

MENU

1975 WINE AND GRAZE BAR

LUNCH SPECIALS

SOURDOUGH TOASTIES

BARON BIGOD AND REVETTS' SMOKED BACON | £9.75
(gfa)

TUNA MELT | £9.00
(gfa)

VEGGIE SAUSAGE, HOUSE RED ONION JAM AND CHEESE | £8.75
(v,vea,gfa)

CHEESE AND LOCAL HAM | £9.00
(gfa)

PESTO, CHEESE AND PEPPER | £9.05
(vea,v, gfa)

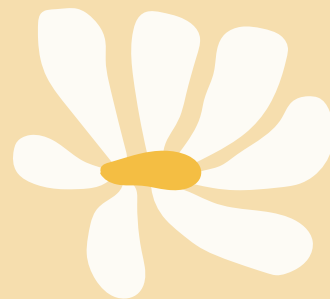
OPEN TOASTS

WELSH RAREBIT OPEN SOURDOUGH TOAST | £9.05 | ADD BACON OR HAM £2
(v, gfa)

SMOKED SALMON, CREAM CHEESE, CAPERS, PICKLED CUCUMBER AND LEMON | £11
(gfa)

RED PEPPER, CHORIZO AND ROASTED PEPPER | £11
(gfa)

gfa- gluten free adaptable v- vegetarian
gf- gluten free va- veggie adaptable
vea- vegan adaptable df -dairy free
ve- vegan dfa- dairy free adaptable



SALADS

BUILD YOUR OWN SALAD | £9.95 (gf,vea,va)

A lettuce base with tomato, pepper, celery, radishes, sugar snap peas, carrot, pickles and olives

CHOOSE FROM 2 OF THE FOLLOWING TOPPINGS

FISH

- shell on prawns
- smoked salmon

MEAT

- bresola
- coppa
- prossuttio
- fennel salami
- chorizo

CHEESE

- cave-aged snowdonia rockstar
- redwood
- wensleydale and cranberry
- baron bigod
- gorgonzola

VEGETARIAN

- vegan sausages
- hummus
- mushroom pate
- boiled eggs

CHOOSE A DRESSING:

- pesto
- vegan mayo
- house dressing

PLEASE LET YOUR SERVER KNOW ABOUT ANY ALLERGIES AND DIETARY REQUIREMENTS



www.1975winebar.com | [@1975winebar](https://www.instagram.com/1975winebar)  

We only use wonderful, locally sourced Suffolk produce and make as much in house as possible

A VAT CHARGE OF 20% WILL BE ADDED TO THE BILL

MORE ON THE OTHER SIDE

MENU

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STARTERS AND SIDES

MIXED OLIVES | £5.50

Locally supplied from the Greek Olive Company (gf, vea, v)

MIXED NUTS | £5

(v, gfa, vea)

LOCAL ARTISAN SOURDOUGH, OLIVE OIL AND BALSAMIC | £5

Choose from original, chilli or garlic balsamic vinegar, (gfa)

GARLIC CHEESEY SOURDOUGH | £5.50

(gf, a dfa, vea)

MINI SMOKED SALMON AND CREAM CHEESE OPEN TOAST | £6.20

(gfa)

FISH PATE AND SOURDOUGH TOAST | £6.20

(gfa)

1/2 PINT PRAWNS, BREAD AND BUTTER | £7.50

(gfa, dfa)

MUSHROOM PATE AND SOURDOUGH TOAST | £6.20

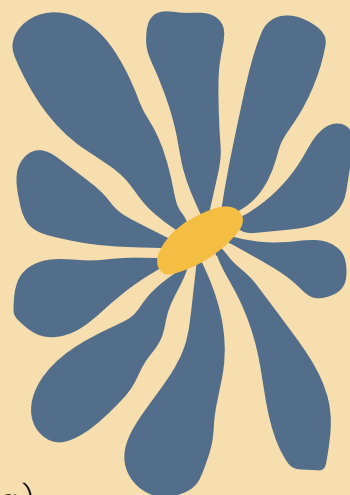
(gfa)

CREAMY GARLIC MUSHROOMS ON SOURDOUGH TOAST £7.50

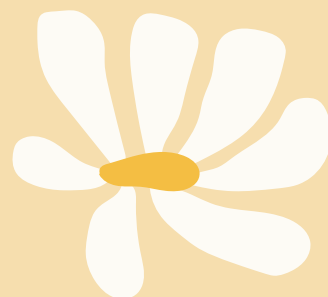
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adaptable



GRAZING PLATTERS

All served with house pickles, nuts, chutneys, crudites, olives, local artisan breads, crackers and seasonal fruits

ALL THE CHEESE | £17 | £34 (va, gfa)

Baron Bigod, Wensleydale with cranberries, Redwood, Snowdonia Rockstar and Gorgonzola

CHARCUTERIE | £17 | £34 (gfa)

Dingley Dell chorizo, fennel salami, coppa, bresola and prosciutto

THE BIG V | £17 | £34 (gfa, v, vea)

Mushroom and truffle pate, seasonal hummus, Italian pointed peppers, artichoke hearts and cheese

MIX AND MATCH | £17 | £34 (gfa, vea, va)

choose from two of the boards above for a mix of both

BEST OF BOTH | £17 | £34 (gfa)

Chef's selection of our finest cheeses and cured meats

CHEESE FONDUE FOR TWO | £34 (gfa)

A selection of our cured meats, bang bang cauliflower, sourdough, crudites, cornichons and potatoes (please note this can take up to 25 minutes to prepare)

PLOUGHMAN'S | £13 | £26 (gfa)

Local ham, cheddar, chutney, celery, boiled egg, silver skin onions, cornichons, mustard, mayonnaise, salad, fruit, pork pie and sourdough

BAKED CHEESES

Choose from the following flavours:

PLAIN

SWEET- APRICOT JAM, HONEY AND THYME

SAVOURY- GARLIC AND ROSEMARY

CAMEMBERT | £11.50 (gfa)

BARON BIGOD | £20 (gfa)



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