

À la Carte Menu

RAVIOLI

Scallop and Prawn Ravioli, Crayfish and Crab Bisque £9.50/**Mains** £19.95

SCALLOPS

Pan fried King Scallops, Parsnip & Butternut Squash Puree, Cranberry, Black Pudding Tempura £9.95

HAM HOCK

Ham Hock Bubble and Squeak, Fried Duck Egg and Piccalilli £6.95 (2.6 miles Local Suppliers) GF

GRAVLAX

Smoked Salmon Gravlax with Wasabi, Dill & Lemon Crème Fraîche and Pickled Cucumber £6.95 GF

SOUFFLÉ

Twice Baked Gruyère Cheese Soufflé, Chargrilled Apple and Red Pepper Sauce (V) £5.95

PARTRIDGE RISOTTO

Pan Seared Marinated Partridge, Risotto, Nutmeg, Garlic, Redcurrant Jus £6.95 GF

PORK BELLY

Pan Seared Mini Pork Belly, Crispy Bacon & Onion with Apple & Paprika Puree £6.95 (2.6 miles) GF

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STEAK

Hampshire 8oz Sirloin Steak, Skinny Fries, Onion Rings, Oven Roasted Tomato, Grilled Mushroom and Red Wine Jus or Garlic Aioli £21.95 (2.6 miles Local Suppliers)

VENISON

6 Hour Braised Blade of Venison, Mustard & Shallot Creamed Crushed New Potatoes, Seasonal Mixed Vegetables, Carrot & Parsnip Puree and Redcurrant Jus £17.95 (2.6 miles) GF

TURKEY

Roast Turkey Crown, Sautéed New Potatoes and Cranberry Stuffing, Brussel Sprouts, Seasonal Mixed Vegetables and Cranberry Jus £17.95 (2.6 miles) GF

DUCK

Pan Seared Breast of Gressingham Duck Marinated with Five Spiced, Dauphinoise Potatoes, Pak Choi, Carrot & Parsnip Puree, Grapevine Port Jus £18.95 (2.6 miles) GF

GUINEA FOWL

Pan Fried Guinea Fowl Supreme, Seasonal Mixed Vegetables, Dauphinoise Potatoes, Carrot & Parsnip Puree, Crispy Pancetta and Grapevine Port Jus £17.95 (2.6 miles) GF

LAMB

Roast Rump of Lamb Marinated with Rosemary, Garlic & Thyme, Sautéed New Potatoes, Seasonal Mixed Vegetables, Carrot & Parsnip Puree and Red Wine Jus £18.95 (2.6 miles) GF

SEA BASS

Pan Fried Fillet of Sea Bass, Sautéed New Potatoes, Seasonal Mixed Vegetables, a Hollandaise Sauce with Caviar £18.95 GF

TORTELLINI

Pumpkin and Parmesan Tortellini Pasta Cooked in a Red Pepper Sauce, Parmesan, Pearl Onion and Pine Nuts (V) £16.95

HOMEMADE DESSERTS

FRUIT CRUMBLE

Home Baked Apple, Pear & Rhubarb Crumble with Cinnamon Essence, Warm Custard £5.95

CHEESECAKE

Prosecco & Strawberry Cheesecake, Raspberry Coulis £5.95

CRÈME BRULÉE

Flavour of Vanilla & Cinnamon Crème Bruleé, Short Bread £6.95

CHEESE

Selection of Local Cheeses served with Homemade Chutney and Wafers £8.50 *(20/6.2 miles)*

CHOCOLATE SOUFFLÉ

Twice Baked French Chocolate Soufflé, Orange & Whiskey Chocolate Sauce, Ice Cream £7.95

CHRISTMAS PUDDING

Homemade Christmas Pudding, Brandy Sauce and Jude's Ice Cream £5.95

ICE CREAM

Selection of Jude's Ice Creams and Sorbets £4.95 *(20 miles)*

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## BEFORE or AFTER DESSERT

Glass of Port, Sherry, Martini, Campari, Pastis, Pimm's and Noilly Prat £4.00

Dessert Wine Glass 75ml £5.00/ Half Bottle £20.00

Liqueurs 25ml (Amaretto, Baileys, Tia Maria, Armagnac V.S, Cognac Hennessy, Drambuie, Malibu, Kahlua and Cointreau) £3.95

Gin, Vodka and Rum 25ml (Gordons, Smirnoff, Absolut, Bacardi, Captain Morgan and Southern Comfort) £3.50

Premium Gin and Vodka 25ml (Hendrick's, Bombay Sapphire and Grey Goose) £4.95

Whisky 25ml (Jack Daniels, Glenmorangie, Bell's and Jameson) £3.95

Single Malt Whisky 25ml (JURA, Laphroaig and Aberfeldy) £4.95

Sambuca, Tequila and Jägermeister £4.00

Coffee and Tea £3.00

*Local Supplier : the elements of this dish have been sourced within a number of miles of  
The Grapevine Bistro Restaurant*

*V- Vegetarian, GF- Gluten Free*

All of our food is prepared at the time of ordering and to the highest possible standard, it is however prepared in a kitchen where gluten, nuts and dairy is present. For a complete allergen chart please ask a member of our staff.