



THE BOTTLE

WINE & DELI

MENU



THE BOTTLE
WINE & DELI

SMALL BITES & STARTERS

MARINATED OLIVES

£4.5

Giraffa green olives

Smokey Salamanca (mixed olives marinated in spices)

SMOKED ROASTED ALMONDS

£3

RUSTIC BAGUETTE WITH A CHOICE OF:

Olive oil and balsamic vinegar

£3

Smoked garlic and black pepper bread dipper

£4

Rosemary, thyme and lemon bread dipper

£4

Blackberry, thyme and balsamic bread dippers

£4

PROSCIUTTO, PARMESAN & TRUFFLE HONEY

£8

Served with rustic baguette

TARTINES

3 - £12

Choose from a selection of our mini tartness; perfect for nibbling with a glass of wine or two.

4 - £15

ALL 5 - £18

Brie and apple drizzled with honey and a sprinkle of walnuts

Roquefort, cranberries and rosemary

Goat's cheese, prosciutto and apricots drizzled with truffle honey

Nduja and black figs marinated in rum

Pear and goat's cheese with walnuts and honey

STILTON AND PEAR SALAD WITH PORT, THYME & HONEY DRESSING

£15

Stilton served with slices of pear on a bed of rocket drizzled with home-made port, thyme and honey dressing and a sprinkle of walnuts. Served with crusty baguette.

**add prosciutto for an extra £3.*



THE BOTTLE
WINE & DELI

BAKED CAMEMBERT

All served with rustic baguette and chutney. Please allow 15 minutes to cook.

ROSEMARY & GARLIC	£10
SMOKED ALMONDS & THYME HONEY	£12
ROASTED FIG AND HOME-MADE ANCHO CHILLI HONEY	£12

CHEESE BOARDS

*Board of artisanal cheeses from our deli counter.
Served with crackers, rustic baguette, fruit and chutney.*

3 CHEESES	£13
5 CHEESES	£18
7 CHEESES	£24
VEGAN CHEESEBOARD	£14

*Board of 4 artisanal vegan cheeses from the deli counter.
Served with crackers, fruit, celery and chutney*



THE BOTTLE
WINE & DELI

CHARCUTERIE BOARDS

*A selection of cured and smoked meats from our deli counter.
Served with rustic baguette, fruit, walnuts and a selection of pickles and chutney.*

3 MEATS	£13
5 MEATS	£18

SHARING BOARDS

A selection of meats and cheeses from our deli counter, together with bread, crackers, chutney and fruits.

SMALL: 2 CHEESES AND 2 MEATS	£18
MEDIUM: 3 CHEESES AND 3 MEATS	£25
LARGE: 5 CHEESES AND 5 MEATS	£32
THE 'ALL IN' BOARD: 7 CHEESES AND 7 MEATS	£45

This board includes our luxury spicy kabanos chorizo sticks in addition to the 6 listed meats. This board is our ultimate starter!

Add a mini Camembert for just £4!

*Gluten free bread is available on request. Please note, our butter is unpasteurised.
Please notify staff of any allergies.*

DRINKS MENU

Our house and premium wines by the glass are all boxed wines.

This allows us to bring you premium wine at a more affordable price but also in a more environmentally friendly format as box wines produce less wastage.

I am sure you will agree that whilst it is served from a box, the quality is still as high as you would get from a bottle (if not better!)

If you would prefer, you can drink any of our wines in-house for a £12 corkage charge.

WHITE WINE

ODES A LA GASCOGNE BLANC

Light crisp dry, citrus

175ML - **£4.95** 250ML - **£6.8**

75CL - **£22** 1LITRE - **£28**

MUSCADET

Light crisp with honey undertones

175ML - **£7.2** 250ML - **£10.4**

75CL - **£29.5** 1LITRE - **£38**

RED WINE

ODES A LA GASCOGNE ROGUE

Dark cherry and red fruit

175ML - **£5.82** 250ML - **£7**

75CL - **£20.8** 1LITRE - **£26**

PINOT NOIR

Light with a slight peppery finish

175ML - **£6.3** 250ML - **£8.8**

75CL - **£24.5** 1LITRE - **£32.65**

LES GALETS

Natural red with red berry flavours

175ML - **£6.4** 250ML - **£9**

75CL - **£27** 1LITRE - **£36**



ROSE WINE

COTES DE RHONES

Organic rose, crisp and light

175ML - **£7.6** 250ML - **£10.5**

75CL - **£30** 1LITRE - **£40**

BEAUJOLAIS ROSE

Dry with a more strawberry and red berry finish

175ML - **£6.8** 250ML - **£8.6**

75CL - **£26** 1LITRE - **£34.50**

SPARKLING

CREMANT DE BOURGOGNE (FR)

The Bottle's preferred sparkling of choice.

Light and crisp and perfect with cheese

125ML - **£7.5** 75CL - **£28**

CANSECCO (BIANCO)

200ML - **£6**

CANSECCO (ROSSO)

200ML - **£6**

SIPFUL SPANISH BUBBLES

225ML - **£6**

SIPFUL MIMOSA

200ML - **£6**



BEER & CIDER

VERDETT (4.7%) 300ML - £4

LUCKY SAINT (0.5%) 300ML - £3.5

GALIPETTE 330ML - £4

Breton cider - great with stilton and tart tatin

APERITIFS & OTHERS

CHAPEL DOWN PINOT NOIR GIN 50ML - £6

CHAPEL DOWN BACCHUS GIN 50ML - £6

Served with Indian tonic water and orange peel

PORT 50ML - £4.5

REMY MARTIN COGNAC 50ML - £4

ROYAL TOKAJI BLUE LABEL 5 PUTTONVOS 25ML - £4

Hungarian Dessert Wine

SOFT DRINKS

FORBISHERS SPARKLING - £2.5

ORANGE JUICE - £2.5

SPARKLING WATER - £2.25





tchin-tchin

**THE BOTTLE,
1 WESLEY YARD,
NEWQUAY**