



THE VINE

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 may apply a discretionary optional service charge to the bill. 100% of all service charge goes to our team in venue.

Where applicable this will be clearly stated on your bill and can be removed at your discretion.

FORK-OUT-LESS

LUNCH

Enjoy a main course for **12.95**
Add an additional course +4.95
Monday - Thursday, 12pm - 4pm

DINNER

Enjoy two courses for **18.95**
Monday - Thursday, 4pm - 9pm
Friday & Sunday, 12pm - 9pm
Saturday, 12pm - 4pm

STARTERS

CLASSIC OLIVE OIL HOUMOUS

Pomegranate, crispy shallots
& Khobez flat bread **V**

CHICKEN LIVER & BRANDY PATE

Isle of Arran chutney, toasted
brioche, crisp salad

CRISPY VEGETABLE GYOZA

Asian slaw, sriracha, black sesame **V**

STONE BAKED GOATS CHEESE

Sun blush tomato ratatouille,
sourdough croûte **V**

SOUP OF THE DAY

Warm sourdough
& butter **V**

MAINS

MAC & CHEESE

Aged cheddar, mozzarella, Italian cheese,
herb crumb & garlic ciabatta **V**

SWISS CHICKEN FONDUE

Pancetta, woodland mushroom,
tank beer cheese fondue, Hasselback potato
& tenderstem broccoli

GOAN VEGETABLE CURRY

Aromatic tomato coconut sauce,
fragrant rice & mini poppadoms **V**

FISH GOUJONS & CHIPS

Tank beer battered haddock, mushy peas,
fries & tartare sauce

WOODLAND MUSHROOM RIGATONI

Confit garlic, spinach, Parmesan cream sauce
& truffle herb pangrattato **V**

SIZZLING VEGETABLE FAJITAS

Soft tortilla, fresh coriander & pepper salsa,
sour cream, guacamole, cheddar **V**
Add Chicken +3.45 | Add Prawns +4.95

TREAT YOURSELF

Enjoy some of our speciality mains for just a little bit more.

STEAK ET FRITES

8oz flat-iron, peppercorn sauce,
watercress & fries **+6.00**

CHILLI & GINGER FILLET OF SALMON

Coriander rice, sesame pak choi, glass
noodle crisp, chilli coconut sauce **+5.00**

SLOW COOKED BEEF BOURGUIGNON

Woodland mushrooms, bacon, baby onions,
pomme purée, Burgundy red wine sauce **+5.00**

DESSERTS

MINI MESS

White chocolate, berries,
crushed meringue, Chantilly cream **V**

STICKY TOFFEE PUDDING

Butterscotch sauce &
vanilla ice cream **V**

TRADITIONAL ITALIAN ICE CREAM

CHOOSE TWO:

Vanilla, chocolate or strawberry **V**

ADD SAUCE:

(Strawberry, chocolate or butterscotch)

OR a Cadbury Flake

CLASSIC AFFOGATO

Espresso shot, vanilla ice cream
& homemade shortbread **V**