

While you wait...

Marinated sweet Sicilian olives	3.50
Freshly baked bread basket, olive oil & balsamic	2.60
San Daniele 20 month Air-Cured ham	4.00



Weekend Dinner Menu

Deli Boards

Weald smokery fish board– hot smoked salmon, smoked eel, smoked trout pate,
smoked haddock fishcake, lemon aioli, crostini & salad 14.75

Italian anti-pasti board – Italian salami, Tuscan sausages, speck ham,
roasted bell peppers, Sicilian olives, caponata, crusty bread 13.45

Seafood platter–half dozen Malden rock oysters, shallots vinegar, half dozen king prawns, lemon
mayonnaise, lemon 17.95

Starters

Broccoli & Stilton soup, crusty bread (v) 5.50

Spinach & ricotta quiche, mixed leaves & almonds salad (v) 5.95

Seared scallops, Jerusalem artichoke puree, smoked pancetta, lemon oil 9.95

Duck liver parfait, picked vegetables, brioche 7.10

Heritage beetroot salad, lambs lettuce, soft boiled hen's egg, anchovy, red wine vinaigrette (v) 6.25

Black pudding Scotch egg, mixed leaves, mustard mayonnaise 5.80

Weald smokery hot smoked salmon, caper berries, lemon, brown bread & butter 8.45

Pair of Malden rock oysters, shallot vinegar 4.95

Mains

Pot Roasted Guinea Fowl, new potatoes, broccoli, warm tomato vinaigrette 13.95

Kentish 21 day aged fillet steak, pancetta rosti, wild mushrooms, wilted spinach 24.50

Kentish 28 day matured rib eye, chips, onion rings, slow roasted tomato & mushroom 18.95

Add Peppercorn sauce, garlic butter, red wine butter, blue cheese sauce 1.80

Pine-nut crusted bream fillet, steamed baby vegetables, clams, white wine cream sauce 14.90

Lamb noisettes, Charlotte potatoes, red cabbage, fine beans, red wine jus 16.95

Dublin pie, prime beef, Guinness gravy, new potatoes 12.30

Goat's cheese & beetroot risotto, wild rocket, red sorrel (v) 11.90

Side orders £3

Chips Beer battered onion rings Sautéed fine beans, toasted almonds

Creamed potato Rocket, pine nuts & parmesan salad Garlic bread

AFTERNOON TEA MENU- AVAILABLE FROM 2.30PM TO 6PM MONDAY TO SATURDAY AND 4PM TO 6PM SUNDAYS

Traditional Cream Tea £7.50pp, The Vineyard Afternoon Tea £13.50pp,

Le Noble Champagne Afternoon Tea £19.50pp

Pre-booking required



Puddings £6

Pistachio crème brûlée, shortbread biscuit

Hot banana & pecan pudding, clotted cream

Sticky toffee pudding, butterscotch sauce, clotted cream vanilla ice cream

Forest fruits crumble, stem ginger custard

Chocolate & hazelnut parfait, black cherries, praline crumbs

Selection of Callestick Farm Cornish fruit sorbets (lemon, raspberry, passion fruit, Champagne), gavotte biscuit

Selection of Callestick Farm dairy ice creams (honeycomb, strawberry, clotted cream vanilla, Belgian chocolate, white chocolate & raspberry, oriental ginger), gavotte biscuit

British & continental cheeses £2 per piece, grapes, fruit chutney, celery & biscuits

Wookey Hole Aged Cheddar, Cropwell Bishop Blue Stilton, Brie de Meaux

Desserts Wine

Seigneurs de Monbazillac

125ml

1/2bottle

4.95

14.90

Late Harvest Sauvignon Blanc

5.50

15.50

Illy Coffees

Americano coffee – decaffeinated – double espresso

2.50

Café latte – cappuccino – hot chocolate

3.00

Single espresso

2.10

Floater coffee

3.00

Amaretto latte, Irish, French, Calypso or Jamaican Coffee

6.25

Dammann Frères Tea & infusions

English breakfast – Earl Grey – White tea

Peppermint leaves – Decaf tea

2.40

Camomile – Lapsang Souchong

A little something extra...

Portman's ruby port (50ml)

2.90

Glenmorangie 10 year (25ml)

4.40

Taylor's Late Bottled Vintage (50ml)

3.30

Oban 14 years (25ml)

5.10

10 year tawny port (50ml)

4.90

Maccallan 10year (25ml)

3.60

Janneau Grand Armagnac (25ml)

3.70

Courvoisier (25ml)

2.95

Glenfiddich 12 years (25ml)

3.60

Rémy Martin VSOP (25ml)

4.30

Talisker 10 years (25ml)

4.30

Rémy Martin XO (25ml)

10.25

Lagavulin 16 year (25ml)

5.10

Laphroaig 10 years (25ml)

3.80



@TheVineyard1

General Manager – Mihaela Bunea

Head Chef – David Walker



ElitePubs

Our menu is subject to seasonal availability and may change from day to day.

All food is freshly cooked; inevitably some waiting can occur during busy periods.

All of our produce is traditionally farmed and of the highest quality, we source locally as much as possible.

Kitchen opening times: Mon –Friday 12.00pm – 3.00pm, 6.00pm – 9.45pm

Saturday 12.00pm –9.45pm Sunday 12.00pm –9.30pm

Service at your discretion, we are not able to accept gratuities added to a credit card

The Vineyard, Lamberhurst Down, Tunbridge Wells, Kent, TN3 8EU.Tel: 01892 890222