

THE VINE TREE

SUNDAY LUNCH

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

Rump of Walter Rose and Sons Beef	20
Shoulder of Padfield Farms Pork	18.5
Castle Mead Cornfed Chicken Breast	18.5
Mixed Roast of Beef, Pork and Chicken	25
Cauliflower Cheese (to share)	5
Chipolatas	6
Extra Roast Potatoes	5
Garlic Grilled Cornish Lobster, Chips	MP

P U D D I N G

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