

THE VINE TREE

Oysters, Mignonette 24/48
Marinated Olives 4

Grilled Sourdough, Salted Butter 4
Honey Mustard Glazed Chipolatas 6.5

S T A R T E R S

Black Pudding Scotch Egg, Truffle Mayonnaise	9
Moules Mariniere, Sourdough	10/20
Grilled Scallops, Garlic Butter, Pangrattato	16
Smoked Beef Carpaccio, Old Winchester, Rocket	14
Charred Asparagus, Whipped Ricotta and Goats Cheese (V)	9

M A I N S

Veal Schnitzel, Green Beans, Rocket, Anchovy	23
Woodfired Lamb Rump, Charred Tenderstem, Salsa Verde	30
Whole Cornish Plaice Meuniere, Asparagus	24
Hake, Creamed Leaks, Chive Oil	20

The Following is served with a Rocket Salad, & Chips

The VT Burger, Double Patty, American Cheese, Baconnaise	18
Grilled Cornish Lobster, Garlic and Tarragon Butter	MP

8oz Flat Iron	23
8oz Ribeye	30
Peppercorn Blue Cheese	4

S I D E S

Chips 5	Tenderstem Broccoli 5	Truffle and Parmesan Chips 6
Grilled New Potatoes 5	Caesar Salad 5	Roast Carrot, Bone Marrow and Rosemary 6

P U D D I N G S

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 7.5

Lemon Posset, Poached Rhubarb 7.5

Selection of Ice Cream and Sorbets 7.5

Cheese and Biscuits, Quince, Grapes 12

P U D D I N G W I N E

Muscat de Beaumes de Venise, Solera, Domaine de Coyeux

75ml 6.5 Bottle 30

Chateau Suduiraut, Castelnau de Suduiraut, Sauternes, Bordeaux, France

75ml 8 Bottle 40

P O R T

LBV Port, Barros, Douro, Portugal

75ml 6.5 Bottle 50

10 Year Old Tawny Port, Barros, Douro, Portugal

75ml 7.50 Bottle 60