



**5**  
FIVE RISE LOCKS  
HOTEL & RESTAURANT

**Bistro Menu**

## STARTERS

<b>Mixed Olives (v)</b>	<b>£2.50</b>
<b>Artisan Baked Bread Basket (v)</b>	<b>£2.50</b>
<b>Goats Cheese &amp; Cranberry Tortellini (v)</b> <i>Cranberry and tomato jus</i>	<b>£4.95</b>
<b>Homemade Soup of the Day</b>	<b>£4.25</b>
<b>Chorizo &amp; Cheddar Cheese Stuffed Field Mushrooms</b>	<b>£5.25</b>
<b>Brie &amp; Roast Tomato Tart</b> <i>Balsamic Dressing</i>	<b>£5.50</b>
<b>Smoked Haddock &amp; Spring Onion Fishcake (v)</b> <i>Sweet Chilli Sauce</i>	<b>£4.75</b>
<b>Pan Seared Scallops</b> <i>Bacon</i>	<b>£7.50</b>

## MAIN COURSES

<b>Pork Loin Steak</b> <i>Cider, Cream &amp; Onion Sauce</i>	<b>£12.50</b>
<b>100% Aberdeen Angus Beef Burger</b> <i>Served in a Brioche Bun, topped with Bacon &amp; Cheddar Cheese</i>	<b>£10.50</b>
<b>100% Aberdeen Angus Black &amp; Blue Beef Burger</b> <i>Served in a Brioche Bun, topped with Bacon &amp; Blue Cheese</i>	<b>£10.50</b>
<b>Pan fried Chicken Breast</b> <i>Wild Mushroom &amp; Cream Sauce</i>	<b>£11.50</b>
<b>Individual Short Crust Pie of the Day</b>	<b>£12.50</b>
<b>Trio of Farmhouse Sausages</b> <i>Caramelised Onion Gravy</i>	<b>£11.95</b>
<b>Pan fried Seabass</b> <i>Oven Roast Tomatoes</i>	<b>£13.95</b>

## VEGETARIAN DISHES

<b>Mushroom &amp; Brie Wellington</b>	<b>£12.95</b>
<b>Goats Cheese &amp; Cranberry Tortellini</b>	<b>£10.50</b>
<b>Falafel Burger</b> <i>Served in a Brioche Bun, topped with Cheese, Tomato &amp; Onion</i>	<b>£10.50</b>

**All mains are served with a choice of  
Dauphinoise Potato, Twice Cooked Chips or Mashed Potato & Mixed Salad or Seasonal Vegetables**



# WHITE WINE

## VERY DRY, DELICATE, LIGHT WHITE

	175ml	250ml	Bottle
1 🍷 <b>Belvino Pinot Grigio delle Venezie,</b> <i>Delicately flavoured with notes of green apple and pear, with just a hint of sweetness.</i>	4.65	6.20	18.50
2 🍷 <b>Soave Classico, Bolla,</b> <i>Bouquet of apricot and pepper, dry and a creamy almond palate, a blending of the highly prized Trebbiano di Soave grape.</i>			18.00
3 🍷 <b>Don Jacobo Rioja Blanco, Bodegas Corral,</b> <i>Fresh, dry, crisp and modern, from this classic Spanish region using the local Viura grape.</i>			19.00
4 🍷 <b>Chablis, Domaine Gilbert Picq et Fils,</b> <i>This is a dry, ripe Chardonnay of great style, with the gunflint characteristic for which the region is famous.</i>			31.00

## DRY, HERBACEOUS OR AROMATIC WHITE

5 🍷 <b>Waipara Hills Sauvignon Blanc, Marlborough,</b> <i>Showing powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes.</i>	5.75	7.65	22.95
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## JUICY, FRUIT-DRIVEN RIPE WHITE

6 🍷 <b>Cullinan View Chenin Blanc, Western Cape,</b> <i>Deliciously fresh and creamy with peachy fruit character. A classic South African style.</i>	4.25	5.65	16.95
7 🍷 <b>Mill Cellars Chardonnay, South-Eastern Australia,</b> <i>Rich and rounded citrus and tropical fruits seasoned with vanilla spice.</i>	4.65	6.00	17.95

# ROSÉ WINE

8 🍷 <b>Granfort Rosé de Cinsault, Pays d'Oc,</b> <i>Harvested in the cool of the morning and cool fermented to ensure that the flavours of fresh summer fruit are retained.</i>	4.25	5.65	16.95
9 🍷 <b>Vendange White Zinfandel, California,</b> <i>A brief time with juice and skin together gives this delicate colour, delicious strawberry aroma and zingy freshness.</i>	4.65	6.20	18.50

125ml measure available upon request







# RED WINE

## SPICY, PEPPERY, WARMING RED





175ml 250ml Bottle

- 10  **Berri Estates Shiraz, South-Eastern Australia,** 4.90 6.50 19.50  
*Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.*
- 11  **Callia Malbec, San Juan, Argentina** 19.75  
*Blackberry and spice, finishing softly.*

## JUICY, MEDIUM- BODIED, FRUIT- LED RED





- 12  **Luis Felipe Edwards Lot 18 Merlot, Rapel Valley,** 4.50 6.00 17.95  
*Soft, smooth, approachable Merlot with rounded cherries and spiced plums.*
- 13  **Sangiovese Toscana, Bocelli,** 21.00  
*Deliciously ripe and smoky, with notes of cherry and rhubarb compote.*

## LIGHT, SIMPLE, DELICATE RED

- 14  **Cullinan View Pinotage, Western Cape,** 4.25 5.65 16.95  
*Rich, full and spicy with good levels of fruit aromas and flavour, made with South Africa's own grape variety.*
- 15  **Marqués de Morano Rioja Joven Tinto,** 4.90 6.50 19.50  
*A lighter style for Rioja, just a hint of traditional oakiness and abundant juicy ripe berries.*
- 16  **Montepulciano d'Abruzzo, Parini,** 19.50  
*Plum and cherry with notes of violet: dry, soft but well structured with a finish of dried fruits and toasted hazelnut.*
- 17  **Rare Vineyards Pinot Noir, Vin de France,** 18.50  
*From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice.*

# SPARKLING WINE

125ml Bottle

- 18  **Sant' Orsola Prosecco Extra Dry,** 5.90 20.50  
*Light and lively, with ripe pears and lemons rounded off with a hint of sweetness.*
- 19  **Codorníu Brut Rosado, Cava,** 5.90 20.50  
*Vibrant, fruity aromas and ripe, summer fruit flavours.*
- 20  **Bouché Père et Fils Cuvée Réservee Brut,** 43.00  
*Family passion takes all three grapes from south of Epernay and results in bubbles of baked apple deliciousness.*
- 21  **Louis Dornier et Fils Brut Rosé,** 46.00  
*Delicious summer-berry fruit aromas with citrus undertones and a fresh lingering finish.*

**\*Food Allergies & Intolerances\***

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink.  
MC86252NR for the facts [drinkaware.co.uk](http://drinkaware.co.uk)