

WELCOME to LONDON WINE BAR

□ WORTLEY VILLAGE □



SMALL PLATES

Great for sharing family style. We recommend 2-3 per person.

Roasted Vegetable Crostini | eggplant, onion, celery, capers, goat cheese | *chardonnay* | 7

Crispy Pork Belly | honey, black pepper, pickles | *malbec or shiraz* | 7

Beet Cured Salmon | lemon cream cheese, capers, pickled red onions, crostini | *sauv blanc or gruner veltliner* | 8.5

Buttermilk Fried Chicken | citrus honey | *prosecco* | 13

Flank Steak Bites | garlic & ginger marinade, truffle soy sauce | *cab sauv or syrah* | 15

Fried Halloumi Cheese | vegetable tapenade, crostini | *prosecco, trebbiano or muscadet* | 14

Seville Patatas Bravas | chorizo, tomato sauce, fried egg, lemon aioli | *cab merlot or cab franc* | 9

Falafels | tzatziki, pickles | *prosecco* | 8

Charcuterie Boards

Hand crafted to share with friends!

Single | 17

Shareable | 28

| artisan cheeses, cured meats, compote, house pickles, crostini | *sangiovese, tempranillo or grenache* |

Medium Plates

A little more substantial but still designed for sharing. We recommend 1-2 per person.

Lobster & Crab Dip | bechamel sauce, chives, 5 Brothers cheese, crostini | *chardonnay, dry riesling, sauv blanc* | 19

Mussels | fennel, red onion, cherry tomatoes, crispy pancetta, white wine garlic sauce | *pinot grigio or macabeo* | 16.5

Brie Wellington | butternut squash, hazelnuts, honey, filo pastry, crostini | *chardonnay* | 14

Panko Calamari | lemon aioli, house pickles | *prosecco* | 12

“LWB” Steak & Frites | roasted poblano aioli, cilantro lime crema, crispy shallots | *riesling or vidal blanc* | 15

Moroccan Meatballs | lamb, beef, onion, tomato, fennel & mint tzatziki | *cab franc* | 16

Bacon Wrapped Scallops | shredded pear & cabbage, chili aioli, Slegers microgreens | *chardonnay or pinot noir* | 18

Kalbi Short Ribs | red wine, pear, brown sugar, chili aioli, balsamic reduction | *petite syrah or malbec* | 17.5

Why not try one of our recommended wine pairings?

Not all ingredients listed. Please advise your server of food restrictions and allergies.

Add some protein to your salad:

Shrimp ~ 6 | Scallops ~ 9 | Chicken ~ 6 |
Beef ~ 8 | Salmon ~ 8 | Falafel ~ 6 |

Salads [fresh & hearty]

Miso Ginger Crunch | cabbage, broccoli, pear, cucumber, cashews, sesame vinaigrette | *riesling or gewurztraminer* | 13

Maple Roasted Beets | orange, arugula, goat cheese, root vegetable crisps, honey lemon dressing | *pinot grigio or viognier* | 15

Sesame Crusted Yellowfin Tuna | tomato, red onion, greens, sesame dressing, chili aioli | *sauvignon blanc* | 18.5

Salmon Nicoise | potatoes, hard boiled egg, green beans, cherry tomatoes, olives, capers, dijon vinaigrette | *pinot grigio, pinot noir or rosé* | 17

Freshly crafted Pasta

Butternut Squash Linguine | chicken, crispy pancetta, arugula, tomato, squash puree cream | *chardonnay* | 23

Mushroom Pappardelle | cremini, portabella, porcini, garlic cream sauce, crispy basil, pecorino | *primitivo or plavac mali* | 23

Seafood Linguine | shrimp, salmon, mussels, carrot, fennel, saffron tomato sauce | *chardonnay, sauvignon blanc or pinot noir* | 26

Spaghetti & Meatballs | lamb & beef, red wine & tomato demi, garlic, cumin, cinnamon | *sangiovese or cab franc* | 26

Parmesan Gnocchi | chorizo, arugula, onions, sundried tomatoes, basil pesto sauce | *grenache or sangiovese* | 24

| all pasta is made using flour from the Arva Flour Mill |

Entrées

| All entrees are served with house vegetables & your choice of:

roasted potatoes, garlic mashed potatoes, hand cut french fries or side salad |

Salmon | garlic parmesan crust, dijon | *pinot noir* | 25

Meyer Lemon Cured Chicken Supreme | mediterranean tapenade | *pinot grigio* | 26

“LWB” Burger | tomato bacon jam, greens, red onion, smoked 5 Brothers cheese | *cab franc, plavac mali or Bordeaux* | 18

Cocoa Coffee Brown Sugar Venison Loin | cherry chocolate demi glaze | *petite syrah, zinfandel or cab sauv* | 36

Filet Mignon 7 oz | roasted red pepper chimichurri | *cab franc or malbec* | 38

Buttermilk Fried Chicken

Jalapeño cheddar waffles, maple aioli cabbage & pear slaw | 26

We recommend the homemade waffle. Substitute your side from the list above.