



THE MOUNT VINEYARD





APPETISERS

PERELLÓ GORDAL OLIVES (vg)	£5.95	FLATBREADS	
		Garlic & basil flatbread (vg)	£8.95
FOCACCIA BREAD	£7.95	Garlic, basil & tomato flatbread (vg)	£9.95
<i>Butter rosettes, olive oil & balsamic reduction (v)</i>		Garlic & basil flatbread, caramelised onion & buffalo mozzarella (v)	£11.95
MAPLE SPICED PECAN & CASHEW NUTS (vg) (n)	£4.95		

TAPAS & 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.

PADRÓN PEPPERS <i>With Maldon sea salt, basil & garlic oil (vg) (gf)</i> £6.95	EDAMAME BEANS <i>With Maldon sea salt & chilli oil (vg) (gf)</i> £5.95	LAMB KOFTA <i>Spiced lamb kofta & tzatziki</i> £8.95
HALLOUMI <i>Honey baked halloumi & crispy chilli oil (v) (gf)</i> £7.95	PÂTÉ <i>Smoked mackerel pâté & crostini</i> £12.95	ASPARAGUS <i>Asparagus spears with labneh & lemon dressing (v) (gf)</i> £9.95
PORK BELLY <i>Miso braised pork belly strips, soy cured egg & spiced fried rice noodles</i> £14.95	JERK WINGS <i>Jerk chicken wings & mango salsa</i> £12.95	HALIBUT TARTARE <i>Halibut ceviche, pickles, mango, avocado & chilli (gf)</i> £14.95
CAULIFLOWER STEAK <i>Spiced cauliflower steak, chicory & salsa verde (vg) (gf)</i> £10.95	SMOKED SAUSAGE <i>In-house smoked Toulouse sausage swirl, orchard apple purée & sage crisp</i> £12.95	BURRATA <i>Whole Burrata with roasted beetroot, salsa verde & basil (v) (gf)</i> £13.95
CAMEMBERT <i>Baked basil & garlic Camembert served with The Mount Vineyard chutney & crostini</i> £11.95	BEEF TATAKI <i>Seared flank steak with sesame & soy glaze & fried shallots</i> £14.95	LAMB FLATBREAD <i>Mini flatbread topped with spiced lamb mince, tzatziki, onion & coriander</i> £12.95
	WHIPPED FETA <i>Whipped citrus infused feta, crostini, pistachio & honey (v) (n)</i> £10.95	

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 & (gf) for any dishes that do not contain gluten.



CHEESE & CHARCUTERIE

CHARCUTERIE

Beef pastrami, prosciutto ham,
Calabrese chorizo

£18.95

DELI BOARD

Charcoal Cheddar, Sussex Blue,
Smoked Mayfield, Calabrese chorizo,
beef pastrami & prosciutto ham

£32.95

BRITISH CHEESE

Charcoal Cheddar, Sussex Blue
& Smoked Mayfield (v)

£17.95

Accompanied with The Mount Vineyard chutney, wild rocket & Millers biscuits
Gluten free crackers available on request

STONE BAKED PIZZA

SPICED SLICE

Tomato base, grated mozzarella,
Calabrese chorizo, jalapeños,
wild rocket & hot honey

£19.95

ORCHARD GARDEN

Tomato base, red onion, coriander,
spinach, asparagus, goats cheese
& balsamic reduction (v)

£18.95

ROOT ROAST

Basil & garlic oil, vegan feta,
roasted beetroot & spinach (vg)

£16.95

MOUNT MASALA

Masala base, grated mozzarella, chicken
breast, cauliflower florets, red onion,
coriander & The Mount Vineyard chutney

£19.95

SPANISH CURE

Tomato base, grated mozzarella,
prosciutto ham, caramelised onions,
rocket & balsamic reduction

£18.95

CAPRESE

Tomato base, buffalo mozzarella,
heritage tomatoes,
basil & garlic oil (v)

£17.95

Additional pizza toppings available.
Please ask your server

AIOLI

£1.50 each £4.00 for all 3

Sriracha aioli (vg)

Basil & garlic aioli

Jerk aioli

PICK 'N' MIX SALADS

AS A SIDE SALAD

£6.95

Choose three salads

AS A MAIN COURSE

(served in one bowl)

£16.95

ROCKET & PARMESAN

Wild rocket & Grana Padano with
olive oil & balsamic reduction (gf)

CLASSIC CAESAR

Baby gem lettuce, Grana Padano,
Caesar dressing, croutons

PANZANELLA

Garlic marinated heritage tomatoes,
cucumber, olives, croutons & red onion (vg)

SWEET GREEK

Feta, orange segments, pomegranate,
lamb's lettuce & hot honey (v)

Add chicken for £2.50



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 & (gf) for any dishes that do not contain gluten. **For allergen info, please scan our QR code.**

Pricing inclusive of VAT. A discretionary 12.5% service charge will be added to your bill & 100% of this goes to the staff.

HOMEMADE DESSERTS

BROWNIE

70% dark chocolate brownie,
white chocolate chips, salted caramel
sauce & vanilla ice cream (gf)

£9.95

BLONDIE

Almond & raspberry blondie,
raspberry coulis & vanilla
ice cream (n)

£9.95

CHOCOLATE TRUFFLES

Salted caramel
milk chocolate truffles (gf)

£7.95

CHEESECAKE

Lemon curd cheesecake, meringue, ginger
crumb & blackberry sorbet

£11.95

PANNACOTTA

Mango, coconut & passionfruit
panna cotta with
coconut crumb (vg)

£8.95

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

TAYWELL FARM ICE CREAM TUBS (gf)

Rum & raisin
Vanilla
Chocolate

£6.25

TAYWELL FARM SORBET TUBS (vg)

Raspberry sorbet
Mango sorbet

£6.95

LIQUEUR COFFEE

BAILEYS MOLINARI HOT CHOCOLATE Baileys £9.95

KAHLUA MOLINARI MOCACCINO Kahlua £9.95

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 (ve) 50ML 375ML £5.75 £38.00

Bordeaux, France (13.5% ABV)

CHATEAU LES MINGETS SAUTERNES 50ML 750ML £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 XIMÉNEZ 50ML 750ML £5.75 £56.95

Jerez, Spain (17.5% ABV)

BRANDY

HENNESSY V.S. 40% ABV, Cognac, France £6.25

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.

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
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

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 & (gf) for any dishes that do not contain gluten.