

SAMPLE MENU



To Whet Your Appetite whilst Perusing -

A Bowl of Marinated Fresh Olives

3.50

The Vine Tree Bread Board with Freshly Baked Rustic Ciabatta
Roasted Garlic with Sea Salt, Marinated Olives & Virgin Olive Oil with Aged Balsamic

4.50

A Little Pot of Homemade Hummus
With Home made Cracked Black Pepper & Rosemary Flat Bread

4.95

MAIN MENU



STARTERS OR "SMALLER BITES"

Devilled Lambs' Kidneys with Fried Bread

5.75

The Vine Tree Caesar Salad with Free Range Chicken Kiev (Scented with Lemon & Thyme)
And our Own Inimitable Dressing, Crispy Cos Lettuce Leaves, Crunchy Ciabatta Croutons
Fresh Anchovies & Shavings of Parmesan

6.95

Creamy Duck & Chicken Liver Parfait

With Rustic Ciabatta, Salty & Sweet Caramelised Hazelnuts & an Orange & Tarragon Chutney

6.95

Charcuterie Platter -

With Meats from The Real Boar Company & Bellota's Acorn Reared Spanish Pigs
Freshly Baked Ciabatta, Cornichons, Virgin Olive Oil with Aged Balsamic & Sea Salt Roasted Garlic
For One - 6.95 or for Two to share - 13.90

Endive Tatin (v)

Accompanied by Sautéed Wild Woodland Mushrooms

Finished with a Roquefort Cream

6.50

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

With Baby Spinach Leaves & a Blue Cheese Dressing

6.25

Yellow Fin Tuna Carpaccio

Garnished with Diced shallots, Cornichons, Baby Capers, Olives & Soft Boiled Quails Eggs

Finished with a Dressed Frisée Salad

7.95

Scottish Oak Smoked Salmon Risotto

Scented with Lime & Horseradish, Served with Dressed Mizuna Leaves

6.50





MAIN COURSES

Pork & Sage Burger

With Smoked Applewood Cheddar Cheese & a Toasted English Muffin
Served with Apple & Thyme Compote, Hand Cut Chips & Dressed Salad
13.95

Chump of Spring Cotswold Lamb with Salsa Verde
Presented with a Pea, Broad Bean, Confit Vine Cherry Tomato & Baby Gem Salad
And Roasted New Potatoes
18.95

28 Day Hung Wiltshire Steaks

Served with Confit Vine Tomato, Hand Cut Chips & Mixed Leaves -
8oz Prime Sirloin 17.95 7oz Fillet 22.50

£1.95 Each: -

Green Pepper Corn Cognac Cream *or* Garden Herb & Garlic Butter *or* Béarnaise Sauce

Local Estate Venison Steak - Served Medium Rare
With Rosemary Dauphinoise Potatoes, Savoy Cabbage
Turnip & Hazelnut Carpaccio & a Baked Apple Dressing
18.95

A Seasonal Risotto of Wild Garlic, Baby Broad Beans & Peas
Served with a Citrus Dressed Watercress & Aged Parmesan Salad (V)
11.95

Fish 'n Chips -

Beer Battered Cornish Day Boat Caught Haddock
With Garden Peas, Home Made Chunky Tartare Sauce & Hand Cut Chips
12.95



ADDITIONS

Hand Cut Chips 2.95

Fine Green Beans with Toasted Almond Butter 2.95

Garlic Creamed Leaf Spinach 2.95 Freshly Baked Ciabatta 0.85

Rocket Leaf, Vine Tomato & Red Onion Salad with a Virgin Olive Oil Dressing 2.95



LIGHT BITES

(***ONLY AVAILABLE AT LUNCHTIME)

Home Roasted Honey & Mustard Gammon Ham with Hand Cut Chips ***
Served with Two Sherston Free Range Fried Eggs
8.95

Whole Tail Scampi with Home Made Tartare Sauce ***
Hand Cut Chips & Dressed Mixed Leaves
9.95



As we Cook Each Dish to Order, at Peak Times there may be an Unavoidable Delay