



how it works:

our plates are all 'small plates' to help you try more of our amazing flavours!
our plates come out of the kitchen whenever they are ready, in no particular order
keep your menu on the table as you may want to add more small plates as you go along! Enjoy!
we suggest you choose 3-4 plates per person (but of course it depends how hungry you are!)

**twisted tapas
everyday:
12noon til late**

little things

our own homemade focaccia bread 4.20
w garlic oil & dukka (a toasted sesame, cumin, coriander & almond spice dip)
oven baked almonds w garlic confit, sea salt & cayenne 3.25
mammoth green olives w garlic, orange, thyme & coriander 3.35

dips

all served w griddled pitta

salted peanut hummus w paprika 4.10
walnut & red pepper dip w pomegranate molasses 4.30
roasted beetroot & cumin hummus w feta & dukkah 4.20
roasted cauliflower & sweet potato dip 4.40
w turmeric & cumin, coconut cream & lebanese flatbread

meat

popcorn chicken bites 4.90
garlicky chicken w parmesan crumbs & bbq spices
steamed pork bao bun 4.40
w shredded pork, spring onion, dukkah & bang bang sauce
chorizo in sticky wine & honey sauce 5.60
cajun chicken soft shell taco w sour cream 4.60
fried chicken & cauliflower, peanut hummus souvlaki 6.20
chargrilled rib-eye steak skewer w asian spiced soy sauce 5.40
classic potato, bacon & cheese croquettes w mustard aioli 3.90
mini Vinaria burger w cheese, iceberg, tomato, gherkin & sauce 3.80

for two: shredded duck pancake board 9.90
w hoisin sauce, 6 pancakes & garnishes

choose your own: cheese & charcuterie
all served w crackers, grapes & a perfect accompaniment

gorgonzola 5.10
English cheddar 4.70
camembert 5.20
wine infused pecorino 6.30
graviera 4.80

soft goats cheese 4.90
6-month manchego 5.50
grana padano 4.90

Italian prosciutto crudo 5.70
finocchiona fennel salami 5.40
chorizo piccante 4.60
piccante salami 4.70
salami milano 4.90

whole baked camembert 13.90

melted whole camembert w
balsamic berries & toasts

charcuterie board 17

prosciutto crudo, piccante salami,
finocchiona, salami milano & chorizo piccante

...or choose something
we've put together...

prosciutto crudo plate 9.30
hand carved Italian Prosciutto crudo
w olive oil & focaccia bread

Vinaria cheese & charcuterie board 27

our selection of 3 cheeses &
3 charcuterie w fruits, nuts, breads,
crackers & our own dark berry jam

veg

mushroom fritti 5
breadcrumbs portobello mushrooms w aioli
sweet potato bravas 4.90
w a spicy tomato sauce & aioli
beetroot falafel bite w whipped feta dip 2 (each)
spinach & rocket leaf salad 5.20
w dried fig, apple, walnut, pomegranate & grana padano
'pachos' - twisted nachos 5.20
poppadoms w pico de callo, sour cream, avocado & cheese
a pot of sea-salt & chilli flake edamame soy beans 4.60
mini cauliflower & peanut hummus souvlaki 3.90
potato wedges w garlic aioli 3.60
herby quinoa salad 3.50

cheese

kefalotyri saganaki w sweet peppered figs 3.30
baked feta w tomatoes & black olives 5.30
goats cheese 5.50
topped w pistachio, pomegranate, dried fig & honey
halloumi fries w a piquante tomato jam 1.55 (each)
a Vinaria favourite & our bestseller!

why not add...
fruit & nut plate for cheese 6