

JACQUES WINE BAR MENU

STARTERS

Soup of the Day (v)	£3.50
A choice of Smoked Mackerel Pate or Farmhouse Pate with French Bread	£4.00
Prawn Cocktail	£4.50
Grilled Aubergine with Goat's Cheese (v)	£5.50
Stuffed Peppers with Couscous (v)	£4.50
Smoked Salmon	£5.50

SALADS & SIDES

Green Salad (v)	£3.50
Chorizo, Bean and Coriander Salad	£6.00
Tomato, Avocado and Mozzarella Salad (v)	£6.00
Chicken and Bacon Salad	£6.50
Greek Salad (v)	£6.00
Chips	£3.50

LIGHT MEALS All served with salad

Cheddar Cheese or Stilton Ploughmans	£5.50
Bacon and Onion Quiche	£5.50
Vegetarian Quiche (v)	£5.50
Jacket Potatoes: Tuna Mayonnaise, Ham & Cheese, Cheddar Cheese (v), Chilli con Carne or Cottage Cheese (v)	£5.50
Hot Toasted Chicken, Bacon Baguette	£6.50

MAIN COURSES *Served with a choice of Chips or Potatoes & Salad or Vegetables

Chilli con Carne with Rice	£6.50
Bombay Lamb Curry with Rice	£9.50
Chicken Paprika with Rice	£8.50
Sirloin Steak with a Pepper Sauce*	£11.50
Cinnamon Lamb with Couscous, Green Beans and Cherry Tomatoes	£11.50
Fillet Steak with a Red Wine Sauce*	£14.50
Grilled Chicken with a Brandy Sauce*	£9.00
Halibut with Peppered Citrus Marinade*	£14.00
Salmon Fillet with White Wine and Dill Sauce*	£10.50
Roasted Vegetables with Goat's Cheese and Salad (v)	£8.50
Tagliatelle with a choice of: White Wine and Creamy Mushroom Sauce or Garlic Tomato Sauce (v)	£7.50

DESSERTS

Cheesecake	£4.00
Chocolate Cake	£4.00
Apple Pie	£4.00
Lemon Panacotta Tart	£4.00
Pecan Pie	£4.00
Selection of Cheeses	£5.50

COFFEE & TEA

Filter Coffee	£1.20/£1.40
Cappuccino	£1.70/£2.60
Latte	£1.70
Espresso	£1.40/£2.60
Hot Chocolate	£2.00
Tea – Regular or Herbal	£1.00

CHAMPAGNE & SPARKLING WINE

	Glass 125ml	½ Bottle 37.5cl	Bottle 75cl
1. Prosecco, Borgo Magredo, Italy			£14.50
2. Jules Feraud, Brut N.V., France (House Champagne)			£24.00
3. Laurent Perrier N.V., France			£29.50
4. Charles Ellner, Rosé, France			£29.50

WHITE WINE

5. 2006/07 Les Maudelaines, Vin de Pays de L'Herault, France	£1.90	£5.50	£9.95
<i>Fresh and crisp with more than a hint of Sauvignon.</i>			
6. 2006/07 Chardonnay, Vin de Pays D'Oc, Domaine St. Madeleine, France	£2.50		£15.00
<i>A soft elegant white wine to drink on its own or with food.</i>			
7. 2006/07 Sancerre, Domaine du Carrou, Dominique Roger, France			£17.50
<i>A well structured wine with a delicious ripe gooseberry flavour.</i>			
8. 2005/06 Chablis, Domaine d'Elise, France			£17.00
<i>Classic crisp but buttery soft white burgundy.</i>			
9. 2006/07 Laxas, Albarino, Rias Baixas, Spain			£16.00
<i>A beautifully balanced lightly aromatic wine from N.W. Spain.</i>			
10. 2006/07 Pinot Grigio, Garganega, Veneto, Italy	£2.40		£14.00
<i>Features a beautiful freshness of mint & honey with delicious fruit flavours.</i>			
11. 2006/07 Concha y Toro, Casillero del Diablo, Riesling, Chile			£15.00
<i>Full of both citrus fruit & mineral aromas & flavours with a good crisp acidity.</i>			
12. 2005/06 Morandé Pionero, Chardonnay, Maipo Valley, Chile			£14.00
<i>Subtle touches of vanilla full & fresh with good body and persistence.</i>			
13. 2007/08 Rooiberg Winery, Chenin Blanc, South Africa			£13.00
<i>Dry white wine, attractive green flecked colour, packed with fruit salad flavours.</i>			
14. 2006/07 Captain's Table, Semillon Chardonnay, Australia			£13.50
<i>A lovely golden wine, with tropical fruit flavours & a hint of vanilla.</i>			
15. 2007/08 Lake Chalice, Sauvignon Blanc, New Zealand	£2.65		£16.00
<i>Grassy concentrated sauvignon from the top of the quality scale.</i>			
16. 2007/08 Château Miraval, Côtes de Provence, Provence, France	£2.60		£15.50
<i>Delicate fragrant fruit flavours. Very refreshing with a long lasting taste.</i>			

RED WINE

17. 2004/05 Château Champ de Grenet, Bordeaux, France	£1.90	£5.50	£9.95
<i>Full Claret, good long finish.</i>			
18. 2002 Château La Croix de Grézard, Lussac-St. Emilion, France		£6.75	£12.50
<i>A classic medium-bodied St Emilion wine.</i>			
19. 2005/06 Côtes du Rhone, Commandeur de Saint Michel, France			£14.00
<i>Easy drinking Rhone red with plum and damson flavours.</i>			
20. 2004/05 Beaujolais Village, Albert Bichot, France			£14.50
<i>A bright medium-bodied red, full of juicy red berry & brambly flavours.</i>			

21. 2006/07 Montepulciano d'Abbruzzo Thaulero, Italy		£13.50
<i>Dark fruit aromas, raspberry & blueberry flavours with soft tannins.</i>		
22. 2006/07 Pleno, Tempranillo, Navarra, Spain		£13.00
<i>A medium-bodied red wine slightly spicy red berry aromas & flavours.</i>		
23. 2005/06 In Situ, Cabernet Sauvignon, Aconcagua Valley, Chile	£2.40	£14.50
<i>Dark berry fruits, chocolate & a hint of spice.</i>		
24. 2004/05 Santa Luisa, Merlot, Argentina	£2.25	£13.50
<i>A well rounded Merlot with a silky smooth texture.</i>		
25. 2004/05 Pepperwood Grove, Zinfandel, California		£15.00
<i>Ripe black cherry flavours are backed up by black pepper and cinnamon spices.</i>		
26. 2004/05 Kahurangi Estate, Nelson, Pinot Noir, New Zealand		£16.50
<i>Light bodied red wine with plenty of fresh cherry fruit.</i>		
27. 2005/06 Murphy's, Big Rivers, Trentham Estate, Shiraz, Australia		£15.00
<i>Leather and peppery spice aromas with black forest fruit flavours.</i>		