



## A LA CARTE MENU

### STARTERS

#### CHICKEN & DUCK TERRINE

£8.00 | GF |

Pressed terrine of British chicken thigh and duck leg with red onion marmalade and mixed herbs.  
Served with malted wheat toast

#### GLAZED PORK BELLY

£8.00 | GF ON REQUEST |

Honey Glazed Pork belly served with black pudding, fresh apple and a honey dressed house salad

#### COD & PARSLEY FISHCAKES

£8.00

A healthy portion of Cod and parsley fishcakes in a linseed and pumpkin seed coating.  
Served with tartare sauce

#### TRIO CHEESE MELT

£9.00 | V |

A trio of Mozzarella sticks, halloumi fries & Brie wedges. Perfect for sharing!

#### THE VINE BURGER

£11.00

Classic British Beef Burger topped with bacon and cheddar cheese alongside mustard mayo, beef tomato & onion slices. Served with rustic chips and onion rings

#### AVOCADO, MUSHROOM & BACON CARBONARA

£11.00 | GF ON REQUEST |

Freshly cooked portobello mushroom, bacon and cream sauce tossed with fresh avocado and penne pasta

#### SEA BASS FILLET

£13.00 | GF |

Pan-fried Sea Bass Fillet served with buttered new potatoes, wilted spinach and summer green vegetables

#### SMOKED SALMON AND HADDOCK FISHCAKE

£11.00

Homemade fishcake served with a soft poached egg and baby spinach. Finished with a chive butter sauce

#### GOATS CHEESE & RED ONION FLATBREAD

£10.00 | V |

Flatbread topped with goats' cheese, caramelised onions, cherry tomatoes and black olives served alongside a fresh rocket salad drizzled with balsamic vinegar and rustic chips

#### STUFFED BELL PEPPER

£10.00 | V | | GF | | VE |

Oven roasted bell pepper stuffed with a blend of Mediterranean vegetables and rice. Served with a tomato and red pepper sauce

#### SIRLOIN

£19.00 | GF ON REQUEST |

#### RUMP

£15.00 | GF ON REQUEST |

Award-winning Owen Taylors Steaks both served with rustic chips, roasted tomato, beer-battered onion rings and portobello mushroom.

Choose from Peppercorn, Bernaise or Diane sauce to accompany for £2.00 each.

### DESSERTS

#### THE VINE STACK

£6.00 | V |

Layers of chocolate brownie filled with caramel on a flapjack base. Topped with melting chocolate sauce, served with vanilla ice cream

#### BLACKCURRANT MOUSSE

£6.00 | VE | | V | | GF |

A gluten free & vegan dessert made with a biscuit base topped with blackcurrant mousse. Served with a blackcurrant sorbet

#### LEMON MERINGUE TART

£6.00 | GF |

Individual lemon tartlettes with a buttery base, lemon filling topped with brûléed meringue