



VINE & DINE



PASSIONATE ABOUT TASTE

STANDARD MENU



ALL OF OUR DISHES ARE MADE IN HOUSE USING THE BEST LOCAL INGREDIENTS. THIS IS A MENU WE SERVE REGULARLY THAT WE CAN OFFER AT A GREAT VALUE PRICE

STARTERS

ROASTED TOMATO & BASIL SOUP, FRESH BREAD & BUTTER

WILD MUSHROOM SOUP, FRESH BREAD & BUTTER

LEEK & POTATO SOUP, FRESH BREAD & BUTTER

SPANISH GAZPACHO SOUP, FRESH BREAD & BUTTER

LEEK & GOATS' CHEESE TART, WATERCRESS, BALSAMIC DRESSING

MUSHROOM, TARRAGON & WALNUT TART

CRAB & TARRAGON TART, TOMATO DRESSING

PRESSED HAM HOCK TERRINE, WATERCRESS, PICCALILLI, SOURDOUGH BREAD

CHICKEN LIVER PARFAIT, SOUR CHERRY BUTTER, PICKLED BLACK BERRIES, ROCKET, BRIOCHE

SMOKY SALMON TARTAR, CAPERS, SHALLOTS, GHERKINS, CRÈME FRAÎCHE, CROUTONS

GOATS' CURD, BURNT CUCUMBER, TRIO OF BEETROOT SALAD

HERITAGE TOMATO SALAD, BURRATA, BASIL & PINE NUT OIL

SPICED CHICKPEA SALAD, RED ONION, POMEGRANATE, SUN-DRIED TOMATOES, RED WINE & OREGANO DRESSING

MAINS

POT ROAST CHICKEN STUFFED WITH TARRAGON BUTTER, BABY CARROTS, FONDANT POTATO, SMOKED BACON, BABY ONION & CHESTNUT MUSHROOM SAUCE

BRAISED PORK BELLY, CIDER FONDANT, ROASTED APPLE, CREAMED SAVOY CABBAGE, MUSTARD SAUCE

ROAST LEG OF LAMB, BEEF DRIPPING ROASTED POTATOES, HONEY ROASTED ROOT VEGETABLES, MINT JELLY, RED WINE JUS

ROAST BEEF, BEEF DRIPPING ROAST POTATOES, HONEY ROASTED VEGETABLES, YORKSHIRE PUDDING, GRAVY

ROASTED CROWN OF CHICKEN, WILD GARLIC BUTTER, CONFIT LEG, SPINACH & PEARL BARLEY RISOTTO, CRISPY SKIN

FILLET OF SEA BREAM, ON CORNISH FISH STEW; SQUID, CLAM & SMOKED HADDOCK SAFFRON AIOLI

MISO MARINATED COD SUPREME, PAK CHOI, ROASTED BROCCOLI PUREE, SWEET CHILLI NOODLES

CONFIT DUCK LEG, BUBBLE & SQUEAK, BRAISED RED CABBAGE, PORT JUS

CHICKEN TWO WAYS; OREGANO RUBBED BREAST, CHORIZO & CHICKEN LEG BALLOTINE, SWISS CHARD, DAUPHINOISE POTATO, CHORIZO & BLACK OLIVE CREAM SAUCE

DESSERTS

CHOOSE ONE FROM OUR DESSERT MENU



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VEGETARIAN
&
VEGAN



.ALL MENUS COME WITH AN OPTION OF A
VEGETARIAN STARTER FROM YOUR MENU CHOICE
AS WELL AS A MAIN FROM THIS MENU

HARISSA MARINATED SUMMER SQUASH, ROASTED PEPPER & LEMON BALM RICE, POTATO & OLIVE SALAD, HERB OIL

PEA & MINT RISOTTO, CHIMICHURRI DRESSING

SMOKED AUBERGINE & BUTTERNUT SQUASH CURRY, SAFFRON RICE, RIATA

BRAISED & GRILLED PAPRIKA CAULIFLOWER, SMOKED AUBERGINE PUREE, APRICOT & ALMOND SALAD, CHILLI & HERB OIL

PORTOBELLO MUSHROOM STACK, SAUTÉED SPINACH, SUNDRIED TOMATO, COURGETTE, ROASTED BALSAMIC ONION, WATERLOO CHEESE, PESTO DRESSING

COURGETTE, SPINACH & RICOTTA CANNELLONI, BASIL INFUSED HERITAGE TOMATOES, CHIVE BUTTER SAUCE



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DESSERTS



ALL OF OUR DESSERTS ARE AVAILABLE AS EITHER A
DUO OR TRIO OF DESSERTS AT AN ADDITIONAL
SUPPLEMENT

CHOCOLATE BROWNIE, CLOTTED CREAM, APRICOT PUREE

VANILLA CHEESECAKE, PEACH & GREEN GRAPE, BURNT WHITE CHOCOLATE

MILK CHOCOLATE MOUSSE, SALTED CARAMEL, HONEYCOMB

LEMON TART, RASPBERRY SORBET

ROASTED PINEAPPLE MARINATED IN CHILLI & LIME, LEMON SORBET

RASPBERRY PAVLOVA, RASPBERRY GEL

VANILLA PANNA COTTA, CHERRY COMPOTE

APPLE & BLACKBERRY CRUMBLE TART, VANILLA ICE CREAM

STICKY TOFFEE PUDDING, TOFFEE SAUCE, CLOTTED CREAM

DARK JAMAICAN GINGER CAKE, MANGO SALSA, COCONUT SORBET, SPICED RUM CARAMEL