

## À la Carte Menu

### RAVIOLI

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

### RED MULLET

Pan Fried Fillet of Red Mullet, Mixed Pepper & Cannelloni Beans £8.50 *(2.6 miles)*

### PIGEON

Pan Seared Wood Pigeon Breast, Apple Dressed Leaves, Beetroot Puree, Port Jus £7.95 *(2.6 miles)*

### GOURMET FISH CAKE

Thai Style Panko Prawn & Cod Gourmet Fish Cake, Sweet Chilli Mayonnaise and Dressed Leaves  
£7.95 *(2.6 miles Local Suppliers)*

### SOUFFLÉ

Twice Baked Gruyère Cheese Soufflé, Chargrilled Apple, Red Pepper Sauce and Parmesan Tuile (V)  
£6.95

### SOUP DU JOUR

Creamy Butternut Squash & Sweet Potato Velouté with Truffle Oil, a dash of Cream and Freshly  
Homemade Cheese Fritter (V) £5.95

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### STEAK

Hampshire 8oz Sirloin Steak, Cajun Hand Cut Triple Fried Wedges, Onion Rings, Oven Roasted  
Tomato and Mushroom and Red Wine Jus £23.95 *(2.6 miles Local Suppliers)*

### PORK

Slow Cooked Pork Belly with Chinese Five Spiced, Black Pudding Croquet, Dauphinoise Potatoes,  
Braised Pointed Cabbage & Petite Peas, Crackling and Saffron Apple Puree £18.95 *(2.6 miles)*

### DUCK

Seared Breast of Duck, Orange Braised Red Cabbage, Dauphinoise Potatoes, Orange & Carrot  
Puree, and Grapevine Port Jus £19.95 *(2.6 miles)*

### GUINEA FOWL

Pan Fried Guinea Fowl Supreme, Seasonal Vegetables, Dauphinoise Potatoes, Carrot & Parsnip  
Puree, Crispy Pancetta and Grapevine Port Jus £18.95 *(2.6 miles)*

### LAMB

Roast Rump of Spring Lamb Marinated in a Hint of Harissa & Rosemary, Jersey Royals, Braised  
Pointed Cabbage & Petite Peas, Carrot & Parsnip Puree and Red Wine Jus £19.95 *(2.6 miles)*

### SEA BASS

Pan Fried Fillet of Sea Bass, Buttered Samphire, Oven Roast Tomato, Jersey Royals, a Hollandaise  
Sauce with Caviar £19.95

### NUT ROAST WELLINGTON

Home Cooked Crispy Pastry Parcel with Butternut & Sweet Potato, Chesnutt, Roast Pine nuts,  
Creamy Carrot & Parsnip Sauce and Seasonal Vegetables (V) £17.95

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

## HOMEMADE DESSERTS

### APPLE CRUMBLE

Home Baked Traditional Apple, Cinnamon and Amaretto Crumble with Warm Custard £6.95

### CHEESECAKE

New York Style Home Baked Cheesecake, Raspberry Coulis £6.95

### CRÈME BRULÉE

Flavour of White Chocolate Crème Bruleé, Cinnamon Crumble, Short Bread £6.95

### CHEESE

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

### STICKY TOFFEE PUDDING

Warm Sticky Toffee Pudding with Pitted Dates, Butterscotch Sauce and Jude's Ice Cream £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.