

# PADDOCK MENU

### "CONDIVIDERE"

'Sharing Boards'

Price Per Person <b>Terra</b> Selection of Italian Meats, Craft Beer Pickles and Breadsticks	£8	
<b>Cheese Board</b> Irish Brie, Kearney Blue and Smoked Allenwood served with Erin Grove Fruit Chutney, Grapes & Sourdough Fruit Crisp Breads	£12	
<b>Italian Bread Board</b> Focaccia, Marinated Olives and Sundried Tomatoes, Olive Tapenade, Broighter Gold Rapeseed Oil	£12	
<b>"CICCHETTI"</b> 'Small Bowls'		
<b>Caprese Salad</b> Heritage Tomatoes, Buffalo Mozzarella, Red Onion, Basil and Broighter Gold Rapeseed Oil	<b>£8</b>	
<b>Mini Bruschetta</b> Crisp Bread, Serrano Ham, Cherry Vine Tomatoes, Black Garlic & Smoked Rapeseed Oil	£8	
Garlic Prawns & Cured Italian Sausage Lemon, Garlic & Parsley Butter, Focaccia	£12	
<b>Moules Frites</b> Steamed and finished in a White Wine & Wind Whistle Farm Leek Cream with Parsley & Skinny Fries	£8	
Italian Masou Frida	00	

Italian Messy Fries Truffle and Parmesan



£6



## DRINKS MENU

#### **GINATO GIN**

Choose your gin flavour and then choose from one of the cocktails below.

Ginato Pinot Grigio Sicilian Lemon Gin Ginato Pompelmo Pink Grapefruit Gin Ginato Clementino Orange Gin Ginato Melograno Pomegranate Gin

#### Ginato Gin & Tonic £12

A refreshing citrus gin with sparkling tonic

Ginato Gin Spritz £14 Authentic Italian gin, lemonade and Prosecco over ice

Ginato Gin Sorbet £14

Italian citrus gin, grapefruit juice, tonic and lemon sorbet

### **ICE CREAM FLOAT**

Glastry Farm Vanilla Bean Ice Cream with: Coca Cola £8 Lemonade £8 Whiskey & Coca Cola £12

#### WINE

WHITE		
Allumea Grillo Chardonnay, Italy	£6.50   £8.60	l £25
La Scintilla Pinot Grigio, Italy	£6.70   £8.90	l £26
RED		
Allumea Nero d'Avola, Italy	£6.50   £8.60	l £25
Zensa Primitivo, Italy	£6.70   £8.90	l £26
ROSÉ		
Trementi Vino Rosado Italiano, Italy	£6.50   £8.60	l £25
SPARKLING/CHAMPAGNE	200ml	l 750ml
Prosecco, Italy	£11	l £34
Bollinger Special Cuvée Brut, France		l £80

175ml | 200ml | 750ml

