

Festive Evening Menu

November 19th – January 2nd

Whilst you're thinking...

Warm ciabatta, oil & balsamic £3 - Add olives £2.5 | Add hummus £2

STARTERS

Creamy Garlic Mushrooms £6

Served with toasted ciabatta. (V) (GF*)

Halloumi In Blankets £6

Halloumi sticks wrapped in bacon with a cranberry relish (GF)

Festive Spiced Pumpkin & Chestnut Soup £5.5

Served with warm ciabatta bread. (VG) (GF*) (N)

Smoked Salmon Smørrebrød £6.5

Cream cheese, pickled radish served on rye bread.

Honey & Sesame Mini Chicken Fillet £6

Toasted peanuts & chargrilled chilli salsa. (GF) (N)

Duck & Orange Pate £6

Served with warm sliced ciabatta crostini.

MAINS

Roast Turkey Crown - £12.5

Served with crispy potatoes, glazed carrots, spiced red cabbage, sprouts, Yorkshire pudding, pigs in blankets, cranberry & chestnut stuffing and homemade thyme gravy. (N)

Braised Shoulder Of Lamb - £13

Served with crispy potatoes, glazed carrots, spiced red cabbage, sprouts, Yorkshire pudding, pigs in blankets, cranberry & chestnut stuffing and homemade minted gravy. (N)

Cranberry & Chestnut Roast - £12

Nut roast served with crispy potatoes, glazed carrots, spiced red cabbage, sprouts, Yorkshire pudding, stuffing and red wine gravy. (VG)

ALL ROASTS HAVE A GLUTEN FREE OPTION

Grilled Salmon Fillet £15

Pesto new potatoes, green beans, tarragon hollandaise & crispy Parma ham parmesan garnish. (GF)

Pan Fried Duck Breast - £14.5

Sweet potato mash, glazed carrots and a red grape jus. (GF) (DF)

Grilled Cajun Chicken - £13.5

Roasted vegetables, Taleggio cheese, crushed new potatoes & a white wine creamy sauce. (GF)

Steaks

All steaks are served with a Portobello mushroom, grilled tomato & triple cooked thick chips. (GF)

Rump £15 | Sirloin £18 | Ribeye £20

Add a sauce for an additional £1.50

Mushroom (GF) | Blue Cheese (GF) | Peppercorn (GF)

Add to your steak – BBQ Pulled Pork £2 | Ranch Coleslaw £1.5 | Garlic King prawns (2) £3

(GF) Gluten Free · (V) Vegetarian · (VG) Vegan · (DF) Dairy Free · (N) Nuts · (M) Molluscs · (*) Option

Burgers

Burgers are served in a brioche bun with iceberg lettuce, tomato, gherkin, crispy onions, ranch coleslaw,
Skin-on fries & your choice of cheese.

Choose your cheese - Monterey Jack Cheddar, blue cheese or vegan cheese (VG)

The Grapevine Burger - £15

8oz prime beef burger, grilled chicken breast, chipotle mayo, streaky smoked bacon & house BBQ pulled pork.

8oz Prime Beef burger - £10.5

Smoked streaky bacon, spiced tomato relish & chipotle mayo.

Grilled Cajun Chicken - £10.5

Smoked streaky bacon & hickory BBQ sauce.

Wild Boar & Wholegrain Mustard - £11.5

Served with a sweet apple relish.

Falafel Burger - £9.5

Served in a seeded bun with Cannellini mayo, spiced tomato relish & vegan cheese. (VG)

Add to your burger – Beef burger £3 | Grilled chicken £2.5 | Boar burger £3.50 | Falafel burger £2 |

Streaky bacon £1.25 | BBQ pulled pork £ 1.5 | Blue cheese £1.25 | Monterey Jack Cheddar £1.25

Sides...

Triple cooked thick chips (GF) £3

Skin on fries (GF) £2.5

Seasonal vegetables (GF) £3

Side salad (VG) (GF) £2.5

Garlic bread £3.5

DESSERTS

Sticky Toffee Date & Walnut Pudding £6

Served with tiramisu ice cream & toffee sauce. (N)

Christmas Pudding £6

Served with brandy butter & double cream.

Spiced Rhubarb & Apple Oat Crumble £6

Served with warm custard. (VG*)

Ivor's Ice Cream & Sorbet £5.5

Please ask your serve for flavours. (VG*)

Winter Spiced Poached Pear £5.5

Served with grilled pineapple and walnut yoghurt. (VG)

Grapevine Eton Mess £5.5

Fruit compote, Italian meringue & Chantilly cream. (V)(GF)

Deconstructed Chocolate & Hazelnut Pot £6

Salted caramel, crushed hazelnut crumb & vanilla ice cream. (N)

Grapevine Cheese Board £8

Cheddar, brie, blue, grapes, spiced tomato chutney & crackers.

Some dishes may be subject to change.

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