

Starters

Soup of the Day (V) Fresh homemade soup, home baked bread	£6
Calves Liver with Lime Caramelised onions, baby leeks, mustard mushrooms, brioche crostini	£7
Mussels à la Provençale Home baked bread	£7 / £13
Waldorf Salad (GF) (V) Blue cheese, grapes, celery, crème fraiche, walnut honey dressing	£7 / £12
Kentish Charcuterie Plate Selection of local and home cured / smoked meats, pickles, homemade chutney, home baked bread	£10 / £16
Pub Classics	
Fish & Chips Beer battered fish fillet of the day, mushy peas, homemade tartare sauce, chunky chips	£15
Sausage & Mash Woodland Farm sausages, mashed potatoes, onion gravy, spring vegetables	£13
Chargrilled Burger 200g beef patty, smoked Applewood cheddar cheese, bacon, tomato, lettuce, onion rings, garlic mayo, tomato relish, red onions, toasted brioche bun, chunky chips or skinny fries, homemade coleslaw	£15
A La Carte	
Guinea Fowl in Red Wine (GF) Rosti potatoes, cherry tomatoes, tenderstem broccoli	£15
Roasted Rack of Lamb (GF) Parmentier potatoes, spinach, minted jus	£16
Pan Fried Fillet of Seabass (GF) Roasted sweet potatoes, bok choi, chilli and coconut chowder	£16
Aubergine, Red Pepper, Courgette & Yoghurt Stack (GF) (V) Coriander pesto	£14
Please see our board for catch of the day and specials	

Side Orders

Chunky chips, skinny fries, onion rings, chargrilled corn on the cob, sautéed garlic and rosemary mushrooms (GF) (V), spring vegetables (GF) (V), heritage tomato salad (GF) (V), mixed leaf salad (V) (GF) - $\pounds 3$

Bread board to share (minimum 2 people) - £4

All dishes are cooked fresh to order. If you are in a bit of a hurry, we are happy to advise which dishes can be prepared the quickest. (GF) - Gluten Free (V) - Vegetarian



Large Cuts (Good if you are hungry or for 2 to share)			
Côte de Boeuf - Bone in prime rib, marbled with fat for extra flavour – minimum 800g	£8 per 100g		
Chateaubriand - Thick end and most succulent part of the fillet, very lean and tender, minimal fat – minimum 600g	£12 per 100g		
Tomahawk - Best part of bone in prime rib, marbled with fat for extra flavour – minimum 800g	£9 per 100g		
All served with dressed watercress salad and two side orders			
Individual Cuts			
Sirloin – Cut from the back of the animal, lean meat with a side strip of fat - 250g / 350g	£22 / £28		
Rib Eye – marbled with fat for extra flavour - 250g/350g	£22 / £28		
Fillet - very lean and tender, minimal fat - 250g/350g	£29 / £39		

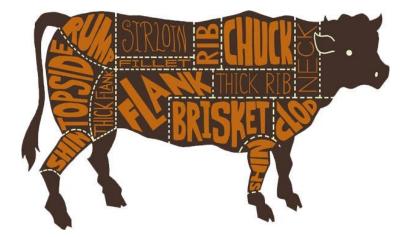
All served with dressed watercress salad and a side order

Sauces

Béarnaise, chimichurri, pink peppercorn, Kentish blue, garlic & herb butter, Café de Paris butter	£3
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Side Orders

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GF) - Gluten Free (V) - Vegetarian



Chargrilled Pineapple (GF) Honey, orange and roasted coconut, homemade salted caramel ice cream	£6.50
The Vine Banana Cheesecake Caramelised banana	£6.50
Yoghurt and Pistachio Cake Pistachio cream, raspberries	£6.50
Trio of Chocolate	£7.50
Taywell Ice Cream (GF) Per scoop from our daily selection	£ 2.5 0

Cheeses

Kentish Cheese Board	£9
Cheeses from Kent and Sussex, served with artisan biscuits and homemade chutney (V)	

Pudding Wine & Sherry	125cl	Bottle
Muscat de Beaumes de Venise 2011, Château du Trignon (France) – 15% - 500cl Lovely, floral Muscat aromas & flavours, sweet but not too heavy	£7	£27
Pedro Ximénez, Barbadillo (Spain) – 19%	£6	£30

Dark, rich and luscious

Allergen Information:

The Vine makes every attempt to identify menu items which may contain ingredients that could cause allergic reactions for those with food allergies.

There is a possibility that manufacturers of the commercial foods we use could change the formulation of their product at any time without notice. Customers concerned with allergies should be aware of this risk.

The Vine will not assume any liability for adverse reactions resulting from consumption or contact with foods or items while eating at our establishment.

Sourcing:

Being located in the Garden of England, our fruit and veg is mainly grown in the county. Our meat, fish, bread and dairy produce is all sourced from local suppliers with a passion for what they do – and it shows in the quality of their produce.