



THE MOUNT VINEYARD





APPETISERS

GREEN OLIVES

Marinated in oregano & sherry vinegar (vg)

£4.95

SOURDOUGH

Variety of artisan bread with olive oil & balsamic (vg)

£7.95

PADRON PEPPERS

With basil & garlic oil & Maldon salt (vg)

£7.95

PIGS IN BLANKETS

With cranberry & mojito sauce

£8.95

FLATBREADS

Sage & garlic oil (vg)

£7.95

Sage & garlic oil, caramelised onion & Buffalo mozzarella (v)

£10.95

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.

ROASTED AUBERGINE

Aubergine marinated in harrisa sauce with a tahini glaze & pomegranate.
Served with crisp bread (vg)

£11.95

BURRATA

Whole Burrata with roasted winter squash garnished with toasted hazelnuts, pomegranate molasses & sage crisp (v)

£13.95

SALMON SASHIMI

Salmon Sashimi on rice paper crisp, stem ginger, cucumber chilli spring onion salad & Ssamjang aioli

£15.95

BAKED GNOCCHI

Gnocchi with sage & garlic béchamel, crispy onions and parmesan

£12.95

ALBÓNDIGAS

Wild boar & fennel meatballs with a romesco sauce topped with toasted almonds (n)

£14.95

PORTOBELLO MUSHROOM

Portobello mushroom stuffed with sautéed spinach, spiced pear chutney, topped with goat's cheese crumb (v)

£11.95

MUSHROOM PÂTÉ

Mushroom & chestnut pâté served with pickled cauliflower & toasted sourdough (vg)

£11.95

CAULIFLOWER

Baked cauliflower florets in a sage & garlic béchamel, topped with crispy onions (v)

£8.95

POTTED CRAB

Brown crab meat with ginger & chilli crème fraîche served with pea shoots, orange segments & crisp bread

£13.95

CHORIZO AL VINO

Spiced chorizo braised in Wild House Shiraz wine, garlic & rosemary. Served with toasted sourdough

£13.95

CAMEMBERT

Served with cranberry & mojito sauce & crisp bread (v)

£11.95

BEEF BRESAOLA

Salt-cured beef with rocket, balsamic reduction, parmesan and truffle shavings

£11.95

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CHEESE & CHARCUTERIE

CHARCUTERIE

Napoli salami, salamino and beef bresaola

£15.95

DELI BOARD

Charcoal Cheddar, Sussex Blue, Lord London, Napoli salami, salamino & beef bresaola

£29.95

BRITISH CHEESE

Charcoal Cheddar, Sussex Blue, & Lord London (v)

£15.95

Accompanied with The Mount Vineyard Chutney & Millers biscuits.

STONE BAKED PIZZA

NEW FOREST

Tomato base, broccoli, chickpeas, red onion & vegan parmesan. Dressed with basil & garlic oil (vg)

£16.95

FIREVINE

Tomato base, grated mozzarella, salamino, red jalapeños, chilli jam & rocket

£18.95

SPICED HIVE

Tomato base, grated mozzarella, hot honey chicken, Napoli salami & red onion

£18.95

FORAGES SLICE

Garlic & sage béchamel, wild mushrooms, spinach, truffle, crispy onions & rocket (v)

£16.95

FESTIVE FEAST

Garlic & sage béchamel, hot honey turkey breast, red onion, bacon & cranberry stuffing

£18.95

CAPRESE

Tomato base, buffalo mozzarella, sun-dried tomato. Dressed with basil & garlic oil (v)

£16.95

Additional pizza toppings available.
Please ask your server.

AIOLI

£1.50 each £4.00 for all 3

Chilli jam aioli

Sage & garlic aioli

Spicy honey aioli

PICK 'N' MIX SALADS

AS A SIDE SALAD

£6.95

Choose three salads

AS A MAIN COURSE

(served in one bowl)

£16.95

RAINBOW SLAW

Pear, pecans, sultanas with a maple syrup glaze (n) (v)

ROCKET & PARMESAN

Rocket & parmesan with olive oil & balsamic reduction

HOT HONEY CHICKEN

With chicory & orange segments.

MIXED LEAVES

With sun-dried tomatoes & balsamic reduction (vg)

Add Hot Honey Chicken £2.00



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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

STICKY JAMAICAN CAKE

Warm Jamaican ginger cake with salted caramel & ginger sauce, vanilla ice cream & ginger crumb **(v)**

£8.95

POACHED PEARS

Poached pears in Wild House shiraz, with vegan vanilla ice cream & orange tuile **(vg)**

£9.95

BLONDIE

Raspberry & white chocolate blondie, accompanied with milk chocolate ice cream & raspberry coulis **(v)**

£8.95

TAYWELL FARM ICE CREAM & SORBET TUBS

Dulce de leche
Vanilla
Chocolate

£5.95

Cherry Kirsh Sorbet
Mango Sorbet

£6.25

CHOUX BUN

Choux bun, filled with hazelnut praline & chocolate ice cream. Topped with caramelised hazelnuts **(n)**

£9.95

FESTIVE PUD

Christmas pudding served with pouring cream **(n)**
(Vegan alternative available)

£7.95

MINCE TART

Frangipane mincemeat tart & brandy crème anglaise **(n)**

£9.95

PEDRO X AFFOGATO

Pedro Ximénez with vanilla ice cream, a biscoff biscuit served with a shot of espresso **(v)**
(non alcoholic version available)

£9.95

ESPRESSO MARTINI MOUSSE

Chocolate espresso martini mousse **(v)**

£7.95

WINTER WARMERS

MULLED WINE £5.95

BAILEYS MOLINARI HOT CHOCOLATE Baileys £7.95

KAHLUA MOLINARI MOCACCINO Kahlua £7.95

IRISH COFFEE Jameson £9.95

AMARETTO COFFEE Disaronno £9.95

CALYPSO COFFEE Kahlua £9.95

BAILEYS COFFEE Baileys £9.95

DESSERT WINES

CHÂTEAU DE CERONS 2019 ^{50ML 375ML}
^(ve) £5.75 £38.00
Bordeaux, France (13.5% ABV)

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

FORTIFIED WINES

TAYLORS LBV PORT ^{50ML 750ML}
£4.95 £49.95
Douro Valley, Portugal (19% ABV)

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

GRAPPA

TOSOLINI GRAPPA CIVIDINA TIPICA ^{25ml}
40% ABV, Bepi Tosilin, Tosilini, It £3.95

TOSOLINI I LEGNI ROVERE ^{25ml}
40% ABV, Bepi Tosilin, Tosilini, It £7.50

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

HOT CHOCOLATE £4.50

CINNAMON SPICED LATTE £4.50

Cinnamon, chai coffee and hot milk

MOCHA £4.95

All above available with Oat Milk or Soya.

TEA

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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