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
Buttermilk Pheasant Goujons, Ailoi	7

STARTERS

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

MAINS

Estate Venison Haunch, Creamed Mash, Bourguignon Sauce, Garlic Greens (gf)	32
Roasted Trout Fillet, Caper Brown Butter, Samphire, Crispy New Potatoes (gf)	24
½ Marinated Roast Chicken, Koffman Chips, Chicken Gravy, Salad (gf)	23
St Austell Bay Moules Mariniere, Focaccia (gfo)	23
Padfield's Thick Cut Pork Chop, Colcannon, Cider and Mustard Sauce (gf)	21
Roasted Butternut Squash and Red Onion, Brown Butter, Sage and Ricotta (v/gf)	19

CLASSICS

Ale Battered Cornish Haddock, Koffman Chips, Homemade Tartar Sauce, Mushy Peas	19
The Vine Tree Burger, Smoked or Blue Cheese, Bacon, Pickles, Koffman Chips (voa)	19
Smoked Haddock, Salmon and Cod Fish Pie, Garlic Buttered Greens	24
10oz Ribeye Steak, Roasted Mushroom, Koffman Chips, Peppercorn Sauce (gfo)	34

SIDES

Koffman Chips (v/gfo)	4.5
Koffman Truffle and Parmesan Chips (v/gfo)	6
Buttered Greens (v/gf)	5
Herb New Potatoes (v/gf)	5
House Salad, Vinaigrette (v/gf)	5

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