



The Vineyard

Restaurant

Dinner menu. Last orders 9pm

To Start

FROM THE SEA

- Oak smoked**
Scottish salmon £8.50
 Black tiger prawn tail, assiette of dips, soft herbs
- Native crab cake** £9.50
 Fennel, crème fraîche, dill, lemon
- Prawn cocktail** £8.50
 Atlantic prawns, avocado, brandy, thousand island dressing

FROM THE LAND

- Scotch egg** £8.50
 Hen egg, black pudding, celeriac remoulade, watercress
- Charcuterie** £9.00
 Cured meats, homemade terrine, cheese, pickles, salad, chutney
- Parma ham with chilled melon** £8.50
 Balsamic glazed walnuts, blue stilton cheese

FROM THE EARTH

- Soup of the day** £7.00
 Crusty bread, Jersey butter
- Cauliflower bahji** £7.00
 Hummus, coriander, curry, chilli

Platters & Salads

- Seafood platter** £15.00
 Gambas, crab meat, smoked salmon, prawn cocktail, potato salad, fennel
- Vegetarian mezze platter** £14.00
 Hummus, falafel, grilled vegetables, flat bread, tapenade, tabbouleh
- Niçoise salad** £14.00
 Scottish smoked salmon, Jersey Royals, green beans, tomato, hen egg, olives, onion
- Grilled goats' cheese** £13.00
 Garden salad leaves, tomato, cucumber, olives, red onion, roasted nuts, balsamic, croutons
- Aromatic grilled chicken breast** £14.00
 Salad leaves, feta, olives, tomato, red onion, cucumber, fennel, crispy bacon

The Main Event

FROM THE SEA

- Fish & chips** £13.00
 Atlantic cod, chunky mushy peas, hand cut chips, tartar sauce
- Fillet of seabass** £18.00
 Jersey crab risotto, marinated fennel
- Seafood linguine** £15.00
 Prawn, squid, moulles, chunks of fish, garlic, parsley, parmesan, tomato passata
- Authentic red Thai prawn curry** £15.00
 Brassica & sweet vegetables, aromatic jasmin rice, coriander, cashew nuts

FROM THE LAND

- BBQ sticky ribs** £15.00
 Fullback baby ribs, honey, chilli, chunky chips, corn on the cob
- 10oz grilled aged rib eye steak** £20.00
 Triple cooked chips, field mushroom, crispy onion, tomato, peppercorn sauce

- Slow cooked crispy belly of pork** £16.00
 Bubble & squeak, roasted apple, crackling, grain mustard, cider jus
- Breast of chicken** £16.00
 Mushroom and pancetta dauphinoise potato, savoy cabbage, dill, chasseur sauce

- Authentic red Thai chicken curry** £14.00
 Brassica & sweet vegetables, aromatic jasmin rice, coriander, cashew nuts
- Sunday roast beef** £17.00
 Roast potatoes, Yorkshire pudding, thyme gravy, assiette of vegetables (*Sunday only*)

FROM THE EARTH

- Polenta and vegetable** £14.00
 Garden herb and parmesan polenta, roasted sweet and root vegetable ragout
- Authentic red Thai curry** £13.00
 Brassica & sweet vegetables, aromatic jasmin rice, coriander, cashew nuts, chilli
- Jersey Royal potato gnocchi** £13.00
 Spinach, mushrooms, shallot, tomato parmesan, garlic

Sweet End

- Black butter cheesecake** £7.00
 Summer red berries, black butter ice cream, chocolate truffle
- Chocolate mousse** £7.00
 Crispy caramel, chocolate ice cream, summer berries
- Hot apple crumble** £7.00
 Local apples, raisins, crumble, crème anglaise, brandy
- Summer fruit tart** £7.00
 Seasonal exotic fruits, lime ice cream vanilla & chocolate crémeaux
- Cheese board** £9.00
 British, continental, artisan cheeses, apple chutney, grapes, celery, crackers
- Homemade ice cream and sorbets** £6.00
 Vanilla, chocolate, black butter, fruit sorbets

Sides

- Hand cut chunky chips** £3.00
- House salad** £3.00
- Bread & butter** £1.00
- Buttered Jersey Royals** £3.00

Children's Menu

Under 10's

- I don't want that** £6.50
 Fish fingers, chips, peas
- I am not hungry** £6.50
 Chicken strips, chips, peas
- Maybe later** £4.00
 Choose from either a cheese, ham or strawberry jam sandwich on either brown or white bread. Served with half cut apple and a fruit juice
- I am full** £1.25
 Ice cream in a cone
 Choice of chocolate or vanilla



Allergen key overleaf

La Mare Speciality

- Bouley Bay scallops** £16.00
 Jersey Royals, salad, pancetta, pine kernels, extra virgin olive oil
- Jersey beef burger** £13.00
 Grilled bun, pickles, salad, cheddar, onion compote, crispy bacon, chunky chips
- Classic Bouillabaisse** £15.00
 Moulles, prawns, squid, chunks of fish, rouille, garden herbs
- Seafood platter for two** £65.00
 Whole native lobster, south coast chancere crab, moulles, whelks, prawn cocktail, 6 Grouville bay oysters & sauce, salad, mignonette, Jersey Royals (*24h notice*)
- Chateaubriand** £70.00
 Chateau potatoes, chips, summer vegetables, mushrooms, onion rings, peppercorn sauce, brandy jus (*24h notice*)

Coffee

Filter Coffee	£2.50
Cappuccino	£3.50
Cafe Latte	£3.50
Americano	£2.95
Small Espresso	£2.75
Large Espresso	£3.25
Mocha	£3.50
Flat White	£3.50
Hot Chocolate	£3.55
La Mare Brandy Coffee	£6.25

Tea

English Breakfast	£2.75
Selection of tea blends Including (Earl grey, Darjeeling, green tea and peach, red bush, decaf, green tea, camomile, peppermint, lemongrass and ginger, jasmine)	£2.95

Soft Drinks

Pepsi / Diet Pepsi (330ml)	£2.75
7-Up free (275ml)	£2.75
Fruit juice (275ml) <i>Orange, Apple, Cranberry</i>	£2.75
London Essence tonic water	£2.50
Orangina (275ml)	£2.75
Ribena carton	£1.25
Hildon water still/sparkling	£2.25
Hildon water large still/sparkling	£3.50

Beers and Ciders

La Mare Ale (50cl)	£3.95
Liberation Ale (50cl)	£4.50
Branchage Cider (Medium Dry) (50cl)	£4.50
Branchage Cider (1/2 pint)	£2.25
Branchage Cider (pint)	£3.95
Peroni (330ml)	£4.95
Corona (330ml)	£4.75
Becks Blue (275ml) (Non alcoholic)	£3.25

Spirits (25cl)

Royal Gin	£3.95
Royal Pink Gin	£3.95
Jersey Royal Vodka	£3.95
VSOP Jersey Apple Brandy	£3.95
La Mare White Rum	£3.95
Jersey Cream Liqueur	£2.75

Wines

Champagne & Sparkling

	125ml	Bottle
Veuve Clicquot, Brut, Yellow Label		£59.00
Taittinger, Brut Prestige Rose		£59.00
Prosecco, Ponte	£5.95	£25.00

White

	175ml	250ml	Bottle
Sainte Marie, La Mare, Jersey	£4.25	£5.95	£16.95
Sauvignon Blanc, Bouchard Aine and Fils, France	£4.50	£6.25	£18.00
Sauvignon Blanc, Marlborough, Makutu, NZ			£24.00
Pinot Grigio, Santpietre, Lamberti, Italy	£4.75	£6.50	£18.75
Chardonnay, Oyster Bay 2017/2018, NZ	£6.50	£8.95	£22.00
Chablis 1er Cru, La Chantrerie, Domaine Laroche			£32.75
Macon-Lugny, Les Geniéves, Louis Latour			£26.00
Sancerre, Domaine du Pre Semele, Loire			£29.75

Red

	175ml	250ml	Bottle
Bailiwick, La Mare, Jersey	£4.25	£5.95	£16.95
Malbec, Mendoza Kalken, Argentina	£4.75	£6.50	£18.95
Merlot, Classic Series, Montes	£4.75	£6.50	£18.95
Cabernet Sauvignon, Louis Eschenauer, France	£4.75	£6.50	£18.95
Pinot Noir, Domaine de Valmoissine, Louis Latour	£6.50	£8.95	£26.00
Fleurie, Chateau de Labourons, Henry Fessy			£31.75
Shiraz, Clare Valley, Wakefield Estate, Australia			£29.75
Chateau Franc Pipeau, Grand Cru, St. Emilion			£42.00

Rose

	175ml	250ml	Bottle
Perquage Rose, La Mare, Jersey	£4.25	£5.95	£16.95
Diamarine Coteaux Varois en Provence			£22.50
Cinsault Rose, Louis Eschenauer	£4.95	£6.95	£19.50
Pinot Noir Rose, Heritage du Conseiller, France			£22.50

ALLERGEN ADVICE

Please note that gluten and nuts are prepared in the kitchen so we cannot guarantee that any of our dishes are entirely gluten/nut free.

Fried food is cooked in a fryer where gluten may be present and is therefore not suitable for people with coeliac disease.

Please advise your server if you have any intolerances or allergies. We cannot guarantee that any of our dishes are free from allergens and therefore do not accept liability in this respect.

Allergen Key



Gluten



Dairy



Eggs



Nuts



Peanuts



Soy



Sesame Seeds



Mustard



Celery



Fish



Crustaceans



Molluscs



Lupin



Sulphur Dioxide



Vegetarian



Vegan