


The Vines

BAR & KITCHEN

SUMMER MENU

MONDAY-THURSDAY 6PM-8:30PM
FRIDAY & SATURDAY 12:30PM-8:30PM



✓ -Vegetarian

Gluten Free- 

 -Vegan

Dairy Free- 



Small Plates

Soup of The Day ✓   7
Served with Bread and Whipped Butter

Ham Hock Terrine 9
Manchego Beignet & Piccalilli

Fig, Bocconcini, & Prosciutto Tartine 8
Parsley Salsa

Smoked Salmon Mousse 9
Pickled Cucumber, Dill, Croutons

Wild Mushroom Arancini   8
Cep Cream



Sharing Plates

House Nachos ✓ 10
Fried Tortillas, Guacamole, salsa, Sour Cream, Jalapenos

Charcuteri Board 19
selection of Cured & preserved Meats with Pickles, Mozzarella, Sourdough Bread & Chutney

Moules Mariniere  19
Dill & Chardonnay Butter Sauce

Camembert ✓  17
Sweet Chilli, Garlic, Bruschetta, Salad & Chutney

Fish Platter 26
Soft Shell Crab, Garlic Prawns, Calamari, Smoked Salmon Mousse with Bread & Tartar Sauce

Vegetable Anti-Pasti    17
Beetroot Hummus & Dipping Oils



Classics & Salads


Barton Burger 18
Served with Chips & Side Salad
please ask your server for today's Burger

Beer Battered Fish & Chips 18
Minted Mushy Peas, Tartar sauce

Superfood Bowl    17
Mixed Grains, Shredded Carrot, Onion & Cabbage, Olives, Avocado, Lemon dressing

Roasted Vegetable Burger ✓ 16
Served with Chips & Side Salad

Caesar Salad 16
Grilled Chicken, Bacon, Leaf, Croutons & Classic Caesar Dressing

Grilled Goats Cheese, ✓  16
Beetroot & Honey Fig Salad

Please advise a member of our Restaurant Team if you have any allergies or dietary requirements so they are able to accommodate your needs.
Some of our dishes do contain nuts and other allergens, also some dishes could be adapted to suit individual dietary needs.

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Big Plates

Charcoal Risotto 	17	Tandoori Spiced Lamb Cutlets 	24
White wine, Pickled Zucchini's, Pine nuts, Micro Cress		Garlic Mash, Pea puree, Mint yoghurt, Savoy Cabbage	
Salmon & Chevril Fishcake 	20	Corn Fed Chicken 	22
Poached Egg, Hollandaise, Red Chard, Seasonal Vegetables, Capers & Lime Dressing		Baby Vegetables, Roasted Onion, Black Garlic Puree	
Moules Mariniere 	19	Beetroot Gnocchi 	17
Dill & Chardonnay Butter Sauce & Butter		Fresh rocket, Chimichurri & Toasted Pistachios	
Sirloin 10oz 	29	Ribeye 10oz 	32
Vine Tomatoes, King Trumpet Mushroom, Watercress, Thick Cut Chips served with a Peppercorn or Stilton Sauce		Vine Tomatoes, King Trumpet Mushroom, Watercress, Thick Cut Chips served with a Peppercorn or Stilton Sauce	

on the side


House Salad 	4
Buttered Mash Potato 	4.5
Seasonal Vegetables 	4.5
Artisan Bread Basket 	6.5

Hand Cut Chips 	4.5
Truffle & Parmesan Chips 	6
Garlic Bread 	4.5
House Slaw 	4

Sweet Plates

Summer Pudding 	9	Yoghurt Pannacotta 	8
Clotted Cream, Raspberry Coulis		Passionfruit Jelly, Honeycomb, Micro Mint	
Chocolate Fondant 	10	Lemon & Ginger Cheesecake 	9
Coffee Ice Cream, Pistachio Brittle		Vanilla Ice Cream	
Trio of Ice Cream 	7	Trio of Sorbets 	7
please choose from the following flavours Salted Caramel, Rum & Raisin, Pistachio, Vanilla, Coffee, Strawberry or Chocolate		please choose from the following flavours Passion fruit, Mango, Raspberry, Yuzu, Coconut	

Cheese

Artisan Cheeses 		Duo of Cheese	11
Bespoke list of Artisan Cheeses Handpicked by Perry Wakeman from Rennet & Rind. Served with Pear Chutney, Raisin Bread, Oat Crackers & Grapes		Trio of Cheese	16
		Full House (five Cheeses)	27

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