

THE VINE TREE

SUNDAY LUNCH

SNACKS

Grilled House Bread, Salted Butter (V/GFO)	4
Marinated Olives (V/GF)	4
Smoked Taramasalata, Soda Bread	6

STARTERS

Smoked Bacon Scotch Egg, Brown Sauce	8
Braised Venison Doughnut, Celeriac Puree, Truffle Jus	9
Homemade Soup of the Day, Sourdough (GFO/V)	7.5
Cod and Salmon Fishcake, Spicy Mayonnaise, Rocket	8
Crispy Soft Egg, Spinach & Soft Bath Cream, Hazelnut (GF/V)	8

MAINS

Rump of Walter Rose and Sons Beef (GFO)	20
Shoulder of Padfield Farms Pork (GFO)	18.5
Castle Mead Cornfed Chicken Breast (GFO)	18.5
Mixed Roast, Beef, Pork and Chicken (GFO)	25
Wild Mushroom & Cheddar Stuffed Yorkshire Pudding (V)	17
Roast Cod Loin, Chorizo & White Bean Cassoulet, Rocket, Mustard Sauce	24.5
The Vine Tree Burger, Brioche Bun, Relish, Pickles, Smoked Cheese, Salad, Fries (VE/GFO)	17.50

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

SIDES

Cauliflower Cheese (to share)	5
Garlic Tenderstem (V/GF)	5.5
Extra Roast Potatoes (GF)	5

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PUDDING

Profiterole, Hazelnut Cream, Chocolate Ice Cream	7.5
Sticky Toffee Pudding, Butterscotch Sauce, Honey Combe Ice Cream	7.5
Apple and Blackberry Crumble, Custard	7.5
Selection of Ice Creams and Sorbets (<i>Vanilla, Chocolate, Strawberry, Salted Caramel, Mango, Raspberry</i>)	7.5
Selection of Local Cheeses, Chutney, Grapes, Crackers	1 Cheese, 8 2 Cheeses, 10 3 Cheeses, 12

Bath Soft

Soft & Yielding with a creamy flavour

Cave Aged Mature Cheddar

Earthy but Moist, and slightly sweet

Long Clawson Blue

A velvety soft texture & a rich tangy flavour

PUDDING WINE

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

PORT

LBV Port, Barros, Douro, Portugal
75ml 6.5 Bottle 50

10 Year Old Tawny Port, Barros, Douro, Portugal
75ml 7.50 Bottle 60