

# SAMPLE SUNDAY MENU

To Whet Your Appetite whilst Perusing -

A Bowl of Marinated Fresh Olives

3.50

The Vine Tree Bread Board

Freshly Baked Rustic Ciabatta, Roasted Garlic with Sea Salt,  
Marinated Olives & Virgin Olive Oil with Aged Balsamic

4.50

Children's portions available @ £3.95 for Starters ^ ^ £ 6.50 for Mains ^ ^ ^



## STARTERS OR "SMALLER BITES"

Home Made Broccoli & Stilton Soup (V)

Served with Warm Home Baked Rustic Ciabatta ^ ^

4.95

Charcuterie Platter-

With Meats from The Real Boar Company & Bellotas' Acorn Reared Spanish Pigs

Baked Ciabatta, Cornichons, Virgin Olive Oil with Aged Balsamic, Sea Salt Roasted Garlic

For One - 6.95 or for 2 to share - 13.90

Devilled Lambs' Kidneys with Fried Bread

5.75

Smoked Haddock & Prawn Fishcake

With Wilted Spinach Leaves, Free Range Poached Egg & Hollandaise Sauce

6.95

Muscadet Poached Pear, Roasted Fig & Toasted Walnuts (V)

With Baby Spinach Leaves & a Blue Cheese Dressing

6.25

Steamed English Asparagus (V)

Local Soft Boiled Sherston Free Range Egg served with Dippers

6.95

Local Estate Pigeon Breast Schnitzel

With a Hazelnut & Smoked Paprika Crumb,

Citrus Watercress Salad & Orange & Beetroot Chutney

7.95

Confit Belly Pork Rillette

Served on a Waldorf Salad with Dressed Mixed Leaves

7.95

Grilled Cornish Mackerel

On a Vine Tomato & Olive Bruschetta - Drizzled With Garden Rosemary Oil

5.95

Seared Isle of Man Queen Scallops

With a Dressed Mizuna Salad & Chick Pea & Chillí Salsa

7.95



PLEASE DO NOT FEED CLEMENTINE - CONTRARY TO HER EXPECTATIONS,  
SHE IS CLEARLY NOT STARVING!

## MAIN COURSES

Roast Sirloin of Beef & Yorkshire Pudding (Cooked Rare, Medium or Medium Well) ^ ^ ^	14.95
Roast Loin of Pork with Home made Apple Sauce & Crackling ^ ^ ^	13.95
Roast Breast of Free Range Chicken with Sea Salt, Lemon & Garden Thyme ^ ^ ^ Served with Creamy Bread Sauce	13.95
Chump of Cotswold Lamb - Cooked Pink	17.95
<i>Roasts are served with Roast Potatoes (Roasted in Duck Fat), Fresh Market Vegetables &amp; Stock Gravy</i>	
A Seasonal Risotto of Wild Garlic, Baby Broad Beans & Peas ^ ^ ^ Served with a Citrus Dressed Watercress & Aged Parmesan Salad (V)	11.95
Local Estate Venison Steak - Served Medium Rare With Rosemary Dauphinoise Potatoes, Savoy Cabbage Turnip & Hazelnut Carpaccio & a Baked Apple Dressing	18.95
Homemade Confit of Stanton St Quinton Rabbit and Chicken Meatballs Served on Homemade Linguini with a Smoked Bacon Bolognese Sauce	14.95
Fish 'n Chips - ^ ^ ^	
Battered Cornish Haddock with Garden Peas, Home Made Tartare Sauce & Hand Cut Chips	12.95
Luxury Cornish Fish Pie With Smoked Haddock, Prawns & Salmon in a Creamy Herb & Truffle White Wine Sauce Topped with Cheesy Mashed Potato & accompanied by Fine Green Beans & Carrots	13.95
Fresh Whole Dressed Kynance Cove Crab Served with Warm Garlic Butter New Potatoes, Sauce Gribiche & Lemon Mayonnaise	16.95
Cornish Day Boat Lemon Sole With Creamed Leeks, Smoked Bacon & Dauphinoise Potatoes	16.95



## LIGHT BITES

Whole Tail Scampi ^ ^ ^ With Home Made Tartare Sauce, Hand Cut Chips & Dressed Mixed Leaves	9.95
Home Roasted Honey & Mustard Gammon Ham & Hand Cut Chips - ^ ^ ^ Served with Two Sherston Free Range Fried Eggs	8.95



## ADDITIONS

Garlic Creamed Leaf Spinach 2.95	Yorkshire Pudding 0.50	Hand Cut Chips 2.95	
Freshly Baked Ciabatta 0.85	A Bowl of Roast Potatoes (For One) 1.75		
Fine Green Beans with Toasted Almond Butter 2.95			
Mixed Seasonal Green Leaf & Garden Herb Salad with Vine Tree Vinaigrette 2.75			
Rocket Leaf, Vine Tomato & Red Onion Salad with a Virgin Olive Oil Dressing 2.95			
Buttered New Potatoes with Garden Mint 2.95			

*As we Cook each Dish to Order there may be an Unavoidable Delay at Peak Times*