

THE VINE TREE

SUNDAY LUNCH

S N A C K S

Hummus, Sundried Tomato and Lavash Bread	5
Grilled Sourdough, Salted Butter	5
Marinated Olives	4
Honey Mustard Glazed Chipolatas	7
Fishcakes, Spicy Mayonnaise	6.5
Cured Ham and Salami, Pickles	7

S T A R T E R S

Black Pudding Scotch Egg, Truffle Mayonnaise	9
Moules Marinere, Sourdough	10/20
Spinach and Cheese Doughnut, Tomato Relish	9
Smoked Beef Carpaccio, Mature Cheddar, Rocket	14
Grilled Cuttle Fish, Escabeche, Migas & Rouille	10

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
Potato, Onion and Cheddar Pie, All the Trimmings	17
Cauliflower Cheese (to share)	5
Honey Mustard Chipolatas	6.5
Extra Roast Potatoes	5

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

Chalk Stream Trout, Heirloom Tomatoes, Soda Bread, Rouille	18.5
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P U D D I N G

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream	7.5
Lemon Posset, Strawberries	7.5
Selection of Ice Cream and Sorbets	7.5
Cheese and Biscuits, Quince, Grapes	12