

À la Carte Menu

~~~~~o STARTERS o~~~~~

SCALLOPS

Pan Fried King Scallops, Parsnip & Butternut Squash Puree, Capers and Bacon £9.95/**Mains** £20.95

CHÈVRE CHAUD

Baked Goats' Cheese with Parsley & Tarragon, Honey Dressed Rocket Salad and Baguette £6.95

HADDOCK SCOTCH EGG

Smoked Haddock Scotch Egg, Mustard Crème, Dressed Salad £6.95

CRAYFISH RISOTTO

Crayfish, Peas & Buttered Sapphire Risotto, Parmesan and Garlic Truffle Oil £6.95

SOUFFLÉ

Twice Baked Blue Stilton Cheese Soufflé, Walnut Salad, Chargrilled Apple, Mustard Crème (V) £6.95

PARTRIDGE

Pan Roast Partridge on a Bed of Wild Mushroom and Garlic £6.95 (2.6 miles)

DUCK LEG TERRINE

Confit Duck Leg, Parsley & Pistachio Terrine, Port Reduction and Toasted Bread £6.95 (2.6 miles)

~~~~~o MAINS o~~~~~

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*)

CHICKEN SCHNITZEL

Chicken Schnitzel, French Beans and Crushed New Potatoes, Port Jus £16.95 (2.6 miles)

DUCK

Pan Seared Honey & Mustard Glazed Gressingham Duck Breast, Plum Compote, Roast Parsnip, Redcurrant Jus £18.95 (2.6 miles)

GUINEA FOWL

Pan Fried Thyme Marinated Guinea Fowl Supreme, Garlic New Potatoes, Savoy Cabbage and Red Wine Jus £17.95 (2.6 miles)

LAMB

Garlic & Rosemary Marinated Roast Rump of Lamb, Dauphinoise Potatoes, Tender Stem Broccoli and Redcurrant Jus £18.95 (2.6 miles)

SEA BASS

Pan Fried Sea Bass, Pea & Mint Risotto, Buttered Sapphire and Salsa Verde £18.95

NUT ROAST WELLINGTON

Home Cooked Nut Roast Wellington, Butternut Squash & Chick Peas, Chestnut, Roast Pine Nuts, Walnuts, Creamy Carrot & Parsnip Puree and Seasonal Vegetables (V) £16.95

SIDES £3.50 (Skinny Fries, Seasonal Vegetables, and Mixed Leaves Salad)

HOMEMADE DESSERTS

FRUIT CRUMBLE

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

CHEESECAKE

Pecan Baked Cheesecake, Bourbon Reduction, Shortbread, Raspberry Coulis £5.95

CRÈME BRULÉE

Passion Fruit Crème Bruleé, Shortbread £6.95

CHEESE

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

LEMON TART

Sicilian Tangy Lemon Tart, Ice Cream and Raspberry Coulis £6.95

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**

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.