



A SAMPLE OF THE SEASONAL MARKET MENU

FOOD ALLERGIES & INTOLERANCES –

We want You to Enjoy Your Food

So Before Ordering Please Speak to a Member of Staff about Your Requirements – Thank You!



TO MUNCH WHILST PERUSING....

A Bowl of Mixed Marinated Mediterranean Olives

3.95 – VE / GF / DF

The Vine Tree Rustic Bread Board

With Today's Freshly Baked Rosemary & Sea Salt Focaccia

Dipping Virgin Olive Oil with Aged Balsamic & Whole Roasted Garlic

5.75 – V / DF



LIGHT BITES & STARTERS

Course West Country Farm Terrine

Accompanied by Garden Apple Chutney, Hazelnuts & Char-Griddled Bread

6.95 – GF Available

Welsh Rarebit – With Attitude!

Served on our Home made Cob Bread – Topped with a Free Range Fried Ducks Egg

6.95 – V / GF

A Trio of Beetroot with Candied Walnuts & Goats Cheese Mousse

6.95 – V / GF

Wiltshire Pork Rillettes Croquettes

Presented with Piccalilli & a Bouquet of Dressed Leaves

7.50 – DF

Sherston Free Range Fresh Crab Scotch Egg

Served with Parsley Sauce & Rocket Salad

7.95 – DF

Dusted Jig Caught Cornish Squid

Served with a Piquant Sriracha Mayonnaise, Griddled Lemon & a Bouquet of Leaves

6.95 – DF



STARTER & / or MAIN

Moules Marinière –

Juicy Fowey Mussels – Delivered Directly from Newlyn Market!

With Muscadet, Garlic, Shallots, Parsley & Dairy Farm Cream – Accompanied by Warm Freshly Baked Cob

STARTER 7.50 – MAIN COURSE 14.95 – GF Available

As we Only Ever Cook Each Dish Fresh to Order there may be an Unavoidable Delay at Peak Times....



VINE TREE CLASSICS FROM THE SEA

Fish 'n Chips –

Day Boat Caught Sustainable Fresh Haddock in a Crispy Local Ale Batter
Served with Chunky Vine Tree Tartar Sauce, Crushed Peas & Rustic Skin On House Fries
14.95 DF

Marseilles Bouillabaisse with Today's Fresh Market Catch of Cornish Fish & Seafood
In a Vine Tomato, Thyme, Star Anise, Fennel, Garlic, Fish Stock "Broth" with a Hint of Pernod
Presented with Baguette Croutons & Rouille
17.95 - DF / GF



FROM OUR CHARGRILL

OUR AWARD WINNING STEAKS ARE A MINIMUM OF 28 DAYS AGED

Char-Grilled 8oz Beef "Onglet" Steak (cooked Medium Rare)
Presented on a Warm Potato, Carrot, Green Bean & Horseradish Salad
Finished with Salsa Verde
15.95 - GF

7oz Sirloin Steak

Served with a Confit Vine Tomato, Portobello Mushroom, Watercress & Rustic Skin on House Fries
19.95

The Above May be Accompanied by Your Choice of Sauce – 2.00
Green Peppercorn & Cognac Cream – Blue Stilton Cream

Kofta Lamb Burger in a Toasted Brioche Bun with Rustic House Fries –
Cotswold Lamb mixed with Garlic, Onion, Parsley, Allspice, Coriander, Cumin & Cinnamon
With Sliced Vine Tomato, Red Onion, Crunchy Gem Leaves, & a Mint Cucumber Yogurt
14.95 Add Haloumi Cheese for 1.50



MAIN COURSES

Cotswold Lamb – Two Ways
Char-Grilled Rump – Ballotine of Shoulder
Accompanied by Confit Beetroots, Curly Kale & Creamy Dauphinoise Potatoes
18.95 - GF

Seared Free Range Creedy Carver Duckling Breast
With Curried Aubergine, Fresh Mango Chutney, an Onion Bahji & Wilted Spinach Leaves
19.95 - GF

Mixed Wild Woodland Mushroom Wellington
With Cauliflower Purée & Roasted Seasonal Root Vegetables
14.95 - V



SIDES – ALL @ 3.50

- 🍇 Seasonal Roasted Root Vegetables with Parsley & Balsamic
- 🍇 Rustic Skin on House Fries
- 🍇 Fine Green Beans with Wilted Spinach, Garlic & Olive Oil
- 🍇 Creamy Potato Dauphinoise
- 🍇 Pesto Dressed Vine Tomato & Red Onion Salad
- 🍇 Mixed Dressed Seasonal Leaves & Garden Herb Salad

Gratuities are Left To Your Discretion – However, an Optional 10% Service Charge will be added to Tables of 6 Adults or More
ALL Tips are Equally Shared Amongst the Whole Team – Thank you!