

The Metro

Wine Bar & Bistro

We use the best British produce to create a selection of delicious light grazing plates and larger classic homemade dishes.

Grazing Plates

£5.00 each or 2 for £9.00

Battered chicken goujons, plum sauce	Flat bread & dips
Spinach, mozzarella, & sun dried tomato bruschetta	Fishcake, Spinach & Hollandaise Sauce

Small Plates

£6.50 each

Mini Shepherd's pie with a bread roll	Honey Glazed Cocktail Sausages
Tempura King Prawns, Sweet Chilli Dip	Home Made Tomato Soup with Crusty Roll
Basil, Mozzarella, Sundried Tomato filled Gnocchi	Crispy Squid with aioli dip

Salads

£6.00 or £12.00

Chicken Caesar Salad with Caesar Dressing	Goat Cheese Salad with House Dressing
Thai Beef Mixed Leaf Salad with Thai Dressing	

Classic Dishes

Pasta of the Day	<i>£13.00</i>	Double baked Spinach and Cheese souffle	<i>£14.00</i>
Market Fish of the Day	<i>M/P</i>	Fish & Chips, Tartare Sauce & mushy peas	<i>£14.00</i>
Ciabatta Club Sandwich with chips	<i>£14.00</i>	Grilled Chicken breast with crushed new potatoes, spinach & cherry tomatoes served with grain mustard	<i>£14.00</i>
Beef Burger with chips	<i>£13.00</i>		
<i>With bacon or cheese extra £1.50</i>			
Grilled Salmon with green beans and basil pesto			
<i>£14.00</i>			
Scottish chargrilled 6oz Sirloin Steak, with side salad, chips or grilled tomatoes, mushrooms, peas & chips			
<i>£18.00</i>			

Side Dishes

£3.50 each

Spinach	Rocket and Parmesan Salad	French Fries
Mixed Leaf and Tomato Salad	Green Beans	Herb Mash

Wine of the Moment

2011, Nadaria Viognier: Fresh drinking Sicilian viognier with intense aromas of apricot and peach. Perfect for a summer's evening drink.

Glass 125 ml £5.00 Glass 175ml £6.25 Bottle £25.00

2011, Rioja Crianza: Full of aromas of forest fruits and liquorice with subtle tastes of oak and cinnamon.

Glass 125 ml £6.00 Glass 175ml £7.50 Bottle £30.00

Some of our dishes may contain nuts, seeds or other allergens. A discretionary service charge of 12.5% will be added to your final bill.