



The Vineyard

Restaurant

Lunch menu 12pm-3pm - Last orders 4pm

Quick Bite Ciabatta

- Steak ciabatta** £9.95
Grilled steak, caramelised onion, ciabatta, house salad, hand cut chips
- Chicken ciabatta** £9.95
Grilled breast, crispy bacon, lettuce, Dijon mayonnaise, salad, hand cut chips
- Smoked salmon & prawn cocktail ciabatta** £9.95
Crème fraîche, ciabatta, petite salad, hand cut chips
- Vegetable burrito** £8.95
Tortilla bread, cheddar, chickpeas, sweet vegetables, tossed salad, hummus, hand chunky chips

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

La Mare Speciality

Seafood platter for two £65.00
Whole native lobster, south coast chance crab, moules, whelks, prawn cocktail, 6 Grouville bay oysters & sauce, salad, mignonette, Jersey Royals
(24h notice)

Classic bouillabaisse £15.00
Moules, prawns, squid, chunks of fish, rouille, garden herbs

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

Allergen key
overleaf

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

Full Afternoon Tea

Available 2:30pm-4pm £18.95pp

Minimum 24h notice required.
Pre-booking online essential.

- Milk chocolate mousse
- Black butter cheesecake
- Fruit tartlet
- Citrus scented raisin scones
- Lemon posset
- Smoked salmon on brown bread, cucumber and creme fraiche
- Wiltshire ham and grain mustard ciabatta
- Cheddar cheese with apple chutney on wholemeal
- Egg mayo and watercress on wholemeal bread

Cream Tea

Available 9am-12pm & 2pm-4pm £4.95pp

- Citrus scented raisin scones
- Clotted cream
- Raspberry jam or black butter
- Pot of coffee or tea

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



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