

Brasserie at the vineyard

DINNER MENU

Nibbles & Sharers

Buddah Bowl (v) (gfa) avocado, lemon pearl couscous, hummus, dressed mixed salad, feta cheese, olives, remoulade, edemame beans	16
Basil Pesto Hummus (v) (gf) served with corn chips	9.75
Sweet Potato, Apricot & Cumin falafel (v)(gf) mild curried mayonnaise dip	12.5
Rosemary & Garlic Focaccia (gfa) dipping oils, Netherend butter	7.75
Mixed Green & Black Olives , (gf) (v) herb oil	7.75
Padron Peppers , ((gf) (v) smoked Maldon sea salt, lemon	11
Chorizo Sausage (gf) roasted with garlic, honey & grain mustard	14

Main Courses

10oz Sirloin Steak (gf) Prime Herefordshire beef, field mushroom, roasted tomato, fries, onion rings, peppercorn & brandy cream sauce	39
Pan-fried Hake (gf) buttered samphire, Three Choirs Classic Cuvee & & saffron cream sauce, seared scallop, baby potatoes	29
Panko Coated Haddock Fillet skin on fries, minted crushed peas	20
Lamb Meatballs spicy tomato sauce, pecorino shavings, served on a bed of linguini	18.5
Potato Gnocchi (gf)(v) cooked in a rich tomato & red wine sauce. olives, sun-dried tomatoes, capers, parmesan	15
Fillet of Beef Stroganoff (gf) strips of beef fillet creamy mushroom, shallot & paprika sauce. Dijon mustard & brandy. Turmeric rice	31.5

Starters / Small Plates

Game & Pancetta Terrine Tracklements Piccalilli, toast	13
Smoked Scottish Salmon (gfa) Severn & Wye Smokery. with capers & lemon. toast	14
Heritage tomato salad (v) (gf) sherry vinegar dressing, shallots	12.50
Chef's Soup of the day (gf) (vg) garlic & rosemary focaccia	8
Crab Cakes (gf) lightly spiced, served with a soy, ginger & chilli Asian slaw	11.50
Griddled Haloumi (vg) (gf) toasted pistachios, honey & yuzu oil	13
Warm Fresh Figs curmbled stilton (v) (gf) drizzled with honey	13

Sides

Buttered New Potatoes (vg) (gf)	7.25
Skin on Fries (vg) (gf)	6.25
Posh Fries (gf) (v) parmesan, truffle oil	7.25
Dressed Rocket & Parmesan Salad (gf)	9
Chloe's Cauliflower (vg) spicy battered cauliflower, chilli sauce, sesame seeds	10
Edemame Beans (vg) (gf) garlic butter	9

gf(a) = gluten free (adapted) v =vegetarian.
please speak to the team regarding addaptions for food allergies

