



APPETISERS

GORDAL OLIVES

Pitted Queen olives with chilli (vg)

£4.95

SPICED MAPLE NUTS

Home spiced cashews & pecans (vg)(n)

£4.50

PADRON PEPPERS

Chilli Malden salt, basil & garlic oil (vg)

£6.95

EDAMAME

Miso salt, miso & chilli dressing (vg)

£5.95

ARTISAN BREAD SELECTION

Olive oil & balsamic, with butter rosettes (v)

£7.95

FLATBREADS

Garlic & thyme (vg)

£5.95

Garlic, thyme & tomato (vg)

£6.95

Garlic, thyme, caramelised onion chutney & buffalo mozzarella (v)

£9.95

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.

ARANCINI

Cheese & truffle, frisée with basil & garlic dressing (v)

£9.95

NDUJA RIGATONI

Nduja béchamel sauce, with Jurassic Coast Cheddar and basil crumb

£10.95

BAKED FETA NEW POTATOES

Greek Feta and basil crumb (v)

£7.95

AUBERGINE & TEMPEH SKEWERS

Miso & maple, spring onion, pomegranate & sesame (vg)

£10.95

NORI BASKET

Nori, Yellowfin tuna, avocado, gochujang aioli, cucumber & sesame

£10.95

HOUMOUS

Mediterranean roasted vegetables, feta, pomegranate seeds, and crispbread (v)

£10.95

CHICKEN WINGS

Garlic & paprika, parsley, parmesan & gochujang aioli

£11.95

PÂTÉ

Chicken liver pâté, crispbread, piccalilli, watercress & white wine vinaigrette

£9.95

BURRATA

Caramelised apricots, chilli & garlic marinated plum tomatoes & frisée (v)

£12.95

TIGER PRAWNS

Tiger king prawns with sweet chilli & sautéed spinach

£11.95

SALMON GRAVLAX

Beetroot & dill cured salmon, pickled fennel & cucumber, with wasabi & dill crème fraîche

£12.95

STEAK TARTARE

Beef fillet, pickles, shallots, St. Ewe egg yolk & crispbread

£14.95

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SHARERS

BURRATA SHARER

Caramelised apricots, chilli & garlic marinated plum tomatoes, prosciutto, frisée & crispbread (v)

£17.95

DELI BOARD

Beef bresaola, Napoli salami, calabrese salami, prosciutto, Smoked Mayfield cheese, Ewe Eat Me cheese, Sussex Blue & Charcoal Cheddar. Served with ciabatta cobb, artisan biscuits, spicy tomato & caramelised onion chutney, piccalilli, rocket & grapes

£36.95

CAMEMBERT

Baked garlic & thyme camembert, The Mount Vineyard spicy tomato & caramelised onion chutney, grapes & crispbread (v)

£17.95

BRITISH CHEESE SELECTION

Smoked Mayfield, Ewe Eat Me, Sussex Blue & Charcoal Cheddar, The Mount Vineyard spicy tomato & caramelised onion chutney, grapes & rocket. Served with artisan biscuits (v)

£18.95

CHARCUTERIE BOARD

Beef bresaola, Napoli salami, calabrese salami, prosciutto, The Mount Vineyard spicy tomato & caramelised onion chutney, rocket and artisan biscuits

£19.95

STONE BAKED PIZZA

ATHENA

Garlic & thyme base, honey roasted halloumi, caramelised apricots, prosciutto, Roscoff onions & rocket

£17.95

FOUR CHEESE

Tomato base, grated mozzarella, Charcoal Cheddar, Blue Stilton, & Red Leicester (v)

£16.95

TRICOLOUR

Tomato base, buffalo mozzarella, chilli & garlic marinated plum tomatoes, basil & garlic oil (v)

£15.95

NEPTUNE

Tomato base, mascarpone, tiger king prawns, anchovies, chilli & garlic marinated plum tomatoes & spinach

£18.95

IL POLLO

Nduja béchamel base, buffalo mozzarella, chicken breast, spinach, chestnut mushrooms & Roscoff onions

£18.95

MOUNT ETNA

Tomato base, grated mozzarella, calabrese salami, nduja, fresh chilli and garlic flakes

£18.95

FUNGI

Vegan cream cheese base, vegan mozzarella, chestnut mushrooms, spinach & caramelised onion chutney (vg)

£16.95

AIOLI

£1.50 each £4.00 for all 3

Wasabi aioli (v)

Garlic & dill aioli (v)

Gochujang aioli (v)

PICK 'N' MIX GREENS

AS A SIDE SALAD

£6.95

Choose three salads

AS A MAIN COURSE

(served in one bowl)

£16.95

ASIAN RAINBOW SLAW

Kimchi, rainbow slaw, maple, soy & sesame dressing (vg)

ROCKET & PARMESAN

Rocket & parmesan with olive oil & balsamic reduction

MEDITERRANEAN

Mediterranean spiced roasted vegetables, crispy chickpeas, feta, lambs lettuce, garlic, thyme & lemon dressing (v)

BLUE NUT

Spiced maple cashews & pecans, Sussex Blue cheese, frisée & white wine vinaigrette (v)(n)

CAESAR

Baby gem lettuce, caesar dressing, anchovies, croutons & parmesan

Add 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

ALMOND & PECAN MACARON TART

Homemade tart with Amaretto poached
apricots & crème fraîche (n)

£9.95

DARK & MILK CHOCOLATE BROWNIE

Homemade chocolate brownie,
with raspberries, biscoff crumb
& vanilla ice cream

£8.95

TIRAMISU

Homemade pistachio
& Kahlua tiramisu (n)

£8.95

TAYWELL FARM ICE CREAM & SORBET TUBS

Baileys Irish Cream,
Chocolate, Pistachio, Vanilla,
Honeycomb & White Chocolate

Passionfruit Sorbet (vg)
Raspberry Sorbet (vg)

£4.95

BAKED RUM & CHILLI PINEAPPLE

Pineapple baked in spiced rum & chilli,
with coconut sorbet & ginger crumb (vg)

£8.95

WHITE CHOCOLATE BLONDIE

Homemade blondie, with raspberries,
biscoff crumb & milk chocolate
ice cream

£8.95

SALTED CARAMEL CHOCOLATE TRUFFLES

Six caramel filled milk truffles

£7.95

AFFOGATO PEDRO X

Espresso coffee & Pedro Ximénez
with vanilla ice cream
& biscoff biscuit

(Non- alcoholic version on request)

£8.95

COFFEE

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 Milk or Soya.

TEA

BIRCHALL'S TEA

Birchall's award-winning speciality & everyday black
teas are sourced exclusively from estates across
East Africa. Birchall's pursuit of quality ensures all
their leaves are only ever hand-picked from tea
bushes grown at high-altitude in lush volcanic soil
& ideal conditions. The result is a cup of tea that is
bright, delicious & bursting with full flavour.

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
CAMOMILE	£3.25
LEMONGRASS & GINGER	£3.25
VIRUNGA CHAI	£3.25

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
CALYPSO COFFEE Kahlua	£9.95
COINTREAU COFFEE Cointreau	£9.95
BAILEYS COFFEE Baileys	£9.95

DESSERT WINES

	50ML	375ML
CHÂTEAU DE CERONS 2019 (ve) <i>Bordeaux, France (13.5% ABV)</i>	£5.75	£38.00
CHATEAU LES MINGETS SAUTERNES <i>Bordeaux, France (14% ABV)</i>	£7.50	£55.00

FORTIFIED WINES

	50ML	750ML
TAYLORS LBV PORT <i>Douro Valley, Portugal (19% ABV)</i>	£4.95	£49.95
PEDRO XIMENEZ <i>Jerez, Spain (17.5% ABV)</i>	£5.75	£56.95

GRAPPA

TOSOLINI GRAPPA CIVIDINA TIPICA 25ml 40% ABV, Bepi Tosilini, Tosilini, It	£3.95
TOSOLINI I LEGNI ROVERE 25ml 40% ABV, Bepi Tosilini, Tosilini, It	£7.50

BRANDY

HENNESSY V.S. 40% ABV, Cognac, France	£5.95
RÉMY MARTIN V.S.O.P. 40% ABV, E. Remy Martin & Co. Cognac, France	£6.95
HENNESSY XO 40% ABV, JAs Hennessy & Co. Cognac, France	£19.95

Please note, our selection of brandy is served warm.

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