THE MOUNT VINEYARD



APPETISERS

SMOKED ALMONDS *(n)(vg)* — £4.95

NOCELLARA OLIVES *(vg)* — £5.95

EDAMAME BEANS *(v)* — £5.95
Miso and lemon butter

FOCACCIA BREAD — £7.95
Butter rosettes - extra virgin olive oil balsamic vinegar ***(v)***

PADRÓN PEPPERS — £7.95
Chilli Maldon salt - basil & garlic oil ***(vg)***

FLATBREADS

Garlic & basil oil ***(vg)*** — £8.95

Garlic & basil oil - caramelised onion buffalo mozzerella ***(v)*** — £12.95

SMALL PLATES

Head Chef Harrison Paice presents this fresh range of small plates, recommending one as a starter or two to three as a main.

BURRATA
Butternut fondant - confit garlic pumpkin seeds - pomegranate ***(v)***
£13.95

CHORIZO AL VINO
Mulled wine - shallots parsley - focaccia
£12.95

RICOTTA
Figs - prosciutto - chicory walnuts - hot honey ***(n)***
£11.95

WHITE BEAN DIP
Crispy chilli oil - sage crisp focaccia ***(vg)***
£9.95

HISPI CABBAGE
Miso - maple - crispy onions miso & lemon aioli ***(vg)***
£9.95

PATATAS BRAVAS
Smoked tomato & chilli sauce black garlic aioli ***(v)***
£9.95

CHEF'S CHOICE

Head Chef Harrison Paice presents this new range of main courses

LAMB CUTLETS
Black treacle - pistachio - harissa yoghurt crispy chilli oil - sage ***(n)***
£18.95

KOREAN PORK BELLY
Kimchi - ssamjang - shiso
£16.95

STEAK TARTAR
Rice paper - pickles - sesame fried shallots - St. Ewe egg yolk
£17.95

BRAISED BEEF SHORT RIB
Pickled chillis - pomegranate - coriander
£19.95

TUNA TATAKI
Tostada - soy - sesame - pickled mooli miso & lemon aioli - crispy chilli oil
£18.95

ROASTED AUBERGINE
Tahini & vanilla - harissa pomegranate ***(vg)***
£16.95

SIDES

Our side dishes consisting of fresh local produce.
We recommend one to two to accompany a chef's choice main

TENDERSTEM BROCCOLI
Tahini & vanilla glaze - pomegranate almonds ***(vg)*** ***(n)***
£6.95

CORN RIBS
Smoked sea salt - hot honey - paprika ***(v)***
£7.95

HERITAGE CARROTS
Honey mustard - sesame ***(v)***
£5.95

PIGS IN BLANKETS
Cranberry & mojito sauce - mint
£9.95

OYSTER MUSHROOMS
Truffle - pea shoots ***(vg)***
£5.95

TRICOLOR TOMATOES
Basil & garlic oil - smoked sea salt ***(vg)***
£5.95

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CHEESE & CHARCUTERIE

CHARCUTERIE
Prosciutto ham - salamino chorizo
beef bresaola
£18.95

BRITISH CHEESE
Charcoal Cheddar - Sussex Blue
Idle Hour - Brie ***(v)***
£18.95

CAMEMBERT
Crostini - pea shoots
cranberry & mojito sauce ***(v)***
£16.95

Accompanied by The Mount Vineyard chutney & Millers biscuits.
Gluten free crackers available on request

STONE BAKED PIZZA

SIGNATURE SLICE
Pesto base - buffalo mozzarella
prosciutto ham - rocket - balsamic
£18.95

GARDENER'S HARVEST
Spiced butternut purée base
vegan feta - tenderstem broccoli
chickpeas - red onion ***(vg)***
£17.95

SWEET HEAT
Tomato base - mozzarella
pickled chillis - salamino - chilli jam
rocket
£18.95

TRICOLOR
Tomato base - sun-dried tomatoes
buffalo mozzarella - basil & garlic oil ***(v)***
£17.95

THE WINTER MANOR
Garlic & sage oil - brie
braised turkey breast -
heritage carrots - stuffing
cranberry & mojito glaze
£18.95

THE FORAGER
Garlic & sage oil - buffalo mozzarella
honey mustard chicken breast
truffle - oyster mushrooms
red onion - basil
£18.95

Additional pizza toppings available.
Please ask your server

AIOLI
£1.50 *each* **£4.00** *for all 3*

Smoked chilli ***(v)***

Black garlic ***(v)***

Miso & lemon ***(vg)***

SALAD SELECTION

AS A SIDE SALAD
£5.95

Choose three salads
AS A MAIN COURSE
(served in one bowl)
£15.95

MEDI BOWL
Mediterranean vegetables
crispy chickpeas - feta - frisśee
balsamic ***(v)***

ROCKET & PARMESAN
Rocket - parmesan - olive oil
balsamic ***(v)***

ASIAN SLAW
Slaw - lime - poppy seed
curry leaf oil ***(vg)***

KENTISH CRUNCH
Cobnuts - walnuts - frisée
Sussex Blue - vinaigrette ***(v)(n)***

Add honey mustard chicken for £2.50

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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.

HOMEMADE DESSERTS

CHOCOLATE DELICE
Salted caramel – sour cherry compote
white chocolate soil
cherry sorbet
£8.95

BROOKIE
Dark chocolate brownie
white chocolate chip cookie dough
vanilla ice cream
£9.95

BANOFFEE BANANA BREAD
Dulce de leche - whipped vanilla cream
fresh banana - pecans ***(n)***
£7.95

BAILEYS CHEESECAKE
Chocolate sauce – raspberry sorbet
raspberries
£11.95

CHRISTMAS PUDDING
Accompanied by vanilla ice cream
or pouring cream
*(**vg/gf** available on request)*
£8.95

PEDRO X AFFOGATO
Pedo Ximénez - vanilla ice cream
espresso - biscoff
(Non alcoholic, vegan
& gluten free available)
£9.95

TAYWELL FARM ICE CREAM TUBS
Vanilla
Chocolate
Honeycomb
£6.25

TAYWELL FARM SORBET TUBS *(vg)*
Lemon sorbet
Mango sorbet
£6.95

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
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	£6.25
BAILEYS HOT CHOCOLATE Baileys	£9.95
KAHLU 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

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

FORTIFIED WINES

	50ML	750ML
TAYLORS LBV PORT	£4.95	£49.95
Douro Valley, Portugal *(19% ABV)*		
PEDRO XIMÉNEZ	£5.75	£56.95
Jerez, Spain *(17.5% ABV)*		

BRANDY

HENNESSY V.S. £6.25
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.

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