

## SMALL PLATES

**Marinated Mediterranean black and green olives**

VEGETARIAN

**A selection of stone baked breads and flatbreads, served with olive oil, balsamic and hummus**

VEGETARIAN

**Crunchy carrot, celery and cucumber crudité's with hummus and edamame pea and wasabi dip**

VEGETARIAN

**Somerset Brie, Cheddar and Blue Stilton cheese platter with oat cakes and aromatic plum chutney**

**Prawn and chorizo skewers with basil, cherry tomatoes and a smoky chilli ketchup**

**Flatbread with tomato, roast vegetables and cheese, finished with fresh rocket and black pepper**

VEGETARIAN

**Flatbread with smoky tomato sauce, chicken, bacon and cheese with fresh rocket and coriander**

**Truffle mac & cheese topped with crispy breadcrumbs**

VEGETARIAN

**Succulent braised British beef and onions served with stone baked bread**

**Starbucks' special pulled pork chilli served with sour cream and warm flatbread**

## DESSERT

**Starbucks chocolate brownie served warm with chocolate and caramel sauce topped with whipped cream**

## WINES AVAILABLE BY THE GLASS AND BOTTLE

### SPARKLING

**Galanti Prosecco Extra Dry, *Italy***

### WHITE

**D'Vine Inzolia, Terre Siciliane, *Italy***

**The Vintner Chardonnay, Limestone Coast, *Australia***

**Riverstone Ridge Sauvignon Blanc, Marlborough, *New Zealand***

**Sancerre, Les Collinettes, Joseph Mellot, *France***

### ROSÉ

**Antonio Rubini Pinot Grigio Rosé delle Venezie, *Italy***

### RED

**D'Vine Cabernet Sauvignon, *Italy***

**Portillo Malbec, Valle de Uco, Mendoza, *Argentina***

**Vavasour Pinot Noir, Awatere Valley, *New Zealand***

**Over the Shoulder Shiraz, Yarra Valley, *Australia***

## BEER

**Peroni Nastro Azzurro**

**Magners Original Cider**

WINE GLASSES ALSO AVAILABLE IN 125ML. ASK YOUR BARISTA FOR MORE INFORMATION.

