

# *Vineyard*

## **A La Carte Menu**

### **Starters**

Fish Monger with White Crab Meat and Long Cut Smoked Salmon (GF)  
Lemon Oil Dressing and Capers 13.95

Chargrilled Scallops (GF)  
With Wilted Spinach, Saffron Beurre Blanc 13.95

Chicken Liver Pate  
Toasted Brioche, Confit Banana Shallot, Herb Dressing 10.95

Parma Ham (GF)  
Honeydew Melon, Cantaloupe Mango Salsa 11.50

Seasonal Vegan Soup (V, Veg)  
Sourdough Bread 9.95

Bread and Butter or Olive Oil with Balsamic (V, Veg) 4.00

Mixed Olives with Herbs (V, Veg) 4.00

### **Middle Courses**

Grilled Salmon Tacos with Mango Corn Salsa  
Cucumber and Black Beans 11.95

Spicy Garlic King Prawns (GF)  
Oregano Dressing 9.95

Portobello Mushrooms (V, GF)  
Garlic Butter (9.95)

### **Mains**

Calves Liver and Bacon (GF)  
Chive Mash, Roast Carrots 13.95

Steak Diane (GF)  
Salad, Chunky Chips 19.95

Confit Pork Belly (GF)  
Fondant Potato, Carrot Mash, Cherry Apples 17.95

Stone Bass (GF)  
Crushed Potato, Steamed Greens, White Wine Reduction 15.95

Vineyard Chicken Breast  
Confit Garlic Mushroom, Braised Leeks, Charred Corn 13.95

Wild Mushroom Risotto (V, GF) 9.95

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Roasted Cauliflower (V)  
Cream of Leeks, Wild Mushroom Tarragon Sauce 9.50

## **Sides**

Chilli Roasted Butternut Squash (V, Veg, GF) 2.35

Steamed Greens (V, Veg, GF) 3.50

Chunky Chips (V, Veg, GF) 2.55

Seasonal Mixed Salad (V, Veg, GF) 2.85

## **Special of The Day**

Please ask our team for today's special of the day

## **Children's Menu**

Chicken Goujon  
Baked Beans, Potato Wedges 9.50

Sausages  
Mashed Potato, Peas, Gravy 9.50

Please inform a member of staff of any allergies, sensitivities or intolerances at the time of order and we will happily accommodate you.