



The  
Vineyard  
Restaurant



# Father's Day Lunch Menu






## Atlantic Salmon Rilette

Lemon posset, watercress, tuile, tomato caviar    

## Gressingham Duck

Smoked duck breast, vegetables à la grecque, smoked onion, soft herb salad   

## Vegetable Tart







Roasted sweet vegetables, spinach, walnuts, mascarpone, dill, lemon     

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## Pave of Sea Bass

Jersey royals, mushrooms, crispy potatoes, tomato, shallot   

## Roast 21 Aged Rib Eye of Beef

Yorkshire pudding, thyme & onion gravy, roasted potatoes,  
seasonal vegetables      

## Slow Roasted Shoulder of Pork

Roasted potatoes, caramelised apple, mustard gravy, spring vegetables    

## Tagliatelle Putanesca





Green olives, capers, chilli, tomato, parmesan, basil     

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## Ivory Chocolate Mousse

Chocolate tuile, raspberry medley, caramelised hazelnuts    

## Apple Crumble Verrine

Apple compote, vanilla mousse, brandy cream crème anglaise,  
black butter ice cream    

## Cheese Platter

British, continental & artisan cheese, chutney, grapes, celery, biscuits   

£35

## 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

## 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 (200ml)	£2.25
7-Up free (275ml)	£2.95
Fruit juice (275ml) <i>Orange, Apple, Cranberry</i>	£2.95
J20 (275ml) <i>Orange &amp; Passionfruit, Apple &amp; Mango</i>	£3.25
Britvic tonic water	£2.25
Hildon water still/sparkling	£2.50
Hildon water large still/sparkling	£3.75

## Beers and Ciders

Liberation Ale (50cl)	£4.95
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)	£4.95
Becks Blue (275ml) (Non alcoholic)	£3.50

## 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
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		£68.00
Taittinger, Brut Prestige Rose		£68.00
Prosecco, Ponte	£6.25	£26.00

### White

	175ml	250ml	Bottle
Sainte Marie, La Mare, Jersey	£4.95	£6.95	£19.95
Sauvignon Blanc, Bouchard Aine and Fils, France	£4.75	£6.75	£19.50
Sauvignon Blanc, Waipara Hills, NZ			£26.00
Pinot Grigio, Santpietre, Lamberti, Italy	£4.95	£6.95	£20.75
Chardonnay, Boschendal Est, South African			£26.00
Chablis 1er Cru, Chablis Domaine Michaut			£34.75
Macon-Lugny, Les Geniévres, Louis Latour			£32.00
Sancerre, Domaine du Pre Semele, Loire			£32.50

### Red

	175ml	250ml	Bottle
Bailiwick, La Mare, Jersey	£4.95	£6.95	£19.95
Malbec, Classico Kalken, Argentina		£26.00	
Merlot, Casa Santiago	£4.75	£6.75	£20.00
Cabernet Sauvignon, Louis Eschenauer, France	£4.75	£6.50	£18.95
Pinot Noir, Domaine de Valmoissine, Louis Latour			£35.00
Fleurie, Chateau de Labourons, Henry Fessy			£35.00
Shiraz, Helmsman, Robert Oatley, Australia			£22.00
Chateau Franc Pipeau, Grand Cru, St. Emilion			£42.75
Marques de Caceres, Crianza, Rioja			£25.50

### Rose

	175ml	250ml	Bottle
La Mare Perquage	£4.95	£6.95	£19.95
Diamarine Coteaux Varois en Provence			£24.00
Cinsault Rose, Louis Eschenauer	£4.95	£6.95	£19.50
Pinot Noir Rose, Bouchard Aine and Fils, France			£24.00

## 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