

GRAZING BOARDS

Antipasti

Serrano ham, salami, Ibérico pork loin, Parmesan crumb, pickles, artisan breads & dips 21.95

The Vine Board

Honey glazed chicken skewers, vegetable gyoza, edamame & pea houmous & cumin roasted flatbread, chicken tempura, nuoc cham & sweet chilli 21.95

STARTERS

Stone Baked Goats Cheese

Sun blush tomato ratatouille, sourdough croute 8.95 **V**

Hoi Sin Duck Spring Roll

Cashews, spring onion, radish, pak choi & hoi sin dressing 9.95

Pan Seared King Scallop & Heritage Tomato

Citrus basil dressing, filo pastry shard 14.45

Chicken Liver & Brandy Pate

Isle of Arran chutney, toasted brioche, crisp salad 8.95

Crispy Vegetable Gyoza

Asian slaw, sriracha mayo, black sesame 8.95 **VE**

Bloody Mary Prawn Cocktail

Plump king prawns, Atlantic prawns, Bloody Mary mayo, pickled cucumber, cherry tomato, sourdough croutes 9.95

Honey Glazed Chicken Skewer

Crushed ginger soya bean, wasabi, nuoc cham dip 8.95

Gambas Pil Pil

Garlic chilli king prawns, lemon, parsley, warm ciabatta 9.95

Soup of the Day

Warm sourdough & sea salt butter 6.45 **V**

Smoked Salmon Dill Tartare

Crème fraîche, baked brioche, rocket & lemon dressing 10.45

Crispy Tempura

Sweet chilli sauce, wasabi mayo

Vegetable 8.45 | 15.95 **V**

Chicken 8.95 | 16.95

King Prawn 9.75 | 17.95

NIBBLES

Gordal Picante Olives

Sun blush tomatoes & guindillas pepper 6.45 **VE**

Warm Artisan Breads

Sea salt butter & pomegranate molasses oil 6.95 **V**

Edamame & Pea Houmous

Crushed wasabi peas, coriander oil, cumin roasted flatbread 6.95 **VE**

SALADS

Feta & Tabbouleh Salad

Almond, apricot, olives, mint, coriander, peppers, cucumber, tomatoes 12.95 **V**

Poke Bowl

Wasabi peas, pak choi, avocado, edamame beans, pickled carrot, radish, heritage tomato, bulgar wheat 12.95 **VE**

Classic Caesar Salad

Anchovy, Caesar dressing, bacon shards, crispy croutes, Parmesan 11.95

Want More?

Add Chicken 4.95

Add King Prawns 5.95

Add Smoked Salmon 6.95

BAOS & BUNS

Churrasco Harissa Chicken Burger

Brioche bun, spicy mayo, baby gem, tomato, pickle wedge, fries 16.95

Chargrilled Beef Burger

Brioche bun, pickle wedge, slaw, burger sauce, fries 17.95

Beyond Meat Burger

Vegan bun, Smoked Applewood, pickle wedge, slaw, burger sauce, fries 17.95 **VE**

Gochujang Crispy Chicken Bao Buns

Red chilli & honey glazed chicken, sriracha mayo, pickled slaw, fries 18.45

Baja Fish Tacos

Baby gem, guacamole, pico de gallo, sriracha mayo, lemon, fries 17.95

Sesame & Chilli Tenderstem Bao Buns

Asian slaw, sriracha mayo, chilli fries 15.95 **V**

CLASSICS

Fish & Chips

Tank beer battered haddock, crushed mint peas, fries, homemade tartare 17.95

Coconut Chilli Chicken

Sweet chilli & coconut cream, fragrant rice, pak choi, prawn crackers 17.95

Mac & Cheese

Aged cheddar, mozzarella, Parmesan, pangrattato crumb, garlic ciabatta 15.95 **V**

Lemon & Thyme Chicken Breast

Hasselback potatoes, spring cabbage, pancetta & tarragon jus 18.95

MAINS

Slow Cooked Beef Short Rib

Cajun fries, tomato & basil salad, homemade BBQ sauce, onion rings 24.95

BBQ Korean Cod

Ginger & chilli pak choi, lotus root, coriander rice, lime, Korean dip 22.95

Asparagus & Ricotta Tortellini

Pea & shallots crème fraîche, Parmesan & soft herb crumb 18.95

Roast Breast of Duck

Chilli & ginger pak choi, sesame duck roll, steamed rice, star anise & coriander jus 22.95

Pan Seared Seabass

Parsley baby potatoes, broccoli, pea, spinach, Arran mustard & lemon dressing 19.95

Slow Cooked Moroccan Spiced Lamb

Almond & apricot tabbouleh, spring cabbage, tzatziki, harissa jus 22.95

Food Allergens & Intolerances:

For our guests with food sensitivities, allergies or special dietary needs:

We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

V = Vegetarian **VE** = Ask for Vegan

We apply a discretionary optional 8% service charge to the bill for parties of 6 or more. 100% of all service charge goes to our staff.

WOOD-FIRED CHURRASCO GRILL

Our steaks are specially selected hand cut Scotch 28 day dry aged beef cooked on the wood-fired churrasco grill. Served with Portobello mushrooms, cherry vine tomatoes, watercress & fries.

Sirloin 8oz 30.95

Ribeye 8oz 32.95

Fillet 7oz 34.95

Add a Sauce 3.45

Whisky & Arran Mustard | Béarnaise | Pepper & Brandy

Add a Side 5.45

Garlic King Prawns | Blue Cheese | Haggis

Half Spit Roast Harissa Glaze Chicken

Pico de gallo, wood-fired potatoes, ratatouille, chimichurri 19.95

PREMIUM SPECIALS

Treat yourself to The Vine's delicious signature specialities, perfect for sharing.

1kg Tomahawk

Wood-fired Scotch 28 day dry aged rib-eye, blistered cherry vine tomatoes, Portobello mushrooms, ratatouille, wood-fired potatoes and your choice of two sauces 79.95

16oz Chateaubriand

Wood-fired Scotch 28 day dry aged chateaubriand, blistered cherry vine tomatoes, Portobello mushrooms, ratatouille, wood-fired potatoes and your choice of two sauces 79.95

SIDES

Fries 3.95 **VE**

Chilli & Parmesan Fries 4.45

Truffle & Parmesan Fries 4.45

Cajun Fries 4.45 **VE**

Pancetta & Creamy Spring Cabbage 4.95

Mac & Cheese 4.95 **V**

Dirty Fries 6.95 **V**

Sea Salt Battered Onion Rings 3.95 **VE**

Invisible Fries 2.95

0% fat, 100% hospitality. All proceeds from invisible fries go to

Hospitality Action, who are doing everything they can to help people in hospitality.

Thanks for chipping in. For more information, visit hospitalityaction.org.uk

THE VINE

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