



The
Vineyard
Café

Lunch Menu

Served 12.00 - 17.00 | Last food orders at 16.00



OR go to trax.je/in and enter: LAMA

Please check in on arrival

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your food
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#lamareestate
for a chance to
be featured



Please note your table number and place your order at the bar in the café

Light Bites

Homemade Sausage Roll



£7.95

La Mare piccalilli, apple, light salad

Aromatic Crispy Polenta



£6.95

Soft herbs, spiced tomato salsa

Homemade Soup



£6.95

Crusty bread, Jersey butter

Sandwiches

Chicken Gyros



£9.95

Aromatic chicken pieces, sweet vegetables, salad leaves, yoghurt sauce, chips

Seafood Extravaganza

Ciabatta



£9.95

Smoked salmon, Atlantic prawn and crab stick cocktail, baby gem, chips, petite salad

Vegetables Madness



£8.95

Herb roasted vegetables, hummus, feta, sun dried tomato, fat chips, tossed salad

Something Bigger

Jersey Beef Burger



£13.50

Portuguese roll, pickles, salad, crispy bacon, cheddar, fat chips

La Mare Giant Fish Cake



£13.95

Atlantic salmon, smoked haddock, cod, dill, lemon, salad leaves, chunky tartar sauce

Mediterranean Flat Bread



£11.95

Peppers, red onion, tomato, mushrooms, mozzarella, house salad

SUNDAY LUNCH - Roasted Aromatic Rib Eye of Beef



£17.00

Yorkshire pudding, roast potatoes, seasonal vegetables, rich onion and thyme gravy

Salads & Platters

Chicken Noodle Salad



£13.95

Crunchy vegetables, peanut dressing, chilli, coriander, lime

Smoked Salmon Salad



£13.95

Pickled beetroot, horseradish, potato, capers, dill, green beans, yoghurt sauce

Waldorf Salad



£12.95

Crispy baby gem lettuce, roasted walnuts, celery, grapes, blue stilton dressing, black butter apple

Seafood Platter



£14.95

Lime scented crab meat, Atlantic salmon, prawn cocktail, king prawn tails, potato salad, fennel ceviche, petite salad

Charcuterie Board



£14.95

Cured meats, artisan cheese, terrine, apple chutney, olives, pickles, house salad

Vegan Mezze Platter



£12.95

Hummus, tabbouleh, roasted vegetables, falafel, olive tapenade, crispy flat bread

Desserts

Apple and Jersey Black Butter



£6.95

Vanilla ice cream, brandy crème anglaise

Selection of Homemade Ice Cream and Sorbets (3 scoops)



£6.00

Vanilla, chocolate, Jersey Black Butter ice cream, raspberry, passion fruit sorbet

Please see our selection of cakes & sweet treats at the counter

Sides

Hand Cut Chunky Chips

£3.00

House Salad



£3.00

Bread & Butter



£1.00

Buttered New Potatoes



£3.00

Seasonal Vegetables



£3.00

Full Afternoon Tea

£18.95pp

- Chocolate cupcake
- 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 on white bread
- Cheddar cheese with apple chutney on white bread
- Egg mayo and watercress on brown bread

Cream Tea

£4.95pp

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

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
J20 (275ml) <i>Orange & Passionfruit, Apple & Mango</i>	£2.95
London Essence tonic water	£2.50
Hildon water still/sparkling	£2.25
Hildon water large still/sparkling	£3.50

Beers and Ciders

Liberation Ale (50cl)	£4.50
Branchage Cider (50cl) (Medium Dry)	£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
La Mare Rhubarb & Honey Gin	£3.95
Jersey Royal Vodka	£3.95
VSOP Jersey Apple Brandy	£3.95
La Mare White Rum	£3.95
Jersey Apple Brandy Cream Liqueur	£2.75

Wines

Champagne & Sparkling

	125ml	Bottle
Le Mourier, La Mare, Brut		£45.00
Lillie, La Mare, Brut Rosé		£45.00
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, The Shy Albatross, NZ			£24.00
Pinot Grigio, Santpietre, Lamberti, Italy	£4.75	£6.50	£18.75
Chardonnay, Oyster Bay 2017/2018, NZ			£22.00
Chablis 1er Cru, La Chantrerie, Domaine Laroche			£32.75
Macon-Lugny, Les Geniévres, 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			£18.95
Pinot Noir, Domaine de Valmoissine, Louis Latour			£26.00
Fleurie, Chateau de Labourons, Henry Fessy			£31.75
Shiraz, Helmsman, Robert Oatley, Australia			£29.75
Chateau Franc Pipeau, Grand Cru, St. Emilion			£42.00
Marques de Caceres, Crianza, Rioja			£24.50

Rose

	175ml	250ml	Bottle
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