



VINE & DINE



PASSIONATE ABOUT TASTE

DELUXE MENU



A STEP UP FROM THE STANDARD MENU
OFFERING DISHES WITH A LITTLE MORE WOW
FACTOR!

STARTERS

FILLET OF BEEF CARPACCIO, ROCKET, PARMESAN, 10 YEAR AGED BALSAMIC

SOUTH COAST BROWN CRAB, TOMATO & TARRAGON TART, FENNEL & WHITE CRAB SALAD, TOMATO DRESSING

BOURBON CURED SEA TROUT, BACON JAM, BURNT CUCUMBER, PICKLED GRAPES

SMOKED HADDOCK ARANCINI, EGG TARTAR, FRIED CAPERS

HONEY GLAZED HAM HOCK FRITTERS, PICKLED CAULIFLOWER, MUSTARD GEL, CARAMELISED WHITE ONION

DUCK, BEAN SPROUTS & GINGER SPRING ROLLS, STAR ANISE ROASTED PLUMS, SWEET CHILLI SAUCE

TOMATO TORTELLINI, BASIL PESTO, PECORINO CHEESE, GLAZED CHERRY TOMATOES

LEEK TERRINE, CONFIT SHALLOT, PICKLED QUAIL'S EGG, CROSTINI, BASIL OIL

MAINS

POACHED LEMON SOLE STUFFED WITH PRAWN MOUSSE, FONDANT POTATOES, GRILLED BABY VEGETABLES, TOMATO, CAPER & DILL DRESSING

PAN ROASTED COD SUPREME, CLAM CHOWDER, CHORIZO FOAM, CONFIT EGG YOLK

BAKED SEABREAM FILLET, CORNISH SEAFOOD STEW; CLAMS, SQUID, SMOKED HADDOCK WITH SAFFRON AIOLI

LAMB TWO WAYS; ROASTED SADDLE STUFFED WITH GOATS' CHEESE SPINACH & PINE NUTS, PRESSED SLOW COOKED SHOULDER, HONEY GLAZED CARROTS, SALT BAKED CELERIAC, RED WINE JUS

SIRLOIN OF BEEF, TRUFFLED POTATO GILLETTE, RUNNER BEAN SALAD, IPA BBQ SAUCE, GRILLED ARTICHOKE HEART

PHEASANT TWO WAYS; PAN ROAST BREAST, SLOW COOKED LEG & PISTACHIO FAGOT, BEETROOT PUREE, PICKLED GOLDEN BEETROOT, CREAMED BACON CABBAGE

SLOW COOKED CIDER PORK BELLY, BRAISED RED CABBAGE, SALT BAKED CELERIAC PUREE, PICKLED GOLDEN BEETROOT, CIDER JUS

DESSERTS

A DUO OF DESSERTS, CHOOSE ANY TWO DESSERTS 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