



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:	
PADRON PEPPERS <i>Chilli Maldon salt, with basil & garlic oil (vg)</i>	£7.95	<i>Garlic & lemon thyme (vg)</i>	£5.95
		<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 <i>Miso salt (vg)</i> £6.75	HASSEL BACKS <i>Fingerling potatoes, garlic & sage aioli with crispy onions and micro mint (v)</i> £8.95	BURRATA <i>Burrata, asparagus, with crispy onion & chilli oil (v)</i> £12.95
WILD MUSHROOM HOTPOT <i>Sage & parsley cream, wild mushroom, hassel-back potatoes with crispy onion (v)</i> £11.95	CURRIED CAULIFLOWER <i>Spice roasted cauliflower, chickpeas, pomegranate molasses & pea shoots (vg)</i> £9.95	TOMATO TARTARE <i>Sundried tomato, shallots, pickles & crisp bread (vg)</i> £11.95
STICKY PORK RIBS <i>Rum & black treacle braised pork ribs with a sweetcorn relish</i> £14.95	BRIE & BACON <i>Brioche, smoked streaky bacon, Sussex brie & cranberry sauce</i> £6.95	DEVILS ON HORSEBACKS <i>Medjool dates & smoked pancetta</i> £6.75
SERRANO SPEARS <i>Asparagus wrapped in Serrano ham with garlic & sage aioli</i> £8.95	WHOLE ROASTED GARLIC <i>Elephant garlic served with a doorstep of bread (vg)</i> £8.95	CRISPY BELLY BITES <i>Pork belly bites, marinated in honey, soy & apple purée</i> £11.95
TERIYAKI SALMON BITES <i>Teriyaki salmon with sriracha & sesame seed</i> £10.95	TIGER KING <i>Tiger King Prawns, with chilli garlic butter & a doorstep of bread</i> £12.95	SEARED TUNA <i>Yellow fin tuna with a sesame crust served with a stem ginger dressing</i> £14.95

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SHARING BOARDS

BURRATA

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

£14.95

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, Serrano ham, coppa ham. Accompanied by artisan bread, beetroot hummus, artisan biscuits & The Mount Vineyard Chutney

£29.95

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, 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

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

£15.95

SPANISH CURE

Margarita base, Serrano ham, caramelised red onion, rocket and a balsamic reduction

£17.95

SAMURAI SLICE

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

£17.95

THE CLUCKER

Garlic & lemon thyme, buffalo mozzarella, basil & garlic chicken breast and sundried tomatoes

£17.95

CRUST DIPPERS

£1.50 each £4.00 for all 3

Sage & garlic aioli

Chili jam aioli

Bacon & cranberry aioli

PICK 'N' MIX GREENS

AS A SIDE SALAD

£5.95

Choose three salads

AS A MAIN COURSE

(served in one 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)**

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

CAESAR SALAD

Baby gem lettuce, caesar dressing, parmesan & crutons

Add garlic & basil chicken

side main
£1.25 £3.75



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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

£8.95

BAKED SYRUP SPONGE

Old fashioned sticky baked syrup sponge, served with pouring cream

£7.95

CHOCOLATE BROWNIE

White & dark chocolate brownie with a cherry compote and vanilla icecream

£7.95

BRIOCHE BREAD & BUTTER PUDDING

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

£7.95

LEMON POLENTA

Homemade lemon & elderflower polenta cake with champagne sorbet

£8.95

AFFOGATO PEDRO X

Coffee & vanilla icecream, biscoff biscuit and Pedro Ximénez

£6.95

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

BRITISH CHEESE SELECTION

Charcoal Cheddar, Sussex Marble Cranberry, Kentish Blue, sweet black grapes, physalis, artisan biscuits & The Mount Vineyard chutney

£15.95

DESSERT WINE

Maison Sichel Sauternes ^{50ML} £6.75 ^{375ML} £39.95
14% Bordeaux, FR

Essensia Orange Muscat £7.95 £52.95
12% California, USA

FORTIFIED

Taylor's LBV Port ^{50ML} £4.75 ^{375ML} £49.95
20% abv, Fladgate & Yeatman Distillery, Douro Valley, Portugal

Pedro Ximenez £5.75 £56.95
15% abv, Jerez, Spain

GRAPPA

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

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

WARMED BRANDY

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

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

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

SOMETHING FOR AFTER

Baileys Molinari Hot Chocolate £7.95
Baileys

Hot Chocolate Orange Cointreau £7.95

Kahlua Molinari Mocaccino £7.95
Kahlua

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' £9.95
Lemon, Honey, Whisky, Port, Angostura

Grasshopper £9.95
Crème de Menthe, Crème de Cacao, Cream, Milk

Espresso Martini £10.50
Espresso, Kahlua, Vodka & Gomme

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

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