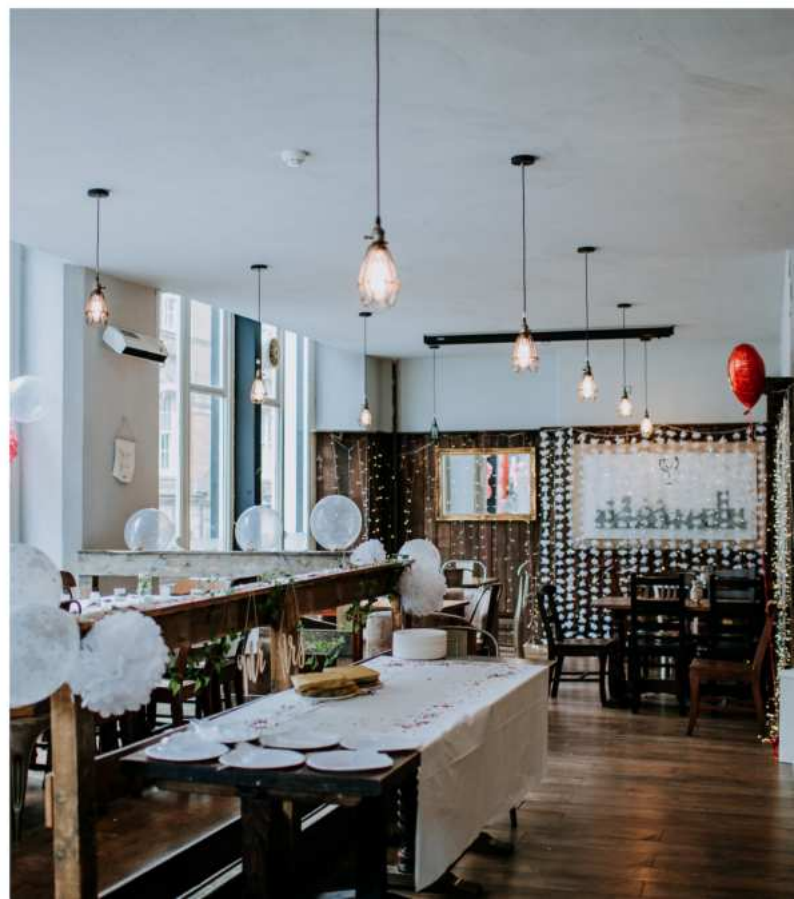




CITY

WINE BAR
+ KITCHEN

Private dining
brochure 2024





ABOUT CITY WINE BAR

We are an independent bar and restaurant located in the grade 2 listed City Buildings on Old Hall street, in the heart of the business district.

Our food menu consists of modern European bistro food, with some English classics thrown in for good measure. Our core wine list has been chosen to be approachable, as well as some more interesting seasonal specials.

WHAT CAN WE OFFER?

We do not charge room hire. We only require minimum spends. This depends on the date and time of the event.

We can offer half venue rental in our upstairs functions room or full venue hire depending on the size of your party.

Our upstairs function room can seat 65 comfortably or 80 standing. The full venue can fit 180 in total.

Upstairs we have a projector, a wireless microphone system and a full music system.

We can cater for all styles events from corporate breakfast meetings to weddings and everything in between.



SET MENUS

MENU A

starters

- Wild mushroom & tarragon soup, toasted baguette (v)
- Salt baked beetroot, whipped goats cheese, walnuts, rocket (v)
- Thai fishcakes, pak choi salad, chili jam

mains

- Chicken supreme, sweetcorn puree, wild mushrooms, sauteed potatoes, red wine jus
- Pan fried sea bass, crushed potatoes, chive beurre blanc, crispy kale
- Grilled aubergine, coriander & pomegranate couscous, tahini dressing (v)

desserts

- Sticky toffee pudding , toffee sauce, vanilla ice cream
- Chocolate & olive oil tart, vanilla ice cream
- Strawberry & basil semifreddo, basil gel, macerated strawberries

2 courses £24

3 courses £28

Please make us aware of any dietary requirements

MENU B

starters

- Hot smoked salmon, fennel & pernod puree, pickled fennel salad
- Terrine of smoked & confit chicken, celeriac remoulade, toast
- Pistachio crusted goats cheese, pickled pear radicchio salad (v)

mains

- Chicken breast wrapped in serrano ham, mustard mash, black pudding fritter, cavolo nero
- Grilled cod loin, braised pak choi, sauteed potatoes, mussel veloute
- Tomato & mascarpone risotto, harissa roasted squash, parmesan crisp (v)

desserts

- Lemon posset, raspberry compote, thyme shortbread
- Pistachio cake, pistachio brittle, vanilla ice cream
- Chocolate delice, black cherry compote, chantilly

2 courses £28

3 courses £32

Please make us aware of any dietary requirements





MENU C

starters

- Beef bresaola, parmesan, crispy shallots, cornichons, mustard
- White crab on toast, brown crab mayonnaise, cured tomatoes
- Balsamic roasted shallot and goats cheese tarte tatin (v)



mains

- Rare sirloin of beef, duckfat fondant, chimichurri, truffled broccoli
- Seared halibut, langoustine bisque risotto
- Salt baked celeriac & tarragon pithivier (v)

desserts

- Baked ginger cake, lemon curd, ginger syrup
- Plum frangipane, spiced plum compote, vanilla ice cream, toasted almonds
- Coffee and chocolate tart, black cherry compote, chantilly



2 courses £32

3 courses £37

Please make us aware of any dietary requirements

VEGAN MENU

starters

- Wild mushroom & tarragon soup, toasted baguette
- Salt baked beetroot, whipped vegan goats cheese, walnuts, rocket

mains

- Grilled aubergine, coriander & pomegranate couscous, tahini dressing
- Salt baked celeriac & tarragon pithivier, seasonal greens

desserts

- Pistachio cake, pistachio brittle, vegan vanilla ice cream
- Chocolate truffle brownie torte, raspberry compote, vegan vanilla ice cream

2 courses £28

3 courses £32

Please make us aware of any dietary requirements



DRINK

Our core wine list has been designed to be affordable + approachable. We run seasonal specials that we change quite frequently.

We regularly and are more than happy to source select wines for your event. Just let us know! We work with some of the biggest wine importers in the country, as well as some local buyers who have eclectic collections.

As well as our bespoke cocktail menu, all our staff are classic cocktail trained.

We can offer the following receptions for events:

- Prosecco £6 per person
- Champagne £15 per person
- Cocktails £10 per person

This is for one drink per person.

We can also offer bespoke packages for large functions, on either on a token based system or an open tab.

CONTACT US

For all enquiries and any questions or queries please contact us at :

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0151 227 5533

