

No.5 Vinoteca

Cold Plates

Roasted Marcona Almonds , Smoked Sea Salt	4
Warm Grilled Bread w/ Selection of Dips	3.5
House Selection of Marinated Olives	4
Bruschetta Of Marinated Goats Curd, Vine Plum Tomato & Basil Oil	6.5
Salad of Buffalo Mozzarella, Blood Peach, Pine nuts, Aged Balsamic	8.5
Daily Changing Artisan Cheese , Truffle Honey, Raisin Dressing, Bread	7.5
Antipasto Misto , Chefs Selection of Cured Meats and Cheeses, Marinated Vegetables	12/24

Hot Plates

Twice-Cooked Skinny Fries , Fresh Black Truffle, Parmesan, Truffle Mayo	5
Roast Red Pepper Risotto , Pickled Courgette , Marinated Ricotta	9
Fried Baby Calamari , Onion and Black Pepper Crust, Amalfi Lemon Aioli	7.5
No5 Gambas , Dublin Bay Prawns, Spicy Nduja & Garlic Butter, Grilled Bread	9.5
Risotto of Market Fresh Seafood , Cherry Tomatoes, Mascarpone	10.5
Slow Braised Pork Belly , Toasted Hazel nuts, green beans, calvados jus	9
Croquettes , Braised Beef Shin & Tallegio Cheese, Caramelised Cauliflower Puree	9.5
35 Day Dry Aged Fillet of Beef , Wild Mushroom, Pancetta, Truffle Sauce (4oz/8oz)	14.5/30

Please ask your server for daily specials

Desserts

Dark Chocolate Mousse , Amaretto, Cherries	8
Classic Vanilla Crème Brulee	8
Amalfi Lemon Tart , Raspberry Sorbet	8
Selection of Handmade Ice Creams & Sorbets , Homemade Biscotti	8

Our menu is focused on a variety of Mediterranean influenced small plates.

We have taken on the "tapas" style approach to service, meaning dishes will be served, as they are ready. If you wish to have a break, please inform your server.

All of our food is prepared fresh to order using only the highest quality ingredients available.