

TINWOOD

ESTATE

SUMMER MENU

This is a sample menu and is subject to change**

BREAD, DIPS & OLIVES

FOCACCIA RED ONION CONFIT & SAGE (VG) (DF)	£2
WHIPPED GOATS' CHEESE (V) (GF)	£3
SMOKED AUBERGINE CAVIAR (VG) (GF) (DF)	£3
BLACK OLIVE TAPENADE (VG) (GF) (DF)	£3
TZATZIKI (V) (GF) creamy cucumber yoghurt sauce	£3
SUN-DRIED TOMATO PUREE (VG) (GF) (DF)	£3
OLIVES (VG) (GF) (DF)	£5

BLANC DE BLANC

suggested as a starter

MACKEREL PATE (GF)	£9
FINOCCHIONA (GF) (DF) fennel & black pepper salami	£8
CHARLIE'S SMOKEHOUSE TROUT GRAVADLAX (GF) cured with beetroot & gin served with horseradish cream & fennel pollen	£11
PRAWN SALAD peeled prawns, baby little gem salad & marie-rose cocktail sauce	£9
ROASTED CHICKPEAS (VG) (GF) served with houmous & lemon	£6
CELERIAC & CHIVE REMOULADE (VG) (GF) (DF)	£5

BRUT

suggested as a main

SALT-COD FISHCAKES with taramasalata & samphire grass	£10
FREE-RANGE PORK SAUSAGE MEAT with caramelised red onions in a seeded puff pastry roll	£7
DUCK WINGS (GF) (DF) with teriyaki sauce, sesame seeds & chilli	£7
ARANCINI TRUFFLE RICE BALLS (V) filled with parmesan cheese	£7
CHICKPEA FRITTERS (VG) (GF) (DF) scented with fennel seeds & parsley	£7
CHORIZO EGG coated with sausage & spiced chorizo focaccia crumb coating	£7
GREEK SALAD (VG) (GF) nutbourne tomatoes, pitted black olives, red onion, cucumber, piquillo peppers & aged barrel feta cheese	£9
HARISSA SPICED COUSCOUS (VG) (DF) with sun-blushed tomatoes, grilled minted courgettes & toasted almonds	£8
PASTA SALAD (V) short pasta, watercress & basil pesto, sun-blushed tomatoes, goats cheese & pine nuts	£7
ROSÉ <i>suggested as a dessert</i>	
STRAWBERRY PANNACOTTA (GF)	£7
TIRAMISU, LADY SPONGE FINGERS (V) dipped in marsala spiked coffee, interlayered with a mascarpone zabaione	£9
POACHED PEAR (VG) (GF) (DF) in spiced vanilla syrup & served with nut brittle	£7

(V) Vegetarian

(VG) Vegan

(GF) Gluten Free

DF (Dairy Free)

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CHEESE

BURWASH (V) (GF) £11
creamy semi-soft with rich floral notes
washed rind & bouncy texture

MONTGOMERY £11
traditional 14-month cheddar, nutty &
sweet with a rich crumbly texture

COLSTON BASSETT (V) (GF) £11
a perfectly smooth & creamy stilton with
light blue veining

MIXED CHEESE: £11
Burwash, Montgomery, Colston
Bassett

All cheeses come with Grapes,
Tinwood Honey & Crackers

CAKES

CHOCOLATE & ALMOND BROWNIE £5
(V)

FLAPJACKS (V) £5
golden syrup, hazelnuts, cranberries
& almonds

CARROT CAKE (V) £5
with butter frosting & walnuts

LEMON DRIZZLE MUFFIN (V) £4

COFFEE & TEA

AMERICANO £3

ESPRESSO £2.50

LATTE £3.50

CAPPUCCINO £3.50

FLAT WHITE £3.50

MACCHIATO £3

A VARIETY OF TEAS ARE AVAILABLE £3

Alternative milks are available upon request.

TINWOOD SPARKLING WINE

BLANC DE BLANC 2019 £33

BRUT 2019 £33

ROSÉ 2020 £35

BLANC DE NOIR 2018 £45

MOCKTAILS

ELDERFLOWER SPRITZ £8

APPLETINI TONIC £8

RASPBERRY & HIBISCUS FIZZ £8

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(VG) Vegan

(GF) Gluten Free

(DF) Dairy Free