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 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.

LUNCH FROM 9.95

Available Monday - Friday
12pm – 4.30pm

SANDWICHES

Choose from bloomer or artisan sourdough baguette.
All served with crisps, slaw & your choice of
freshly made soup or fries.

SALT BEEF CHEDDAR MELT
Mature cheddar, grain mustard mayo & pickle 10.95

CLASSIC HAM & CHEESE MELT
Honey roast ham, mozzarella, mustard mayo 9.95

TUNA MELT
Arran cheddar, baby gem, plum tomato 9.95

PIRI PIRI SPIT ROAST CHICKEN
Tomato, lettuce, spicy mayo 10.95

CRISPY VEGAN SALT & CHILLI TOFU
Fragrant Kimchi & gochujang sauce 10.45 VE

LIGHTER LUNCHES

FISH GOUJONS
IPA beer battered haddock, mushy peas, fries, homemade tartare 14.45

STONE BAKED GOATS CHEESE
Sun blush tomato ratatouille, sourdough croûte, garlic ciabatta, fries 11.95 V

GAMBAS PIL PIL
Garlic chilli king prawns, lemon, parsley, fries 13.95

PEPPERED SAUSAGE & CARAMELISED RED ONION HOT POT
Creamy mash, bourguignon jus 11.95

TANK CHICKEN
Swiss cheese & creamy mash 10.45

PIZZETTE
San Marzano tomato sugo, Fior di Latte, fresh basil 9.95

Why not add a dessert for 4.95 from our Fork Out Less Two Course menu?

FORK-OUT-LESS

TWO COURSES 18.95
THREE COURSES 22.95

Available from Sunday at 5pm until Friday at 5pm

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

FISH GOUJONS & CHIPS
Tank beer battered haddock, mushy peas, fries & tartare sauce

GOAN VEGETABLE CURRY
Aromatic tomato coconut sauce, fragrant rice & mini poppadoms V

SIZZLING VEGETABLE FAJITAS
Soft tortilla, fresh coriander & pepper salsa, sour cream, guacamole, cheddar V

Add Chicken +3.45 | Add Prawns +4.95

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

WOODLAND MUSHROOM RIGATONI
Confit garlic, spinach, Parmesan cream sauce & truffle herb pangrattato V

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

MISO CARAMELISED ROCK SALMON
Sesame greens, steamed ginger rice, burnt lime, white miso & chilli sauce +5.00

SLOW COOKED BEEF BOURGUIGNON
Woodland mushrooms, bacon, baby onions, pomme purée, burgundy red wine sauce +5.00

ADD A LITTLE SWEET TREAT

All made fresh from our very own Bakehouse.

MINI MESS
White chocolate, berries, crushed meringue, Chantilly cream V

STICKY TOFFEE PUDDING
Butterscotch sauce & vanilla ice cream V

CLASSIC AFFOGATO
Espresso shot, vanilla ice cream & homemade shortbread

CHOCOLATE FUDGE CAKE
Rich Belgian chocolate layer cake & vanilla ice cream V

TRADITIONAL ITALIAN ICE CREAM
CHOOSE TWO:
Vanilla, chocolate or strawberry ripple V
ADD SAUCE:
(Strawberry, chocolate or butterscotch)
OR a Cadbury Flake

FOR THE TABLE

WARM BAKEHOUSE SOURDOUGH
Butter 6.95 V

GORDAL PICANTE OLIVES
Sun blushed tomatoes 5.45 V

SIDES

Mac & Cheese V 4.95
Fries VE 3.75
Dirty Fries 6.45
Cajun Fries V 4.15
Chilli & Parm Fries 4.15
Truffle & Parm Fries 4.15
Sea Salt Battered Onion Rings V 3.95

HOT BEVERAGES

Americano 3.35
Brown Coffee 3.35
Espresso 3.10
Double Espresso 3.55
Espresso Con Panna 3.40
Macchiato 3.35
White Coffee 3.65
Cappuccino 3.80
Latte 3.80
Mocha 4.10
Go Large +0.70
Extra Shot +0.70
Add Syrup +0.75
Caramel / Hazelnut / Vanilla
Sugar free option available, these are vegan friendly and also free from GMO's.

Breakfast Tea 3.30
Jenier Herbal Tea 3.35
Camomile / Earl Grey / Apple & Cinnamon / Fruit & Blossom / Lemon & Ginger / Blossom Green Peppermint / Delicious Berry
Liqueur Coffee 5.50
Hot Chocolate 3.95
Your choice of dark or white chocolate
Luxury Hot Chocolate 4.10
Fresh cream & marshmallows
Add syrup +0.75
Mint / Orange

Enjoy one of our delicious cakes & a coffee for 6.50

Available every morning until midday