

# Putney Wine Bar & Kitchen

Saucisson & cornichons £10 Spicy 'nduja & toasted sourdough £10 Olives £3

Smoked Mackerel pâté & paper bread £9

## Small Plates

Buffalo mozzarella, rocket & sunblush tomatoes £9

Spicy pork meatballs & toasted sourdough £10

Dried English fillet steak, rocket & shaved pecorino £10

Mushroom & ham croquettes with truffle mayo £8

Crispy calamari & zucchini with aioli £13

Gorgonzola & fig crostini £7

Farmhouse pâté, with toasted sourdough, cornichons & onion chutney £8

## Sharing boards

Served with baked baguette, salted butter

Whole baked Camembert, honey & walnuts £15

Parma ham & buffalo mozzarella £15

Smoked salmon with horseradish & capers £14

Mixed Charcuterie (mixed salami & olives) £16

Mixed Charcuterie & a choice of 2 cheeses £29

Cheeseboard with pickles & chutney £20

Choice of 3 cheeses: Manchego, Provolone asiago, Fontal, Gorgonzola,

Pecorino, Buffalo mozzarella, Manchego with pistachio

## Main Courses

Aubergine Parmigiana £16

Chicken Milanese & spaghetti in tomato sauce £19.5

Homemade beef lasagna £16

Pork chop schnitzel with skin-on chips & truffle mayo £19

Sliced sirloin steak with peppercorn sauce & chips £24 (served medium-rare only)

Gnocchi with ragu of the day £18

Lobster spaghetti £20

Grilled lamb cutlets (3 chops) with skin-on chips £24

## Sides

Skin-on chips & truffle mayo £5 Crispy zucchini £8

Rocket & pecorino salad £7 Friarielli broccoli £8 Gluten-free bread £2 Dessert

Warm chocolate fudge cake with vanilla ice cream £7