



The Vineyard

Restaurant


Dinner menu. Last orders 9pm

To Start


FROM THE SEA


Jersey crab cake  **£9.50**
Pickled fennel, yoghurt, herb oil, lemon

Atlantic cod rilette  **£8.50**
Dill bread, apple textures, assiette of dips

Prawn cocktail  **£9.00**
Smoked salmon, baby gem lettuce, Marie Rose sauce


FROM THE LAND

Charcuterie  **£9.00**
Cured meats, home-made terrine, cheese, chutney, olives, pickles, salad

Pork croquette  **£9.00**
Apple chutney, watercress, pancetta, celeriac, grain mustard


Guinea fowl terrine  **£9.00**
Beetroot, mushrooms a`la grecque, parsnip, Parma ham

FROM THE EARTH


Forest mushroom arancini  **£8.00**
Tomato compote, basil, truffle oil, parmesan


Soup of the day  **£7.00**
Crusty bread, Jersey butter


Platters & Salads

Seafood platter  **£15.00**
Gambas, crab meat, smoked salmon, prawn cocktail, potato salad, fennel

Vegetarian mezze platter  **£14.00**
Hummus, falafel, grilled vegetables, flat bread, tapenade, tabbouleh

Niçoise salad  **£14.00**
Scottish smoked salmon, Jersey Royals, green beans, tomato, hen egg, olives, onion

Grilled goats' cheese  **£13.00**
Garden salad leaves, tomato, cucumber, olives, red onion, roasted nuts, balsamic, croutons

Aromatic grilled chicken breast  **£14.00**
Salad leaves, feta, olives, tomato, red onion, cucumber, fennel, crispy bacon


The Main Event

FROM THE SEA


Fillet of sea bass  **£18.00**
Crab risotto, marinated fennel


La Mare fish pie  **£15.00**
Assiette of fish shellfish, potato dauphine, buttered vegetables


Seafood linguine  **£15.00**
Prawn, squid, pieces of fish, tomato passata, garlic, parsley


Crispy fillet of red mullet  **£16.00**
Spiced Moroccan vegetable stew, coriander, chilli, dates


FROM THE LAND


Sunday roast beef  **£17.00**
Roast potatoes, Yorkshire pudding, thyme and onion gravy, assiette of vegetables
(Sunday only)

10oz grilled aged rib eye steak  **£21.00**
Triple cooked chips, Caffe de Paris butter, field mushroom, tomato, onion compote


Beef bourgogne  **£16.50**
Tender pieces of beef, red wine, mushrooms, smoked bacon, shallots, onion, creamy potatoes, caramelised carrots

Slow braised aromatic lamb shank  **£18.50**
Pommee puree, roasted vegetables, rosemary and garlic jus

Crispy belly of pork  **£16.50**
Bubble & squeak, roasted apple, grain mustard, cider jus


Breast of chicken  **£16.50**
Mushroom and pancetta dauphinoise, red cabbage, chasseur sauce


FROM THE EARTH


Chickpea tikka masala  **£14.00**
Root and sweet vegetables, fragrant rice, home-made naan bread


Mixed bean and lentil chilli  **£14.00**
Tortilla chips, yoghurt, cilantro


Sweet End

Jersey Black Butter cheesecake  **£7.00**
Brandy cream, red berries, chocolate truffle, black butter ice cream

Garden apple crumble  **£7.00**
Brandy cream anglaise, cinnamon, raisins


Sticky toffee and black butter pudding  **£7.00**
Caramel sauce, vanilla ice cream

Selection of home-made ice creams and sorbets  **£6.00**
Vanilla, chocolate black butter, home-made sorbet

Cheese board  **£9.00**
British, continental, artisan cheeses, chutney, grapes, celery, biscuits

Sides

Hand cut chunky chips **£3.00**

House salad  **£3.00**

Bread & butter  **£1.00**

Buttered new potatoes  **£3.00**

Children's Menu


Under 10's

I don't want that  **£6.50**
Fish fingers, chips, peas

I am not hungry **£6.50**
Chicken strips, chips, peas

Maybe later  **£4.00**

Choose from either a cheese, ham or strawberry jam sandwich on either brown or white bread. Served with half cut apple and a fruit juice

I am full  **£1.25**
Ice cream in a cone
Choice of chocolate or vanilla



Allergen key overleaf

La Mare Speciality

Classic bouillabaisse  **£15.00**
Prawn, squid, moules, chunks of fish, rouille, parsley, cheddar

Chateaubriand  **£70.00**
Chateau potatoes, chips, summer vegetables, mushrooms, onion rings, peppercorn sauce, brandy jus *(24h notice)*

South coast scallops  **£17.00**
Red lentil dhal, coriander, spinach, cauliflower bhaji, chilli

Coffee

Filter Coffee	£2.50
Cappuccino	£3.50
Cafe Latte	£3.50
Americano	£2.95
Small Espresso	£2.75
Large Espresso	£3.25
Mocha	£3.50
Flat White	£3.50
Hot Chocolate	£3.55
La Mare Brandy Coffee	£6.25

Tea

English Breakfast	£2.75
Selection of tea blends Including (Earl grey, Darjeeling, green tea and peach, red bush, decaf, green tea, camomile, peppermint, lemongrass and ginger, jasmine)	£2.95

Soft Drinks

Pepsi / Diet Pepsi (330ml)	£2.75
7-Up free (275ml)	£2.75
Fruit juice (275ml) <i>Orange, Apple, Cranberry</i>	£2.75
London Essence tonic water	£2.50
Orangina (275ml)	£2.75
Ribena carton	£1.25
Hildon water still/sparkling	£2.25
Hildon water large still/sparkling	£3.50

Beers and Ciders

La Mare Ale (50cl)	£3.95
Liberation Ale (50cl)	£4.50
Branchage Cider (Medium Dry) (50cl)	£4.50
Branchage Cider (1/2 pint)	£2.25
Branchage Cider (pint)	£3.95
Peroni (330ml)	£4.95
Corona (330ml)	£4.75
Becks Blue (275ml) (Non alcoholic)	£3.25

Spirits (25cl)

Royal Gin	£3.95
Royal Pink Gin	£3.95
Jersey Royal Vodka	£3.95
VSOP Jersey Apple Brandy	£3.95
La Mare White Rum	£3.95
Jersey Cream Liqueur	£2.75

Wines

Champagne & Sparkling

	125ml	Bottle
Veuve Clicquot, Brut, Yellow Label		£59.00
Taittinger, Brut Prestige Rose		£59.00
Prosecco, Ponte	£5.95	£25.00

White

	175ml	250ml	Bottle
Sainte Marie, La Mare, Jersey	£4.25	£5.95	£16.95
Sauvignon Blanc, Bouchard Aine and Fils, France	£4.50	£6.25	£18.00
Sauvignon Blanc, Marlborough, Makutu, NZ			£24.00
Pinot Grigio, Santpietre, Lamberti, Italy	£4.75	£6.50	£18.75
Chardonnay, Oyster Bay 2017/2018, NZ	£6.50	£8.95	£22.00
Chablis 1er Cru, La Chantrerie, Domaine Laroche			£32.75
Macon-Lugny, Les Geniéves, Louis Latour			£26.00
Sancerre, Domaine du Pre Semele, Loire			£29.75

Red

	175ml	250ml	Bottle
Bailiwick, La Mare, Jersey	£4.25	£5.95	£16.95
Malbec, Mendoza Kalken, Argentina	£4.75	£6.50	£18.95
Merlot, Classic Series, Montes	£4.75	£6.50	£18.95
Cabernet Sauvignon, Louis Eschenauer, France	£4.75	£6.50	£18.95
Pinot Noir, Domaine de Valmoissine, Louis Latour			£26.00
Fleurie, Chateau de Labourons, Henry Fessy			£31.75
Shiraz, Clare Valley, Wakefield Estate, Australia			£29.75
Chateau Franc Pipeau, Grand Cru, St. Emilion			£42.00

Rose

	175ml	250ml	Bottle
Perquage Rose, La Mare, Jersey	£4.25	£5.95	£16.95
Diamarine Coteaux Varois en Provence			£22.50
Cinsault Rose, Louis Eschenauer	£4.95	£6.95	£19.50
Pinot Noir Rose, Heritage du Conseiller, France			£22.50

ALLERGEN ADVICE

Please note that gluten and nuts are prepared in the kitchen so we cannot guarantee that any of our dishes are entirely gluten/nut free.

Fried food is cooked in a fryer where gluten may be present and is therefore not suitable for people with coeliac disease.

Please advise your server if you have any intolerances or allergies. We cannot guarantee that any of our dishes are free from allergens and therefore do not accept liability in this respect.

Allergen Key



Gluten



Dairy



Eggs



Nuts



Peanuts



Soy



Sesame Seeds



Mustard



Celery



Fish



Crustaceans



Molluscs



Lupin



Sulphur Dioxide



Vegetarian



Vegan