



## APPETISERS

<b>GORDAL OLIVES</b> <i>Pitted Queen olives with chilli (vg)</i>	£4.95	<b>ARTISAN BREAD SELECTION</b> <i>Olive oil &amp; balsamic, with butter rosettes (v)</i>	£7.95
<b>SPICED MAPLE NUTS</b> <i>Home spiced cashews &amp; pecans (vg)(n)</i>	£4.50	<b>FLATBREADS</b> <i>Garlic &amp; thyme (vg)</i>	£5.95
<b>PADRON PEPPERS</b> <i>Chilli Malden salt, basil &amp; garlic oil (vg)</i>	£6.95	<i>Garlic, thyme &amp; tomato (vg)</i>	£6.95
<b>EDAMAME</b> <i>Miso salt, miso &amp; chilli dressing (vg)</i>	£5.95	<i>Garlic, thyme, caramelised onion chutney &amp; buffalo mozzarella (v)</i>	£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.

<b>ARANCINI</b> <i>Cheese &amp; truffle, frisée with basil &amp; garlic dressing (v)</i> £9.95	<b>NDUJA RIGATONI</b> <i>Nduja béchamel sauce, with Jurassic Coast Cheddar and basil crumb</i> £10.95	<b>BAKED FETA NEW POTATOES</b> <i>Greek Feta and basil crumb (v)</i> £8.95
<b>AUBERGINE &amp; TEMPEH SKEWERS</b> <i>Miso &amp; maple, spring onion, pomegranate &amp; sesame (vg)</i> £10.95	<b>NORI BASKET</b> <i>Nori, Yellowfin tuna, avocado, gochujang aioli, cucumber &amp; sesame</i> £10.95	<b>HOUMOUS</b> <i>Mediterranean roasted vegetables, feta, pomegranate seeds, and crispbread (v)</i> £10.95
<b>CHICKEN WINGS</b> <i>Garlic &amp; paprika, parsley, parmesan &amp; gochujang aioli</i> £11.95	<b>PÂTÉ</b> <i>Chicken liver pâté, crispbread, piccalilli, watercress &amp; white wine vinaigrette</i> £10.95	<b>BURRATA</b> <i>Caramelised apricots, chilli &amp; garlic marinated plum tomatoes &amp; frisée (v)</i> £12.95
<b>TIGER PRAWNS</b> <i>Tiger king prawns with sweet chilli &amp; sautéed spinach</i> £11.95	<b>SALMON GRAVLAX</b> <i>Beetroot &amp; dill cured salmon, pickled fennel &amp; cucumber, with wasabi &amp; dill crème fraîche</i> £12.95	<b>STEAK TARTARE</b> <i>Beef fillet, pickles, shallots, St. Ewe egg yolk &amp; crispbread</i> £14.95

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, (vg) for dishes that are suitable for vegans & (n) for any dishes that contain nuts.

## 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

### TRICOLOUR

Tomato base, buffalo mozzarella,  
chilli & garlic marinated plum  
tomatoes, basil & garlic oil (v)  
£15.95

### IL POLLO

Nduja béchamel base, buffalo mozzarella,  
chicken breast, spinach, chestnut mushrooms  
& Roscoff onions  
£18.95

### FUNGI

Vegan cream cheese base,  
vegan mozzarella, chestnut  
mushrooms, spinach & caramelised  
onion chutney (vg)  
£16.95

### FOUR CHEESE

Tomato base, grated mozzarella,  
Charcoal Cheddar, Blue Stilton,  
& Red Leicester (v)  
£16.95

### NEPTUNE

Tomato base, mascarpone, tiger king  
prawns, anchovies, chilli & garlic  
marinated plum tomatoes & spinach  
£18.95

### MOUNT ETNA

Tomato base, grated mozzarella,  
calabrese salami, nduja, fresh chilli  
and garlic flakes  
£18.95

### 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 Ximenez  
with vanilla ice cream  
& biscoff biscuit  
(Non- alcoholic version on request)  
£8.95

## SOMETHING FOR AFTER

BAILEYS MOLINARI HOT  
CHOCOLATE Baileys £7.95

HOT CHOCOLATE ORANGE £7.95  
Cointreau

KAHLUA MOLINARI £7.95  
MOCACCINO Kahlua

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)	£5.75	£38.00

Bordeaux, France (13.5% ABV)

CHATEAU LES MINGETS SAUTERNES	£7.50	£55.00
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Bordeaux, France (14% ABV)

## FORTIFIED WINES

	50ML	750ML
TAYLORS LBV PORT	£4.95	£49.95

Douro Valley, Portugal (19% ABV)

PEDRO XIMENEZ	£5.75	£56.95
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Jerez, Spain (17.5% ABV)

## GRAPPA

TOSOLINI GRAPPA £3.95

CIVIDINA TIPICA 25ml  
40% ABV, Bepi Tosilin, Tosilini, It

TOSOLINI I LEGNI £7.50

ROVERE 25ml  
40% ABV, Bepi Tosilin, Tosilini, It

## BRANDY

HENNESSY V.S. £5.95  
40% ABV, Cognac, France

RÉMY MARTIN V.S.O.P. £6.95  
40% ABV, E. Remy Martin & Co. Cognac, France

HENNESSY XO £19.95  
40% ABV, JAs Hennessy & Co. Cognac, France

Please note, our selection of brandy is served warm.

## 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

Caffe Molinari Cioco Delice is a delicious &  
flavoursome drink in the authentic style of  
traditional Italian coffee bars, with the quality  
you come to expect from one of the finest  
coffee houses in the world.

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

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