

DINING WITH HISTORY

1573 BAR & GRILL

1573 is one of the oldest schoolhouses in the UK. The boys grammar school was built around 1573 using stone, timber and lead from St Peter's church that had been demolished following an appeal to Queen Elizabeth I. The royal coat of arms is displayed over the entrance.

Details of the school curriculum have survived and can be seen outside at the back of the building. At height, around 130 boys studied here, but by the 1830s attendance had fallen dramatically as rival schools opened in the town. It closed in 1841.



The restaurant was founded in 2009. With the original structures of the building in place it gives the restaurant an authentic and historic atmosphere.

1573
Bar & Grill

White Wines

DRY, CRISP AND FRUITY WHITE	175ml	250ml	bottle
Food Pairing: These are delicately flavoured, dry wines driven by a racy acidity. Ideally these wines are paired with fish dishes, light salads, and tomato based dishes.			
LA VIVIENDA VERDEJO MACABEO	5.80	7.95	22.95
Vino de la Tierra, Spain			
SAN GIORGIO PINOT GRIGIO	6.40	8.85	25.95
Veneto, Italy vegetarian			

ZESTY, HERBACEOUS & AROMATIC WHITE			
Food Pairing: These are unoaked, zesty, intense and more eclectic wines. Paired with more complex meals; aromatic and sweeter styles are wonderful with spicier dishes.			
SILVER MYN SAUVIGNON BLANC	6.20	8.55	24.95
Stellenbosch, South Africa vegetarian			
BABICH MARLBOROUGH SAUVIGNON BLANC	7.70	10.80	32.95
Marlborough, New Zealand			

MED TO FULL BODIED, RIPE WHITE			
Food Pairing: Fuller, richer wine often with oak are great when paired with spicier, richer dishes and marry well with butter and creamier sauces.			
MIOPASSO APASSIMENTO GRILLO	7.00	9.75	28.95
Sicily, Italy vegan			

Red Wines

SOFT, FRUITY OR FINER RED	175ml	250ml	bottle
Food Pairing: Softly structured with silky rounded, soft red fruit and good freshness. Pair with tomato-based sauces, vegetable based dishes, chicken dishes, game and pork			
LA VIVIENDA TEMPRANILLO	5.80	7.95	22.95
Vino de la Tierra, Spain			
MIOPASSO NERO D'AVOLA	6.20	8.55	24.95
Sicily, Italy vegetarian			

SPICY, MORE INTENSE MEDIUM BODIED RED			
Food Pairing: With a naturally peppery edge and warming red & black fruit flavours these wines pair with a wide selection of rare to medium cooked beef and lamb dishes. Great to turn up the heat on spicier dishes.			
SILVER MYN MERLOT, CAB S, CAB FRANC	6.20	8.55	24.95
Stellenbosch, South Africa vegetarian			
RAMON BILBAO CRIANZA	7.00	9.75	28.95
Rioja, Spain vegan			

RICH, CONCENTRATED OR OAKED FULL BODIED RED			
Food Pairing: These wines have weight, complexity and may offer a powerful elegance. Pair with full-flavoured dishes, stews, and well cooked beef dishes.			
PASSO DEL CARDINALE PRIMITIVO	7.00	9.75	28.95
Puglia, Italy vegetarian			
SEPTIMA OBRA MALBEC	7.20	10.05	29.95
Mendoza, Argentina vegetarian			

Rosé Wines

Food Pairing: Rosés can range from being very dry to very sweet and this is the key to partnering. Counter spicy heat with sweeter wines; drier styles are great all rounders.

LA VIVIENDA TEMPRANILLO ROSE
Vino de la Tierra, Spain

ROSE SAN GIORGIO PINOT GRIGIO
Veneto, Italy *vegetarian*

PINK ORCHID WHITE ZINFANDEL
California

175ml250mlbottle

5.807.9522.95

5.807.9522.95

6.008.2523.95

Sparkling

Food Pairing: Bubbles, a classically wonderful mouth cleansing aperitif and THE choice for the discerning diner when pairing with fish dishes. They are also a great counterbalance for aromatic and spicy meals.

ONE 4 ONE PROSECCO DOC
Italy *vegan*

LA FORNARINA PROSECCO DOC EXTRA DRY
Treviso, Italy

LA FORNARINA PROSECCO ROSE
Treviso, Italy

JULES FERAUD CHAMPAGNE
France *vegan*

bottle

single serve8.45

26.95

28.95

49.95

Signature Cocktails

all £9.95

Grey Goose le Fiz:
Grey Goose Vodka, lime, Elderflower

Sparkling Amaretto:
Prosecco and amaretto

Kir Peche:
Prosecco and peach snapps

Cham ‘bord’ pagne:
Prosecco and raspberry liquor

The 1573:
Prosecco, cognac, angostura bitters, lemon, sugar syrup

Steak and Wine: The Power of Pairing

Wine is one of the most nuanced and complex products that we consume. But it is only when we pair with it with food does it really come to life!

COOKED RARE TO MED-RARE:

The steaks here are still bloody on the inside to varying shades of reds to pink. The inner edges should be light brown, to just charred. Juicy yet fatty with some coolness to warm in the centre.

MIOPASSO APASSIMENTO GRILLO 75CL

MIOPASSO NERO D'AVOLA 75CL

RAMON BILBAO CRIANZA 75CL

COOKED MEDIUM TO WELL DONE:

These steaks will have little red in it. There may be the slightest of a pink tinge at the very middle of your steak or be brown throughout. There will be charring on either side with a consistent cooked texture throughout, while still locking in the juices and flavour. Well done steaks are a little tougher to chew than steaks cooked to other levels.

MIOPASSO APASSIMENTO GRILLO 75CL

PASSO DEL CARDINALE PRIMITIVO 75CL

SEPTIMA OBRA MALBEC 75CL