THE VINE TREE

Please see our daily specials board

SNACKS

Warm Focaccia, Salted Butter (v/gfo*)*	5
Marinated Olives (v/gf)	4
Glass of Prawns, Marie Rose, Lemon (gf)	8
Pheasant Goujons, Ailoi	6

STARTERS

Potted Cornish Crab, Focaccia, Lemon (gfo)	13
Homemade Fishcake, Tartar Sauce, Lemon	10
Twice Baked Cheese Souffle, Chive Cream	10
Lamb Scrumpets, Homemade Pickles, Mint Mayo	9
Roasted Celeriac and Apple Soup, Crispy Sage (v/gf)	8

MAINS

Roast Lamb -Mile Elm Farm (gfo)	29
Aged Sirloin of Beef (gfo)	24
Shoulder of Pork, Padfield Porkies (gfo)	22
Cornfed Chicken Breast, Castle Mead (gfo)	22
Mixed Roast, Beef, Pork and Chicken (gfo)	26
Wild Mushroom & Cheddar Stuffed Yorkshire Pudding (v)	19
Roasted Trout, Caper Brown Butter, Samphire, Crispy New Potatoes (gf)	25
The Vine Tree Burger, Smoked or Blue Cheese, Bacon, Brioche Bun, Koffman Chips	19

All roasts are served with Crispy Confit Potatoes, Seasonal Vegetables, Yorkshire Pudding and Beef Stock Gravy

SIDES

Cauliflower Cheese to Share	5
Buttered Greens (v/gf)	5
Confit Potatoes (gf)	5
Yorkshire Pudding (v)	1.5

Please speak to a member of the team if you have any specific dietary requirements
Service is at your discretion