

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



Gift Vouchers

You can now buy our Gift Vouchers on line...the perfect gift for all occasions.

Weekday Dinner Menu

Starters

- Cured sea trout, confit shallots, crisped ham 6.30
- Leek & potato soup, rosemary crutons, crusty bread (v) 5.50
- *Scallop & squid fricasee, chorizo & Nero sauce 9.95
- Rosemary infused box baked 5oz camembert, shallot jam, ciabatta sticks (v) 6.95
- Foie gras & chicken parfait sauternes raisin jelly, toasted brioche 7.10
- Apple & stilton salad, walnuts, raisins, pumpkin seeds, cyder dressing (v) 5.90
- Pan fried lamb sweet breads, mixed leaves, beetroot, honey walnuts, sherry vinaigrette 6.20

Light Bites

- Fish board- Crevettes, anchovies, smoked haddock scotch eggs, cured sea trout, mackerel patè, sauce gribiche 12.50
- Kentish game board, game terrine, venison Carpaccio & walnut cream, duck & green pepper rilette, roasted pheasant, piccalilli, crusty bread, winter salad 13.45
- Crab & crayfish linguine, chilli, ginger, garlic, fresh coriander 10.80
- Feta, olive & artichoke quiche, raisin & fennel salad (v) 9.50

Mains

- Seared gilt head bream fillet, lime beetroot couscous, red chard, beurre blanc 14.75
- *Kentish 21 day matured beef fillet, rosti potato, Jerusalem artichoke, fine beans, Bordelaise butter 24.50
- Kentish 28 day matured rib eye, chips, slow roasted tomato & mushroom 18.95
- Add Peppercorn sauce, garlic butter, blue cheese sauce 1.80
- Harvey's beer battered haddock, mushy peas, chips & tartar sauce 12.50
- Grilled polenta, braised radicchio, wild mushroom, gorgonzola (v) 11.50
- Roasted Bedgebury forest partridge, puy lentils, curly kale, crispy bacon, game jus 13.95
- Cyder braised wild rabbit, leek & mushroom pie, creamed potato, ginger carrots 12.30
- 100% prime Kentish beef burger, cheese, bacon, gherkin, chips, tomato & horseradish chutney 12.50
- Gloucester old spot pork belly, white bean & sage cassoulet 13.95

Side orders £3

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| Chips | Roasted Jerusalem artichoke | Sautéed mushrooms |
| Creamed potatoes | Rocket, pine nuts & parmesan salad | Garlic bread |

*not included in winter warmer or web offer

Sunday roasts (served from 12:00 - 6:00 or until it's gone)

Traditional sirloin of English beef, garlic & rosemary infused leg of Salt Marsh lamb, English loin of pork & crackling, roast potatoes, Yorkshire pudding & vegetables... Oh, and lashings of gravy!!!



Puddings £6

Amaretto crème bruleè, shortbread biscuit

Orange & almond cake, mascarpone

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

Cranberry & clementine crumble, ginger stem ice cream

Muscavado & hazelnut tart, yoghurt semifreddo

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, Selles Sur Cher (goats)

Desserts Wine

	125ml	1/2bottle
Seigneurs de Monbazillac	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 – Red fruits – 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 – Jamie Wilkes

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