

À la Carte Autumn Menu

RAVIOLI

Formaggi Cheese & Pear Ravioli, Creamy Blue Cheese Sauce and Toasted Pine Nuts £9.50

PORK

Pork Belly with Teriyaki Sauce, Sushi Vinaigrette Mooli & Fennel £7.50 *(2.6 miles)*

PRAWN GRATINEÉ

King Prawns in a White Wine, Garlic, Hint of Chilli, Tomato Sauce with Toasted Garlic & Parsley Croutons, Dressed Leaves £8.95

CHICKEN BALLOTINE

Chicken Ballotine with Pork Stuffing Wrapped in a Parma Ham, Carrot & Parsnip Puree and Baby Veg Pickled £6.95 *(2.6 miles)*

SOUFFLÉ

Twice Baked Gruyère Cheese & Walnut Soufflé, Red Pepper Sauce, Pear Crisp £6.95 *(20 miles) (V)*

GOURMET FISH CAKE

Thai Style Panko Prawn & Cod Gourmet Fish Cake, Sweet Chilli Mayonnaise, Baby Veg Pickled and Dressed Leaves £7.95

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### STEAK

Hampshire 8oz Sirloin Steak, Cajun Hand Cut Chips, Onion Ring, Oven Roasted Tomato and Mushroom (Choice of Garlic Mayo, Grapevine Wine Jus or Bordelaise Sauce) £23.95 *(2.6 miles)*

### VENISON

Hampshire 8oz Venison Haunch Steak, Braised Red Cabbage, Rosemary Dauphinoise Potatoes, Carrot & Parsnip Puree, Grapevine Chutney and Dark Chocolate Sauce £21.95 *(2.6 miles)*

### DUCK

Seared Breast of Duck, Braised Red Cabbage, Fondant Potato, Orange & Carrot Puree, Parsnip Crisps and Grapevine Jus £19.95 *(2.6 miles)*

### GUINEA FOWL

Pan Fried Guinea Fowl Supreme, Seasonal Vegetables, Carrot & Parsnip Puree, Crispy Pancetta and Creamy Chestnut & Mascarpone Blue Cheese Sauce £18.95 *(2.6 miles)*

### RAVIOLI

Scallop & Prawn Ravioli, Gourmet Crayfish and Prawn Bisque £19.95

### HALIBUT

Pan Fried Halibut Supreme, Crushed Peas & New Potatoes, Buttered Samphire, and a Caper Beurre Blanc £20.95

### AUBERGINE PARMIGIANA

Layers of Baked Aubergines & Pasta with Tomato Sauce, Spinach Ricotta, Mix Pine Nuts, Nutmeg and Salad on Side £17.95 *(V)*

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

## DESSERTS

### PEAR

Port Poached Pear, Passion Fruit Cream with a Ginger Nut Crumb £6.95

### CHOCOLATE FONDANT

Home Baked Warm Chocolate Fondant, Jude's Ice Cream £7.95

### BRULEÉ

Passion Fruit Bruleé, Cinnamon Crumble and Shortbread £6.95

### CHEESE

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

### FRUIT CRUMBLE

Home Baked Pear & Apple with Amaretto and Cinnamon Crumble, Jude's Ice Cream £6.95

### LEMON POSSET

Homemade Creamy Lemon with Mango Jelly, Layers of Tapioca, and Mango Sorbet £7.95

### ICE CREAM

Selection of Jude's Ice Creams and Sorbets £5.00 *(20 miles)*

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AFTER OR BEFORE 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

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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.