

SUNDAY'S AT THE VINE

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

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

DRINKS

Tennents Scotland 4.65

Heverlee Belgium 5.60

Guinness Ireland 5.65

Elderflower Daisy

Atopia Citrus, lemon juice, elderflower, apple, egg white, soda 4.95

Bloody Mary

Smirnoff Vodka, lemon juice, tomato juice, Lea & Perrins 8.95

Mimosa

Prosecco, fresh orange juice 7.95

Aperol Spritz

Aperol, prosecco, soda water 7.95

Organic Cabernet Sauvignon

Mureda Spain 6.75 | 9.65 | 27.95

Goyenchea Chardonnay

Argentina 7.75 | 10.35 | 30.95

MAINS

Ribeye 8oz

Served with blistered cherry vine tomatoes, Portobello mushroom & fries 32.95

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**

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

SUNDAY BEST

Nothing rounds off Sunday quite like relaxing & spending time with family & friends. What makes it even more perfect is a delicious Sunday Roast. Our tender prime of beef is marinated in rosemary and garlic for a leisurely 48 hours, and served with all the trimmings including bottomless Yorkies & gravy.

48 Hour Rosemary & Garlic Marinated Sirloin Of Beef

Buttery mash, smoky beef tallow roast potatoes, caramelised shallots, honey glazed carrot, bottomless Yorkshire puddings & gravy 21.95

Half Spit Roast Harissa Glaze Chicken

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

Plant Based Roast

Thyme & rosemary roasted squash, roasted root vegetables, Yorkshire pudding, Arran mustard, sea salt roasted potatoes, port jus 16.95 **V**

Roast Beef French Dip

Slow braised onions, horseradish mayo, potato wedges, ciabatta & a jus for dipping 15.95

Add a Side

Buttery Mash | Mac & Cheese | Smoky Beef Fat Tallow Roast Potatoes | Honey Glazed Root Vegetables 4.95

LITTLE DARLINGS

Mini Roast Beef

Buttery mash, roast potatoes, honey glazed carrots, Yorkshire puddings & gravy 7.95

Mini Roast Chicken

Crunchy potatoes, honey roast root vegetables, roast chicken jus 7.95

Mini Plant Based Roast

Thyme & Rosemary roasted squash, roasted root vegetables, roast potatoes, vegetable jus 7.95 **V**

LITTLE DARLING DRINKS

Freaky Tiki

Mango, passionfruit, orange, pineapple 3.00

Megashake

Vanilla & chocolate ice cream milkshake 3.00

Strawberry Splash

Strawberry, apple & lemon 3.00

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**

Sunday Roast



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.