

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



Sunday Lunch Menu

Deli Boards & light bites

Weald smokery fish board—smoked salmon, crevettes, trout pate,

smoked haddock & chorizo 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

Mussel & clam spaghetti, white wine sauce, lemon zest, cherry tomatoes 10.50

Bocconcini mozzarella & broad beans salad, pea shoots, wild rocket, mint & lemon dressing (v) 9.60

Pair of Malden rock oysters, shallot vinegar 4.95

Starters,

Broccoli and stilton soup, crusty bread (v) 5.50

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

Seared scallops, apple and vanilla puree, smoked pancetta, lemon oil 9.95

Duck liver parfait, picked vegetables, toast 7.10

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

Salmon gravadlax, caper berries, mustard and dill dressing, brown bread & butter 8.45

Roasts (served from 12:00 – 6:00 or until it's gone)

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

Sirloin of beef 13.50 ~ Kentish leg of lamb 12.95 ~ Loin of pork 12.50

Sunday indulgence (all 3) 14.95

Mains

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

Kentish 28 day aged rib eye steak, chips, slow roast vine tomatoes, mushroom & onion rings 18.95

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

Add peppercorn sauce, blue cheese sauce & garlic butter 1.80

100% prime Kentish beef burger, Weald smokery cheddar, bacon, gherkin, chips, coleslaw 12.75

Goat's cheese & beetroot risotto, wild rocket & red sorrel. (v) 11.50

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

Side orders £3

Chips Garlic bread Creamed potato roast carrots

Broccoli with toasted almonds Rocket, pine nuts & parmesan salad



pasticcio

Puddings £6

Coffee crème brûlée, shortbread biscuit

Hot banana & pecan pudding, clotted cream

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

Rhubarb & orange polenta 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

	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 – 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

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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