



# THE VINEYARD

## EVENING MENU

**TWO COURSES £40.00**

**THREE COURSES £45.00**

### Starters

#### Soup of the Day

Croutons & Mini Tin Loaf

#### Char Grilled Asparagus

Hollandaise Sauce & Crispy Poached Egg

#### Dill Cured Salmon

Dill Crème Fraiche, Cucumber

#### Duck Liver Paté

Pickled Mushrooms, Toasted Brioche, Sweet & Sour Peppers

#### Pan Fried Scallops

Butternut Squash Pureé, Roasted Butternut Squash, Black Pudding Crumb

### Main Courses

#### Pan Fried Chicken Breast

Chorizo & Chicken Thigh Rilette, Crispy Chicken Skin, Savoy Cabbage & Wild Mushrooms, Tomato & Thyme Jus, Creamy Mash Potato

#### Sea Bass Fillet

Spiced Red Pepper Romesco Sauce, Basil Oil, Lemon Infused Roasted Courgette, Crispy Crab Bon Bons, Garlic Potato Fondant

#### Slow Cooked Lamb Shank

Dauphinoise Potatoes, Sauté Rosemary Peas, Penny Black Wine & Garlic Jus, Watercress

#### Whole Baked Plaice

Dill Mash Potato, Sauté King Prawns, White Wine Crème Sauce, Green Beans, Crispy Parma Ham

#### Sun-Dried Tomato & Goats Cheese Risotto

Basil Pesto, Watercress, Crispy Shallot Rings, Tomato Concasse.

### Desserts

#### Lemon & Thyme Crème Bruleé

Lemon Meringue Ice Cream, Vanilla Shortbread, Lemon Curd Meringues

#### Chocolate Fondant

Vanilla Ice Cream, Strawberries, Salted Praline Powder, Chocolate Brittle

#### Selection of Local Cheese

Grapes, Selection of Crackers, Real Ale Chutney

#### Strawberry & Crème Patissiere Tartlette

Chantilly Cream, Strawberry Coulis, Shortbread Crumb, Sparkling Wine Sorbet

#### Ice Cream Sundae

Various Flavours Available on the Day

**Call 01384 221122 to book.**

A deposit of £10.00 per head is required for all bookings.  
Please note, menu subject to change, according to availability.