

THE VINES

Sample Winter Menu

Starters

- Potato and leek soup 'vichyssoise' (served hot) olive oil, chives and croutons - V, Gf*, Ve, Df, NF
Ham hock & black pudding terrine, tarragon mayonnaise, pickled mushrooms & watercress - *GF, NF, DF
'MasterStock' Pork Belly, Pickled vegetable salad, Coriander, mint & Chilli caramel - DF, GF, NF
Braised salt beef, pickled winter density lettuce & apple salad, honey & mustard dressing - DF*, GF, *V, NF
Sliced spiced rare beef, pickled shallots, truffle mayo, crispy garlic - GF, *DF, NF - suppl £1.50
Beetroot salad, quince jelly, lambs' lettuce, blue cheese, balsamic glaze & roasted hazlenuts - V, GF, *Ve, *DF, NF
Prawn Cocktail, oak smoked salmon, gem lettuce, mary rose sauce, crispy shallots & lemon - DF, *GF, V, NF
Crab croquette, brown crab mayo, fennel, cucumber, lemon & dill - NF - suppl £2
Roasted leek, romesco sauce, Manchego, roasted almonds, and crispy shallots - GF, V, *Ve, *NF, *DF
Tomato tartine, parsley, basil, shallot, capers & watercress - DF, V, Ve, NF

Mains

- Slow braised beef cheek, parsnip puree, kale, crispy shallots, chives & red wine sauce - NF
Pheasant breast, slab bacon, glazed shallot, celeriac puree, purple sprouting broccoli, red wine sauce - NF
Chicken supreme, slab bacon, glazed shallot, celeriac puree, purple sprouting broccoli, red wine sauce - NF
Slow cooked beef ragu, tagliatelle, parmesan & truffle oil- GF, *DF, NF - *DF, *GF, NF
'Sausage & Mash', Cumberland sausage, creamed potato, red onion gravy, crispy shallots & chives - NF
Roasted red mullet, leek and chorizo ragu & potato rosti - GF, *DF, NF
Roasted cauliflower steak, curried cauliflower puree, spinach, pine nut, coriander, and shallot bhaji - DF, V, Ve, GF, *NF
Spaghetti alla Nerano, Courgette sauce, parmesan & cress - DF, V, *Ve, *GF, NF
Rolled lamb breast, savoy cabbage, potato rosti and olive tapenade & red wine sauce - suppl £2.50 - GF
Harissa spiced aubergine, tabbouleh, red pepper & cucumber, herb & red onion salad & lemon dressing - DF, GF, V, Ve, NF
Roast sirloin beef (served pink), Yorkshire pudding, creamed potato, glazed shallot & red wine sauce - *DF, *GF, NF - suppl £3.00
Beef wellington, purple sprouting broccoli, truffle creamed potato, watercress & red wine jus - NF - suppl £5.00
Vegan wellington, herbed pomme puree, green beans & vegan demi-glace - DF, V, Ve
Ballotine of turkey stuffed with sage & onion stuffing, carrot and swede mash, braised red cabbage, shaved sprouts, garlic & thyme roast potatoes and red wine sauce - DF*, NF - suppl £2.00 - December only
Vegan wellington, sage & onion stuffing, carrot & swede mash, braised red cabbage, shaved sprouts, garlic and thyme roast potatoes and vegan demi-glace - DF, V, Ve - December only

Desserts

- Sea salt chocolate brownie, salted caramel sauce & vanilla ice cream - V, NF
Baked chocolate and vanilla tart, whipped vanilla crème fraiche - *GF, V, NF
Sticky toffee pudding, toffee sauce & salted caramel ice cream - V, NF
Vanilla rice pudding, pear compote, crushed almonds and lemon thyme - GF, V, NF
Bakewell tart, raspberries & chocolate ice cream - V
Layered Apple tarte tatin, mixed nut crumble & caramel ice cream - *DF
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*