



THE MOUNT VINEYARD





APPETISERS

GREEN OLIVES

Marinated in oregano & sherry vinegar **(vg)**

£4.95

EDAMAME BEANS

With a tahini glaze & Chilli Maldon salt **(vg)**

£8.95

SOURDOUGH

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

£7.95

FLATBREADS

Sage & garlic oil **(vg)**

£7.95

PADRÓN PEPPERS

With basil & garlic oil & Maldon salt **(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 harissa sauce with a tahini glaze & pomegranate. Served with crisp bread **(vg)**

£11.95

BURRATA

Whole Burrata with plum tomatoes, radicchio & garlic oil **(v)**

£13.95

SEARED TUNA

Sushi grade tuna, sesame crust, pickled cucumber, ginger & sriracha aioli, micro greens

£15.95

JERK RIBS

Overnight braised jerk ribs, hot honey glaze, charred corn & spring onion **(gf)**

£15.95

BAKED GNOCCHI

Baked gnocchi with pesto & pancetta

£12.95

MUSHROOM PÂTÉ

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

£11.95

POTTED CRAB

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

£12.95

CAMEMBERT

Served with The Mount Vineyard Chutney & crisp bread **(v)**

£11.95

BEEF BRESAOLA

Salt-cured beef with rocket, balsamic reduction, parmesan and truffle shavings **(gf)**

£12.95

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CHEESE & CHARCUTERIE

CHARCUTERIE

Napoli salami, salami,
beef bresaola & prosciutto

£17.95

DELI BOARD

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

£29.95

BRITISH CHEESE

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

£15.95

Accompanied with The Mount Vineyard Chutney, rocket & Millers biscuits

STONE BAKED PIZZA

SWEET BEET

Pesto base, vegan mozzarella,
candied beetroot, spinach
& caramelised onions (vg)

£16.95

FIREVINE

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

£18.95

SPICED HIVE

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

£18.95

FORAGER'S SLICE

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

£17.95

SPANISH CURE

Tomato base, grated mozzarella,
prosciutto, caramelised onions
& rocket

£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

Sriracha & ginger 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 radicchio & orange segments (gf)

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

BROWNIE

Warm chocolate chip brownie finished with chocolate sauce, vanilla ice cream and fresh raspberries **(gf)**

£8.95

TAYWELL FARM ICE CREAM TUBS **(gf)**

Dulce de leche

Vanilla

Chocolate

£5.95

CHOUX BUN

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

£9.95

BLONDIE

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

£8.95

TAYWELL FARM SORBET TUBS **(gf) (vg)**

Cherry Kirsh Sorbet

Mango Sorbet

£6.25

PEDRO X AFFOGATO

Pedro Ximénez with vanilla ice cream, a biscotti biscuit served with a shot of espresso **(v)**

(non alcoholic, vegan & gluten free version available)

£9.95

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
HOT CHOCOLATE	£4.50
CINNAMON SPICED LATTE	£4.50
<i>Cinnamon, chai coffee and hot milk</i>	
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

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

	50ML	375ML
CHÂTEAU DE CERONS 2019 <small>(ve)</small> <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 XIMÉNEZ <i>Jerez, Spain (17.5% ABV)</i>	£5.75	£56.95

GRAPPA

TOSOLINI GRAPPA CIVIDINA TIPICA <small>25ml</small> 40% ABV, Bepi Tosilin, Tosilini, It	£3.95
TOSOLINI I LEGNI ROVERE <small>25ml</small> 40% ABV, Bepi Tosilin, 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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