



APPETISERS

MIXED SPICED MAPLE NUTS <i>Cashews & pecans (vg)(n)</i>	£4.25	ARTISAN BREAD SELECTION <i>Olive oil & balsamic, with butter rosettes (v)</i>	£7.95
GORDAL OLIVES <i>Pitted Queen Gordal Olives with Chilli (vg)</i>	£4.95	FLAT BREADS: <i>Garlic & lemon thyme (vg)</i>	£5.95
PADRON PEPPERS <i>Chilli Maldon salt, with basil & garlic oil (vg)</i>	£6.95	<i>Tomato basil, garlic & lemon thyme (vg)</i>	£6.95
		<i>Garlic, lemon thyme & buffalo mozzarella (v)</i>	£7.95

SMALL PLATES

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.

EDAMAME BEANS

Miso salt (vg)
£6.75

HASSEL BACKS

*Fingerling potatoes, garlic & sage aioli
and micro mint (v)*
£6.95

BURRATA

*Burrata, asparagus,
with crispy onion & chilli oil (v)*
£11.95

WILD MUSHROOM HOTPOT

*Sage & onion béchamel,
wild mushroom, hassel-back potatoes
with crispy onion & coriander (v)*
£11.95

CURRIED CAULIFLOWER

*Spice roasted cauliflower, chickpeas,
pomegranate molasses & pea shoots (vg)*
£8.95

AUTUMN TOMATO TARTARE

*Sundried tomato, shallots,
pickles & crisp bread (vg)*
£11.95

SPROUTS & LARDONS

Maple roasted sprouts with crispy lardons
£5.95

BRIE & BACON

*Brioche, smoked streaky bacon,
Sussex brie & cranberry sauce*
£5.95

DEVILS ON HORSEBACKS

Medjool dates & smoked pancetta
£6.75

COSY PIGS

*Chipolata wrapped in smoked bacon with
a maple & mustard glaze & sesame seed*
£7.95

STUFFED JALAPEÑO

*Mascarpone, nduja, lamb's lettuce
with crispy onions & coriander*
£8.95

CRISPY BELLY BITES

*Pork belly bites, marinated in honey,
soy & apple purée*
£9.95

TERIYAKI SALMON BITES

Teriyaki salmon with sriracha & sesame seed
£9.95

TIGER KING

*Tiger King Prawns, with chilli garlic butter
& a doorstop of bread*
£12.95

SALMON CEVICHE

*Sushi grade salmon, with citrus, soy & ginger,
pickled fennel & pomegranate*
£13.95

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SHARING BOARDS

BURRATA

Lemon thyme & garlic flatbread with burrata, beetroot hummus, chickpeas, crispy chilli & onion oil (v)

£13.95

CAMEMBERT

Camembert with cranberry sauce & crisp bread (v)

£15.95

VEGAN CAMEMBERT

Vegan camembert with cranberry sauce & crisp bread (vg)

£16.95

BUTCHERS BOARD

Chorizo, coppa ham, artisan biscuits, sundried tomatoes & chicory served with The Mount Vineyard Chutney

£15.95

DELI BOARD

Charcoal cheddar, Sussex Marble Cranberry, Kentish Blue served with chorizo, chipolatas wrapped in pancetta, coppa ham.

Accompanied by artisan bread, beetroot hummus, artisan biscuits & The Mount Vineyard Chutney

£30.95

BRITISH CHEESE SELECTION

Charcoal cheddar, Sussex Marble Cranberry, Kentish Blue with artisan biscuits, sundried tomatoes, chicory & The Mount Vineyard Chutney (v)

£17.95

STONE BAKED PIZZA

CAPRESE

Tomato base, buffalo mozzarella, sundried tomatoes & basil (v)

£14.95

SPICED SLICE

Margherita base, chorizo bites, nduja, roquito pepper pearls & chilli jam

£18.95

BEET TREAT

Beetroot purée, vegan feta, heritage beetroot, roasted red onion & garden peas (vg)

£14.95

FOUR CHEESE

Margherita base, Charcoal Cheddar, Sussex Marble Cranberry & Kentish Blue (v)

£15.95

FESTIVE FEAST

Sage & onion béchamel, mozzarella, ten hour braised turkey, maple roasted sprouts & lardons, spiced apple & cranberry stuffing, Sussex brie & redcurrants

£17.95

SAMURAI SLICE

Garlic & lemon thyme, mozzarella, teriyaki salmon, sundried tomatoes, chilli jam & pomegranate

£16.95

TRUFFLED CLUCKER

Garlic & lemon thyme, buffalo mozzarella, basil & garlic chicken breast, sundried tomatoes & whipped truffle cream

£18.95

CRUST DIPPERS

£1.50 each £4.00 for all 3

Sage & garlic aioli

Chili jam aioli

Bacon & cranberry aioli

PICK 'N' MIX GREENS

ONE SIDE SALAD

£5.95

THREE SIDE SALADS

(To make one main course in a bowl)

£15.95

FLOWER DÉVOUER

Curried roasted cauliflower, crisp puffed quinoa, pomegranate, chickpeas and pomegranate molasses (vg)

OMEGA

Omega Four Seed, garden peas, beetroot hummus & lambs lettuce (vg)

SWEET NUT

Chestnuts, maple roasted sprouts & lardons, sundried tomatoes & rocket (n)

NUTTY ROOT

Heritage beetroot, roasted red onion, red chicory, goats cream, mixed spiced maple nuts (v)(n)

ROCKET & PARMESAN

Rocket & parmesan with a balsamic reduction



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

DESSERTS

CHOCOLATE TRUFFLES

Six caramel filled chocolate truffles
£7.95

BLACK FOREST

Kirsch soaked chocolate sponge, cherry compote & chantilly cream
£7.95

BAKED SYRUP SPONGE

Old fashioned sticky baked syrup sponge, served with pouring cream
£6.95

BRIOCHE BREAD & BUTTER PUDDING

Buttery brioche layered with marmalade & white chocolate, served with vanilla ice cream
£6.95

THE MOUNT VINEYARD MINCE PIE

Our famous giant mince pie, homemade buttery pastry, filled with mince meat with a hint of sherry, vanilla crème anglaise & micro mint (n)
£9.95

BRITISH CHEESE SELECTION

Charcoal Cheddar, Sussex Marble Cranberry, Kentish Blue, fresh figs, physalis, artisan biscuits & The Mount Vineyard chutney
£14.75

CHRISTMAS PUDDING

Vanilla crème anglaise & micro mint (n)
£7.95

VEGAN CHRISTMAS PUDDING

Vegan vanilla crème anglaise & micro mint (vg)(n)
£7.95

CHOCOLATE TART

Dark chocolate tart, coffee, smoked sea salt served with crème fraîche
£7.95

PISTACHIO TART

Homemade vegan sweet pastry case, filled with pistachio crème pâtissière served with vanilla ice cream (vg)(n)
£7.95

TAYWELL FARM ICE CREAM & SORBET TUBS

Caramel Cream with Fudge | Chocolate | Coffee | Honeycomb | Salted Caramel Rum & Raisin | Vanilla Lemon Sorbet (vg) | Mango Sorbet (vg)
£4.95

SOMETHING FOR AFTER

Baileys Molinari Hot Chocolate Baileys	£7.95
Hot Chocolate Orange Cointreau	£7.95
Kahlua Molinari Mocaccino Kahlua	£7.95
Irish Coffee Jameson	£9.95
French Coffee Hennessy V.S	£9.95
Amaretto Coffee Disaronno	£9.95
Italian Coffee Sambuca	£9.95
Calypso Coffee Kahlua	£9.95
Cointreau Coffee Cointreau	£9.95
Baileys Coffee Baileys	£9.95
Hot 'Todee' Lemon, Honey, Whisky, Port, Angostura	£9.95
Grasshopper Crème de Menthe, Crème de Cacao, Cream, Milk	£9.95
Espresso Martini Espresso, Kahlua, Vodka & Gomme	£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	£3.95
Molinari Hot Chocolate	£4.50
Molinari Mocha	£4.95

All above available with Oat or Vanilla Soya
All coffees available in De-caffeinated too.

BIRCHALL TEA'S

Great Rift Breakfast Tea	£3.25
Great Rift 'Decaf' Breakfast Tea	£3.25
Virunga Earl Grey	£3.25
Peppermint	£3.25
Green Tea	£3.25
Green Tea & Peach	£3.25
Camomile	£3.25
Lemongrass & Ginger	£3.25
Organic Redbush	£3.25
Red Berry & Flower	£3.25

DESSERT WINE

	50ML	375ML
Maison Sichel Sauternes 14% Bordeaux, FR	£6.75	£39.95
Essensia Orange Muscat 12% California, USA	£7.95	£52.95

FORTIFIED

	50ML	375ML
Taylor's LBV Port 20% abv, Fladgate & Yeatman Distillery, Douro Valley, Portugal	£4.75	£49.95
Pedro Ximenez 15% abv, Jerez, Spain	£5.75	£56.95

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
XO Hennessy 40% abv, JAs Hennessy & Co. Cognac, FR	£19.25

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