

# THE VINES

## Sample Summer Menu

### Starters

Gazpacho - V, Gf, Ve, Df, NF

Braised & smoked chicken terrine, tarragon mayonnaise, ciabatta crostini & watercress - \*GF, NF, DF

'MasterStock' Pork Belly, Pickled vegetable salad, Coriander, mint & Chilli caramel - DF, GF, NF

Braised salt beef, frisse & apple salad, honey & mustard dressing - DF, GF, \*V, NF

Sliced rare beef, gherkin, pickled shallots, truffle mayo & crispy capers - GF, \*DF, NF - suppl £1.50

Beetroot salad, ricotta, crispy shallots & lemon dressing - V, GF, \*Ve, \*DF, NF

Prawn Cocktail, oak smoked salmon, gem lettuce, mary rose sauce, crispy shallots & lemon - DF, \*GF, V, NF

Smoked salmon rilette, dill, cucumber, capers & pickled beetroot - GF, V, NF - suppl £1.50

Roasted cauliflower, truffle oil, pine nuts, pomegranate, feta dressing & diced apple - GF, V, \*Ve, \*NF, \*DF

Tomato tartine, parsley, basil, shallot, capers & watercress - DF, V, Ve, NF

### Mains

'Sausage & Mash', Cumberland sausage, creamed potato, red onion gravy, crispy shallots & chives - NF

Lamb rump, pea puree, potato fondant, sugar snap peas & mint pesto - GF, \*DF, NF - suppl £2.50

Rolled Pork belly, creamed potato, choucroute, smoked sausage, greens & mustard jus - \*DF, \*GF, NF

Roasted Seabass fillet, tomato & basil risotto, slow roasted cherry tomatoes, garlic aioli & basil cress - GF, V, \*Ve, DF, NF - suppl £2.00

Braised beef short rib, broccoli puree, braised carrot & Potato terrine - GF, \*DF, NF

Roasted cauliflower steak, curried cauliflower puree, spinach, pine nut, coriander and pomegranate & shallot bhaji - DF, V, Ve, GF, \*NF

Spaghetti alla Nerano, Courgette sauce, parmesan & cress - DF, V, \*Ve, \*GF, NF

Roasted Spiced Half chicken & warm sweetcorn, red pepper, red onion, chilli, coriander & avocado salad - GF, DF, \*V, \*Ve, NF

Harissa spiced aubergine, tabbouleh, red pepper & cucumber, herb & red onion salad & lemon dressing - DF, GF, V, Ve, NF

Roasted chicken leg, carrot puree, spring greens, thyme & garlic roasted potatoes & red wine jus - DF, GF, NF

Roast sirloin beef (served pink), Yorkshire pudding, glazed carrot, spring greens, garlic & thyme roasted potatoes & red wine jus - \*DF, \*GF, NF - suppl £3.00

Beef wellington, green beans, truffle creamed potato, watercress & red wine jus - NF - suppl £5.00

Vegan wellington, herbed pomme puree, green beans & vegan jus - DF, V, Ve

### Desserts

Sea salt chocolate brownie, salted caramel sauce & vanilla ice cream - V, NF

Glazed Lemon tart, whipped vanilla crème fraiche - \*GF, V, NF

Sticky toffee pudding, toffee sauce & salted caramel ice cream - V, NF

Chocolate mousse, raspberries, honeycomb & raspberry sorbet - GF, V, NF

'Eton mess' meringue, Chantilly cream, fresh fruit salad & basil - GF, V, NF

Pistachio cake, raspberry granola, raspberry sorbet - suppl £1.50 - GF, V

Bakewell tart, raspberries & chocolate ice cream - V

Mango bavorois, roasted hazlenuts, diced strawberry & caramelised meringue - GF

Vegan & GF sticky toffee pudding, toffee sauce & vegan vanilla ice cream - V, Ve, DF, GF, NF

Vegan & GF brownie & vegan ice cream - DF, GF, V, Ve, NF

Cheese plate - Selection of Kentish blue, Sussex brie & Kentish Ashmore cheddar served with, onion chutney, crackers, and grapes - suppl £7.00 - V, GF\*