

THE
MOUNT VINEYARD

Appetisers

Maple Spiced Pecans & Cashews (ve)(n)	£3.95
Nocellara Green Olives (ve)	£4.95
Padron Peppers Sea Salt Chilli Garlic & Basil Dressing (ve)	£6.75
Selection Of Artisan Breads Butter Rosettes Oil & Balsamic (v)	£6.75

Hand Stretched Flat Bread With - Garlic & Lemon Thyme Sea Salt (ve)	£5.95
Tomato Garlic & Lemon Thyme Sea Salt Basil & Garlic Oil (ve)	£6.95
Garlic & Lemon Thyme Sea Salt Buffalo Mozzarella (v)	£7.95

Small Plates

With the success of our 'Small Plates' on our last menu, Head Chef Harrison Paice presents this fresh range of delicious dishes. He recommends one per person as a starter or three to four as a main course.

Falafels (v)

Moroccan Spiced Falafel
| Minted Yoghurt
£7.95

**La Baume Sauvignon Blanc*

Truffle Gnocchi (ve)

Gnocchi | Vegan Truffle Bechamel |
Garlic & Lemon Thyme Crumb
| Truffle Shavings
£9.95

**Wayfarer Pinot Noir Rosé*

Chorizo al Vino Tinto

12 Hour Braised Chorizo Bites |
The Mount Vineyard Pinot Noir
| Doorstop of Bread
£10.95

**Ontañón Red Rioja*

Prawn Skewers

Tiger Prawns |
Honey Mustard Glaze
| Puréed Avocado
£10.95

**Soave Classico*

Truffle Arancini (v)

Cheese & Truffle Arancini |
Salsa Verde | Pea Shoots
£9.95

**The Mount Vineyard Bacchus*

Devils On Horseback

Medjool Dates |
Smoked Pancetta
£6.95

**The Mount Vineyard Pinot Noir*

Serrano Spears

Serrano Wrapped Asparagus
| Salsa Verde
£7.95

(Add more for £1.95 each)

**The Mount Vineyard Sparkling Rosé*

Venison Bresaola

Oak Smoked Venison |
Sweet Roasted Roscoff Onions
| Pickled Cherries
£9.95

**Valpolicella Ripasso*

Steak Tartare

Raw Fillet Steak | Capers | Crispbread
| Torched Baby Gem | Quail's Yolk
£13.95

**Ultimate Provence*

Vine Leaves (v)

Rice & Vegetable Stuffed Vine Leaves
| Minted Yoghurt | Torched Baby Gem
£8.25

**Côtes du Rhône*

Romero Pepper (ve)

Stuffed Pepper | Vegan Feta |
Couscous | Salsa Verde
£8.95

**Last Stand Chardonnay*

Minted Lamb Skewers

Herb Marinated Koftas |
Mint Yoghurt | Minted Greens
£9.95

**False Bay Cinsault Rosé*

Seared Tuna

Yellow Fin Tuna | Pickled Cucumber
| Ginger Vinaigrette
| Spring Onion
£12.50

**False Bay Cinsault Rosé*

Sharing Boards

The English Cheese Board (v)

Charcoal Cheddar | Brighton Blue
| Woodside Red | Fudge's Biscuits
| Spicy Tomato Chutney | Rocket

£16.95

**Soave Classico*

Baked Camembert (v)

Lemon Thyme & Garlic
| Torched Gem Lettuce | Crostini
| Spicy Tomato Chutney

£17.95

**False Bay Chenin Blanc*

Steak Tartare

Raw Fillet Steak | Capers
| Crispbread | Torched Baby Gem
| Quail's Yolk

£26.95

**Ultimate Provence*

The Burrata (v)

Heritage Tomato | Minted Greens
| Salsa Verde | Crostini

£18.95

**La Baume Sauvignon Blanc*

The Deli

Charcoal Cheddar | Brighton Blue
Oak Smoked Venison | Chorizo
| Woodside Red | Serrano |

| Spicy Tomato Chutney

| Crispbread | Rocket

£25.95

**Valpolicella Ripasso*

The Butcher's Board

Serrano | Oak Smoked Venison
| Chorizo | Fudge's Biscuits
| Spicy Tomato Chutney | Rocket

£17.95

**The Mount Vineyard Pinot Noir*

Vegan Baked Camembert (ve)

Lemon Thyme & Garlic
| Torched Gem Lettuce | Crostini
| Spicy Tomato Chutney

£17.95

**False Bay Chenin Blanc*

Mezze Board

Moroccan Spiced Falafel | Hummus |
Rice & Vegetable Stuffed Vine Leaves
| Olives | Minted Greens | Feta

| Lamb Koftas | Crostini

£25.95

**Ultimate Provence*

Stone Baked Pizza

Four Cheese (v)

Tomato Base | Mozzarella | Brighton Blue
Charcoal Cheddar | Woodside Red

£15.95

**Cline Zinfandel*

Tricolore (v)

Tomato Base | Buffalo Mozzarella
| Heritage Tomato | Fresh Basil | Basil & Garlic Oil

£15.95

**The Mount Vineyard Pinot Noir*

Fungi (ve)

Truffle Vegan Bechamel Base | Vegan Mozzarella
Roscoff Onions | Portobello | Truffle | Spinach

£15.95

**The Last Stand Chardonnay*

Harissa Chicken

Garlic & Lemon Thyme Base | Buffalo Mozzarella
| Harissa Chicken | Sweet Peppers | Spring Onion

£17.95

**Ultimate Provence*

Minty Lamb

Salsa Verde Base | Feta | Marinated Lamb |
Minted Greens | Mint Yoghurt Dressing

£17.95

**Ontañón White Rioja*

The Shoreham Cross

Margherita Base | Nduja | Fresh Chilli
| Chorizo | Sweet Chilli Jam

£17.95

**Valpolicella Ripasso*

Black Tiger

Garlic & Lemon Thyme Base | Mozzarella | Fresh Chilli
| Honey Mustard Tiger Prawns | Capers

| Spring Onion | Spinach

£18.95

**The Mount Vineyard Sparkling Rosé*

Extra toppings from £1.25 | Gluten free bases for £3.75

Pick 'n' Mix Greens

One as a side salad

£5.95

Choose three salads to make a
main course in one bowl

£14.95

Pasta Salad (ve)

Vegan Penne | Pickled Cucumber |
Spring Onion | Sweet Peppers | Salsa Verde

The Greek (v)

Halloumi | Toasted Coconut | Pea Shoots
| Pomegranate | Basil & Garlic Oil

Minted Greens (v)(n)

Broad Beans | Asparagus |
Sugar Snaps | Mint | Almonds | Salsa Verde

Rocket & Parmesan

Rocket | Parmesan | Olive Oil | Balsamic

Classic Caesar

Baby Gem | Crostini | Parmesan
| Classic Caesar Dressing

add Harissa Chicken for £1.25

Crust Dippers

Harissa Aioli

All 3 £4.00

Honey Mustard Aioli

£1.50

Garlic, Lemon & Dill Aioli

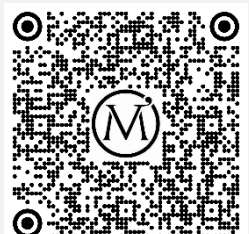
£1.50

£1.50

Please be aware that we do have nuts & allergy related products within our kitchens and cannot guarantee 100% that there are no traces in other dishes. If you have a food allergy or a special dietary requirement, please inform a member of The Mount Vineyard team. We have added (v) for dishes that are suitable for vegetarians, (ve) for dishes that are suitable for vegans & (n) for any dishes that contain nuts.

Pricing inclusive of VAT. A discretionary 12.5% service charge will be added to your bill & 100% of this goes to the staff that have worked today.

For allergen info, please scan our QR code



Sweets

**Six Salted Caramel
Chocolate Bon Bons**
£7.95

Tiramisu Cheesecake (v)(n)
Amaretto |
Tiramisu | Biscuit Base
£7.95

Pavlova
Passion Fruit | Vanilla Cream |
Meringue | Strawberries | Mint
£7.95

Polenta Slice
Lemon | Elderflower | Polenta
| Taywell Farm Lemon Meringue Ice Cream
£8.25

Brownie
Triple Chocolate Brownie |
Kirsch Cherry Compote |
Taywell Farm Vanilla Ice Cream
£8.25

Choux Bun
Profiteroles |
Hazelnut Chocolate Cream
| Caramelised Hazelnuts |
Dark Chocolate Sauce
£8.75

The PX Affogato
(vegan option available)
Pedro Ximenez | Espresso
| Taywell Vanilla Ice Cream
£9.75

The Big Cheese

Woodside Red | Brighton Blue | Charcoal Cheddar |
Fudge's Biscuits | Orange | Spicy Tomato Chutney
£11.95

Taywell Farm Ice Cream & Sorbet Tubs
Madagascar Vanilla | Chocolate | Mint Choc Chip |
Rum & Raisin | Coffee | Honeycomb |
Mango Sorbet (ve) | Raspberry Sorbet (ve)
Vegan Vanilla Ice Cream (ve)
£4.95

Grappa

Tosolini Grappa Cividina Tipica
40% abv, Bepi Tosolini. Tosolini, It **£4.95**

Tosolini I Legni Rovere (Oak Aged)
42% abv, Bepi Tosolini. Tosolini, It **£8.55**

Warmed Brandy

Hennessy V.S.
40% abv, JAs Hennessy & Co. Cognac, FR **£5.00**

Rémy Martin V.S.O.P.
40% abv, E. Remy Martin & Co. Cognac, FR **£5.95**

Hennessy XO
40% abv, JAs Hennessy & Co. Cognac, FR **£19.95**

Dessert Wine

Maison Sichel Sauternes
14% Bordeaux, FR 50ml **£6.75** 375ml **£39.95**

Essensia Orange Muscat
12% California, USA 50ml **£9.95** 375ml **£51.95**

Fortified

Taylors LBV Port
20% abv, Fladgate & Yeatman Distillery,
Douro Valley, Portugal 50ml **£4.75** 700ml **£49.95**

Pedro Ximenez
15% abv, Jerez, Spain 50ml **£5.75** 700ml **£56.95**

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Something For After

Baileys Molinari Hot Chocolate	<i>Baileys</i>	£7.95
Hot Chocolate Orange	<i>Cointreau</i>	£7.95
Kahlua Molinari Mocaccino	<i>Kahlua</i>	£7.95
Irish Coffee	<i>Jameson</i>	£9.95
French Coffee	<i>Hennessy V.S.</i>	£9.95
Amaretto Coffee	<i>Disaronno</i>	£9.95
Italian Coffee	<i>Sambuca</i>	£9.95
Calypso Coffee	<i>Kahlua</i>	£9.95
Cointreau Coffee	<i>Cointreau</i>	£9.95
Baileys Coffee	<i>Baileys</i>	£9.95
Hot 'Todee'	<i>Lemon Honey Whisky Port Angostura</i>	£9.95
Grasshopper	<i>Crème de Menthe Crème de Cacao Cream Milk</i>	£9.95
Espresso Martini	<i>Espresso Kahlua Vodka Gomme</i>	£10.50

Coffee

Ristretto		£2.75
Double Ristretto		£3.75
Espresso		£2.75
Double Espresso		£3.75
Café Macchiato		£2.95
Double Macchiato		£3.95
Americano		£3.75
Flat White		£3.95
Cappuccino		£3.95
Café Latte		£4.25
Molinari Hot Chocolate		£4.25
Molinari Mocha		£4.75

All above available with Oat or Vanilla Soya

All coffees available in De-caffeinated too.

Birchall Tea's

Great Rift Breakfast Tea	£2.95
Great Rift 'Decaf' Breakfast Tea	£2.95
Virunga Earl Grey	£2.95
Peppermint	£2.95
Green Tea	£2.95
Green Tea & Peach	£2.95
Camomile	£2.95
Lemongrass & Ginger	£2.95
Organic Redbush	£2.95
Red Berry & Flower	£2.95
Jasmine Tea Pearls	£2.95
Virunga Chai	£2.95