

À la Carte Winter Menu

RAVIOLI

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

GAME PIE

Mini Game Pie, Braised Red Cabbage and Red Wine Jus £8.50 *(2.6 miles)*

PIGEON

Pan Seared Pigeon Breast, Blue Cheese & Peas Risotto and Grapevine Port Jus £7.95 *(2.6 miles)*

TERRINE

Freshly Cooked Chicken, Pistachio & Bacon Terrine, Grapevine Pickled, Watercress, and Homemade Crostini Bread £6.95 *(2.6 miles)*

SOUFFLÉ

Twice Baked Gruyère Cheese Soufflé, Parsnip Crisps, Red Pepper Sauce and Watercress (v) £6.95

SOUP DU JOUR

Parsnip & Apple Velouté, Garlic Croutons, Blue Cheese Crème Fraîche, Homemade Bread £5.95

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STEAK

Hampshire 8oz Ribeye Steak, Cajun Hand Cut Wedges, Onion Rings, Oven Roasted Tomato and Mushroom (Choice of Garlic Mayo, Red Wine Jus or Bordelaise Sauce) £23.95 *(2.6 miles)*

PORK

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

DUCK

Seared Breast of Duck, Orange Braised Red Cabbage, Orange, Cumin & Carrot Puree, Parsnip Crisps 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 Creamy Chestnut & Mascarpone Blue Cheese Sauce £18.95 *(2.6 miles)*

LAMB

Roast Rump of Lamb Marinated in a Harissa, Roast Chateau Potatoes, Seasonal Green Vegetables and Rosemary Jus £19.95 *(2.6 miles)*

SEA BASS

Pan Fried Fillet of Sea Bass, Buttered Samphire, Oven Roast Tomato, Roast Chateau Potatoes, and a Caper Beurre Blanc £19.95

RISOTTO AI VERDE

Home Cooked Vegetarian Creamy Risotto, Broad Beans, Peas and Red Pepper Sauce (V) £17.95

SIDES £3.50

Skinny Fries, Seasonal Vegetables, Roast Chateau Potatoes and Mixed Leaves Salad

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

HOMEMADE DESSERTS

CHOCOLATE BROWNIE

Homemade Hazelnuts Chocolate Brownie and Jude's Ice Cream £6.95

CHEESECAKE

Fruity Cheesecake, Raspberry Coulis £6.95

CRÈME BRULÉE

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

CHEESE

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

PANETTONE AL FORNO

Warm Panettone Italian Bread Butter Pudding 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

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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.