.6%	½ Pint	3
	Pint	5
Azimuť Lime & Basil Ale 4.6%	½ Pint	4
	Pint	6
Heineken 0.0% Lager	33cl	5
Hoxton Hill Table Beer 2.8%	33cl	4.5
Hoxton Hill Dual Pale Ale 4.2%	33cl	5
Hoxton Hill Fin Lager 4.6%	33cl	5

ERIC BORDELET SIDRES & POIRÉS

2016 Sidre Brut 5.5%	75cl	17	2017 Poiré Authentique 5.5%	75cl	17
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Sparkling

Pierre Gerbais NV "Reserve" Champagne, FR	125ml	12.5	750ml	70
<i>Pinot Noir, Chardonnay, Pinot Blanc</i>				
Fuchs & Hase 2018 "Pet Nat Vol. 1" Gaillac, FR		9		45
<i>Muller Thurgau, Gruner Veltliner & Sauvignon Blanc</i>				
(Red) Casa Belfi NV "Bio Frizzante Rosso" Veneto, IT		7		34
<i>100% Raboso Piave</i>				

Sweet

Clos Lapeyre 2014 "La Magendia" Jurançon, FR	100ml	8	750ml	52
<i>Petit Mensang, Gros Mensang</i>				
Clos du Gravillas 2016 "Muscat St-Jean" Languedoc, FR		6.5		31
<i>Petit Muscat</i>				
Dow's Port 2012 "Late Bottle Vintage" Duoro, PT		7.5		44
<i>Touriga Franca, Nacional, Borraca, Roriz</i>				
Mas Amiel 2014 "Vintage Blanc" Maury, FR		8.5		55
<i>100% Grenache Gris</i>				
Mas Amiel 2014 "Vintage Rouge" Maury, FR		8.5		55
<i>100% Grenache</i>				



White

Nicolas Reau 2017 "Bonhomme" Loire, FR	125ml	5.75	500ml	22	750ml	29
<i>100% Chenin Blanc</i>						
Clos de Tue-Bouef 2018 "P'tit Blanc" Loire, FR		7.75	30	39		
<i>100% Sauvignon Blanc</i>						
Indigène 2018 "Muscadet Indigène" Loire, FR		7	28	35		
<i>100% Melon de Bourgogne</i>						
Dne Chevassu 2017 "Sous-Voile" Jura, FR		8	31	40		
<i>100% Chardonnay (Slightly Oxidative)</i>						
Laurent Cazottes 2016 "Marcotte" Gaillac, FR		6	23	30		
<i>100% Mauzac Blanc</i>						

Pink & Orange

(Rose) Vignerons d'Estézargues 2018 "Rosé" Rhone, FR	125ml	4.5	500ml	18	750ml	22
<i>100% Cinsault</i>						
(Orange) Caravaglio 2018 "Occhio Di Terra" Salina, IT		8	32	45		
<i>100% Malavasia</i>						
(Orange) Pol Opuesto 2017 "El Otro Lado" Mendoza, AR		8.5	33	47.5		
<i>100% Torrontes</i>						

Red

Nicolas Reau 2016 "Cabernet Franc" Loire, FR	125ml	6.5	500ml	25	750ml	33
<i>100% Cabernet Franc</i>						
Dne des Palais 2017 "Roannaises Rouge" Loire, FR		5.5	21	27		
<i>100% Gamay</i>						
Martin Alonso Etayo 2016 "Viña Ilusion" Rioja, SP		5.75	22	29		
<i>Tempranillo, Garnache, Graciano</i>						
Vignerons d'Estézargues 2016 "Les Galets" Rhone, FR		4.5	18	22		
<i>Syrah, Grenache</i>						
Celler Batlliu de Sort 2017 "Biu" Sort, SP		8	31	40		
<i>100% Pinot Noir</i>						
Pheasant's Tears 2018 "Saperavi" Kakheti, GE		8	31	41		
<i>100% Saperavi</i>						
Andrea Occhipinti 2018 "Rosso Arcaico" Lazio, IT		8.5	32	42		
<i>50% Syrah, 50% Grenache</i>						

Oxidative

Dne Daniel Dugois 2009 "Arbois Vin Jaune" Jura, FR	75ml	12	100ml	15	750ml	88
<i>100% Savagnin</i>						

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