

Lunch

We're all about delicious world flavours, and this season we have introduced a whole host of new lunch dishes just waiting to be savoured. From light bites & sandwiches to grazing boards, our new lunch dishes are light & lovely.

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

NIBBLES

Gordal Picante Olives

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

Warm Artisan Breads

Sea salt butter & pomegranate molasses oil 6.45 **V**

Edamame & Pea Houmous

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

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 8.95

Chicken Liver & Brandy Pate

Isle of Arran chutney, toasted brioche, crisp salad 8.45

Crispy Vegetable Gyoza

Asian slaw, sriracha mayo, black sesame 8.45 **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 5.95 **V**

Smoked Salmon Dill Tartare

Crème fraîche, baked brioche, rocket & lemon dressing 9.95

Crispy Tempura

Sweet chilli sauce, wasabi mayo

Vegetable 8.45 | 15.95 **V**

Chicken 8.95 | 16.95

King Prawn 9.75 | 17.95

SANDWICHES

Available Monday – Friday until 4:30pm

All served with crisps & salad

Add soup or fries for 2.00

The Vine Chicken Club

Grilled bacon, tomato, shredded lettuce, egg mayo, ciabatta 9.45

Mojo Pork Cubano

Pulled BBQ pork, honey roast ham, mozzarella, gherkin, American mustard mayo, ciabatta 8.75

Classic Ham & Cheese Melt

Honey roast ham, mozzarella, mustard mayo, ciabatta 8.95

Wood-fired Ratatouille Vegetables

Smoked Applewood cheese, tomato sugo, rosemary, ciabatta 7.95 **VE**

Prawn Marie Rose

Sun blush tomato, basil, gem lettuce, lemon, ciabatta 9.75

Spit Roast Chicken

Wood-fired peppers, cucumber, sriracha mayo, spinach wrap 8.95

Philly Steak

Fillet of beef sandwich, roast onions, peppers, Swiss cheese, ciabatta 10.95

BAOS & BUNS

Churrasco Harissa Chicken Burger

Brioche bun, spicy mayo, baby gem, tomato, pickle wedge, fries 14.95

Chargrilled Beef Burger

Brioche bun, pickle wedge, slaw, burger sauce, fries 15.95

Beyond Meat Burger

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

Gochujang Crispy Chicken Bao Bun

Red chilli & honey glazed chicken, sriracha mayo, pickled slaw, fries 14.95

Sesame & Chilli Tenderstem Bao Bun

Asian slaw, sriracha mayo, chilli fries 13.95 **V**

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 4.45

Add King Prawns 5.95

Add Smoked Salmon 6.95

LIGHT LUNCH

Mac & Cheese

Aged cheddar, mozzarella, Parmesan, pangrattato crumb, garlic ciabatta 13.95 **V**

Fish Goujons & Chips

Tank beer battered haddock, crushed mint peas, fries, tartare sauce 15.45

Stone Baked Goats Cheese

Sun blush tomato ratatouille, sourdough croute, fries 14.95 **V**

Coconut Chilli Chicken

Sweet chilli & coconut cream, fragrant rice, pak choi, prawns crackers 14.95

Gambas Pil Pil

Garlic chilli king prawns, lemon, parsley, warm ciabatta, fries 15.95

MAINS

Slow Cooked Beef Short Rib

Cajun fries, tomato & basil salad, homemade BBQ sauce 21.95

Pan Seared Seabass

Parsley baby potatoes, broccoli, pea, spinach, Arran mustard & lemon dressing 18.95

Slow Cooked Moroccan Spiced Lamb

Almond & apricot tabbouleh, spring cabbage, tzatziki, harissa jus 21.95

Asparagus & Ricotta Tortellini

Pea & shallots crème fraîche, Parmesan & soft herb crumb 16.95

8oz Sirloin Steak Frites

Scotch 28 Day aged steak, cherry vine tomatoes, watercress, peppercorn sauce, fries 24.95

Half Spit Roast Harissa Glaze Chicken

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

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

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.

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