

Lunch and Early Bird Menu- 2 Courses £16.95 / 3 Courses £19.95

(Tue, Wed, Thu seated by 6-7pm and Fri & Sat seated by 6-6.30pm)

SOUP DU JOUR

Wild Mushroom Soup with Truffle Cream, Garlic Croutons (V)

HAM HOCK

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

SALMON GRAVLAX

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

SOUFFLÉ

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

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

SIRLOIN STEAK

Hampshire 8oz Sirloin Steak, Skinny Fries, Onion Ring, Oven Roasted Tomato, Grilled Mushroom and Red Wine Jus or Garlic Aioli (£4 Supplement) (2.6 miles Local Suppliers)

BEEF BOURGUIGNON

Slow Cooked Dice of Beef Cooked in a Burgundy Wine, Mushroom, Seasonal Mixed Vegetables and served with Dauphinoise Potatoes, Seasonal Mixed Vegetables (2.6 miles)

TORTELLINI

Pumpkin and Parmesan Tortellini Pasta Cooked with Red Pepper Sauce, Parmesan, Pearl Onion, Pine Nuts (V)

SEA BASS

Pan Fried Fillet of Sea Bass, Sautéed New Potatoes, Seasonal Mixed Vegetables, a Hollandaise Sauce with Caviar (£4 Supplement)

CHICKEN

Roast Chicken Marinated with Chestnut & Thyme, Garlic Puree, Sautéed New Potatoes, Carrot & Parsnip Puree and Grapevine Port Jus (2.6 miles)

CRISPY COD

Freshly Beer Battered Crispy Cod and Chips with Homemade Tartar Sauce, a Mixed Garden Dressed Leaves

~~~~~o HOMEMADE DESSERTS o~~~~~

FRUIT CRUMBLE

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

CHEESECAKE

Vanilla Baked Cheesecake, Raspberry Coulis

CHOCOLATE TORTE

Dark Belgian Chocolate Torte set on Chocolate Sponge topped with a Chocolate Ganache with Raspberry Coulis

ICE CREAM & SORBETS

Selection of Jude's Ice Creams and Sorbets

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