

# ZINC

## BAR • GRILL

### sharing plates

greek pitta bread with humous (n) (v)	3.25
bowl of olives (v)	3.25
garlic bread (v)	3.25
selection of freshly baked breads (v)	3.25
<i>mezzze, olives, pitta bread, baba ghanoush, tzatziki, falafel with tahini sauce, butternut squash fritters, humous, greek feta pastries, grilled halloumi and cherry tomato skewers (v)</i>	12.00
asian plate; thai prawn cakes, duck spring rolls, chilli squid, vietnamese vegetable and mint salad, tempura king prawns and malayan chicken skewers. (n)	13.00

### starters

<i>soup of the day with freshly baked bread</i>	4.75
tempura of king prawns with chilli and lime jam	8.50
thai prawn cakes with sweet chilli sauce	6.50
chilli squid with thai noodle salad	7.00
<i>steamed mussels with white wine, garlic and parsley</i>	7.25/11.00
crispy duck spring rolls with a plum and pineapple dipping sauce (n)	6.50
<i>char grilled asparagus with a poached free range egg, hollandaise sauce (v)</i>	6.50

### salads

baked goats cheese and warm beetroot salad with toasted walnuts (n)	6.75/11.00
classic caesar salad with chargrilled chicken bacon and anchovies optional	6.50/10.00

### sandwiches available daily 12.00 - 6.00 pm

<i>grilled Italian flat bread, goats cheese, roast mediterranean vegetables and rocket salad with fries (v)</i>	7.00
chicken club sandwich with fries	7.00
chargrilled sirloin steak sandwich with fries and bearnaise sauce	9.75

### brunch 10.00 am until 1.00 pm saturday & sunday

a basket of granary & sourdough toast with preserves	3.00
croissant	2.00
scrambled eggs & smoked salmon on granary toast	5.75
eggs benedict	5.75
sandwiches	
sweet maple dry cured bacon	6.25
gloucester old spot pork sausages	6.25
with either toasted granary bread or a soft white roll	
english breakfast	
eggs either fried, poached or scrambled with bacon, sausage, tomato, black pudding, mushrooms & toast	9.25

### pasta & risotto

smoked haddock and leek risotto with a lightly poached free range egg	6.25/10.00
wild mushroom risotto with parmesan wafer (v)	6.25/10.00
king prawn linguine with coriander, ginger and sweet chilli sauce	11.00
farfalle with smoked salmon, peas, asparagus, baby spinach, lemon and herb mascarpone	9.75

### mains

<i>baked parmesan and butternut squash tart</i>	12.25
fish and chips, mushy peas with tartare sauce and lemon	13.50
<i>Fish pie</i>	11.00
seabass, tandoori baked with mint yoghurt or simply grilled with lemon	16.25
<i>salmon fishcakes with spinach, lemon and dill butter sauce</i>	13.50
thai green curry and fragrant rice with chicken (n) or with sweet potato and vegetables (n) (v)	14.00
marinated breast of chicken with malayan spices, sweet potato, coconut and lime (n)	14.00
crispy duck with chinese greens, sesame and honey dressing (n)	14.50
<i>braised lamb shank with root vegetables</i>	16.50

*all our beef is naturally reared on selected british farms and carefully matured for a minimum of 28 days*

flash grilled steak with herbs, shallot butter and fries	16.00
8oz scotch aberdeen angus beefburger with monterey jack cheese, hand cut chips (n)	10.75
<i>beef bourguignon with mash</i>	15.00
8oz rib eye	17.00
8oz fillet	21.50

All steaks above are served with roast vine tomato, mushrooms and a choice of sauce; béarnaise, peppercorn, red wine or shallot and parsley butter

### side orders

hand cut chips (v)	3.25
<i>roast new potatoes with rosemary (v)</i>	3.25
mash (v)	3.25
<i>herb roast root vegetables (v)</i>	3.25
pak choi with chilli and garlic (v)	3.25
<i>broccoli, peas and beans (v)</i>	3.25
buttered spinach (v)	3.75
mixed salad (v)	3.25
rocket and parmesan salad (v)	3.75

All meat weights denoted are un-cooked.  
(n) denotes dishes which contain nuts or traces of nuts.  
(v) denotes dishes which are vegetarian.  
Due to the presence of nuts in our restaurants, there is a small possibility that nut traces may be found in any of our items.  
All prices are in £ & inclusive of VAT  
There is a discretionary 10% service charge for parties of 6 or more.

## white wine

organic chardonnay, adobe  
chile, emiliana, 2008/09  
bottle 20.50      glass 175ml 5.25      250ml 7.25

chenin blanc, paarl heights  
south africa, paarl, 2009  
bottle 14.95      glass 175ml 4.25      250ml 5.50

pinot grigio, garganega  
italy, venezie, 2008/09  
bottle 18.25      glass 175ml 4.75      250ml 6.50

sauvignon blanc, false bay  
south africa, western cape, 2009  
bottle 21.75      glass 175ml 5.25      250ml 7.25

macon charnay, cuvee a l'ancienne  
france, burgundy, 2008  
bottle 24.25      glass 175ml 6.00      250ml 8.25

marktree semillon, chardonnay  
australia, victoria, 2008  
bottle 18.50

rioja viura, bodegas artesa  
spain, rioja, 2008  
bottle 19.50

viognier, tabali  
chile, limari, 2009  
bottle 22.75

orballo albarino, bodega la val  
spain, rias baixas, 2008  
bottle 26.75

chardonnay, fontys pool  
western australia, pemberton, 2007  
bottle 27.75

chablis, colombe  
france, burgundy, 2008  
bottle 28.75

sauvignon blanc, peacock ridge  
south africa, stellenbosch, 2008/09  
bottle 28.75

pouilly fume, la renardiere  
france, loire, 2007/08  
bottle 29.75

sancerre blanc, la clochette  
france, loire, 2008  
bottle 33.00

chablis 1er cru vauligneau, domaine de la motte  
france, burgundy, 2007/08  
bottle 37.00

## red wine

organic cabernet sauvignon, adobe  
chile, emiliana, 2008  
bottle 20.50      glass 175ml 5.25      250ml 7.25

shiraz, paarl heights  
south africa, paarl, 2008/09  
bottle 14.95      glass 175ml 4.25      250ml 5.50

merlot, sierra grande  
chile, central valley, 2008/09  
bottle 18.25      glass 175ml 4.75      250ml 6.50

rioja, zarabanda,  
spain, rioja, 2007  
bottle 19.25      glass 175ml 5.00      250ml 6.75

cotes du rhone villages, les coteaux,  
boutinot france, rhone, 2006  
bottle 21.75      glass 175ml 5.25      250ml 7.25

merlot, terrazze della luna  
italy, trentino, 2007/08  
bottle 19.50

valpolicella, montesor  
italy, veneto, 2008  
bottle 21.75

malbec, reserva nieto senetiner  
argentina, mendoza, 2007  
bottle 23.75

cabernet merlot, taltarni, three monks  
australia, victoria, 2006  
bottle 25.25

fleurie, la reine de l'arenite  
france, beaujolais, 2007/08  
bottle 26.75

vega del rayo reserva, vinedos solarena  
spain, rioja, 2003/05  
bottle 27.25

pinot noir, fonty's pool  
australia, pemberton, 2008  
bottle 27.75

chianti classico riserva, villa la pagliaia  
italy, tuscan, 2005/06  
bottle 29.75

circumstance merlot  
south africa, stellenbosch, 2006/07  
bottle 36.00

saint-emilion grand cru, clos de la cure  
france, bordeaux, 2006  
bottle 39.00

chateauneuf du pape, les galets roules  
france, rhone, 2007  
bottle 40.00

## rose wine

sanvigilio pinot grigio blush, cavit  
italy, trentino, 2008  
bottle 19.50      glass 175ml 5.00      250ml 7.00

les cerisiers cotes du rhone rose  
france, rhone, 2008  
bottle 21.75      glass 175ml 5.25      250ml 7.25

circumstance cape coral  
south africa, stellenbosch, 2009  
bottle 27.75      glass 175ml 6.00      250ml 9.25

chateau minuty rose reserve, cotes de provence  
france, 2007/08  
bottle 29.75      glass 175ml 7.25      250ml 10.00

## fine wine

meursault, vallet freres  
france, burgundy, 2007  
this complex wine has a nose that is fresh and full but with nutty, smoky, honeyed flavours.  
bottle 53.50

beaune 1er cru les epenottes, vallet freres  
france, burgundy, 2005  
rich cherry fruit aromas. the palate is elegant, with a rich mouthfeel, and a big fruity finish.  
bottle 45.25

barolo, patrizi  
italy, piedmont, 2004/05  
produced from nebbiolo grapes at one of barolo's greatest vineyards.  
bottle 46.25

gevrey chambertin clos de la justice, vallet freres  
france, burgundy, 2004  
this wine is sourced from bernard vallet's own vineyard within gevrey. the clos de la justice is a definitive, classy red burgundy and has a smoky, wild fruit nose, ripe.  
bottle 56.50

## champagne

lallier grand cru grande reserve n.v.  
bottle 36.00      glass 150ml 7.50

lallier premier cru rose n.v.  
bottle 43.25      glass 150ml 8.50

charles heidsieck brut reserve n.v.  
bottle 49.95

veuve clicquot yellow label brut n.v.  
bottle 51.25      glass 125ml 9.50

charles heidsieck rose reserve n.v.  
bottle 69.95

veuve clicquot rose n.v.  
bottle 90.00

dom perignon reserve, 2000  
bottle 130.00

louis roederer cristal, 2000  
bottle 285.00