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# The Vineyard Café

## Lunch Menu

Served 12.00 - 17.00 | Last food orders at 16.00

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

### Something Light

- Crispy Squid** £9.50  
Garlic dip, lemon, chilli, cilantro
- Cauliflower & Broccoli Bhaji** £8.50  
Spiced chickpea puree, chilli, coriander
- Soup of the Day** £6.95  
Crusty bread, Jersey butter

### Sandwiches & Wraps

- Crispy Loin of Pork** £13.95  
Portuguese roll, coleslaw, pickled gherkin, baby gem lettuce, tomato, onion, sriracha mayonnaise, jalapenos, chips, house salad
- Chicken Gyros Wrap** £11.50  
Aromatic chicken, crunchy vegetables, chilli sauce, hand cut chips, salad
- Smoked Salmon Ciabatta** £11.50  
Capers, crispy lettuce, cucumber, dill, cream cheese, prawn cocktail, house salad, chips
- Moroccan Falafel Burrito** £9.95  
Hummus, roasted vegetables, falafel, house salad, chips

### Sunday Only

- Roasted Aromatic Rib Eye of Beef** £18.95  
Yorkshire pudding, roast potatoes, seasonal vegetables, rich onion & thyme gravy

Kid's menus available, please ask a member of staff



### Platters & Salads

- Seafood Platter** £18.95  
Lime scented crab sticks, smoked salmon, prawn cocktail, gambas, smoked trout arancini, potato salad, fennel ceviche, house salad
- Charcuterie Board** £17.95  
Cured meats, artisan cheese, terrine, apple chutney, gherkin, pickled egg, olives, tossed salad leaves
- Vegan Mezze Platter** £16.95  
Hummus, tabbouleh, roasted sweet vegetables, falafel, pickles, tapenade, crispy flat bread, house salad
- Chicken & Cajun Nachos Salad** £16.95  
Marinated chicken breast, crunchy vegetables, garden salad leaves, crispy bacon, olives, sheep milk cheese
- Seafood Extravaganza Salad** £16.95  
Octopus, squid, mussels, Atlantic prawns, crunchy vegetables, salad leaves, house dressing, caramelised roasted lemon, pickled fennel
- Roasted Goats Cheese Salad** £15.95  
Beans, walnuts, croutons, salad leaves, tomato, red onion, cucumber, green olives, pickled beetroot

### Sides

- Hand Cut Chunky Chips** £3.95
- House Salad** £3.95
- Portion of Bread & Butter** £1.75
- Garlic Bread** £2.95

### Desserts

- Black Butter Cheesecake** £6.95  
Fresh berries, chocolate truffle, black butter ice cream
- Selection of Homemade Ice Cream and Sorbets (3 scoops)** £6.75  
Chocolate, vanilla, black butter, fruit sorbets

Cakes available daily from the cabinet inside by the bar

### Afternoon Tea

£21.95pp

- Choice of tea or filter coffee
- Fruit scone with strawberry jam or black butter, clotted cream
- Wiltshire ham with mustard mayonnaise on white bread
- Jersey cheddar with La Mare apple chutney on white bread
- Oak smoked salmon and cucumber on wholemeal bread
- Egg mayonnaise with chives on wholemeal bread
- Choux bun with whipped chocolate ganache
- Black Butter Cheesecake
- Strawberry tartlet
- Raspberry panna cotta with citrus crumble

### Cream Tea

£5.95pp

- Homemade raisin scone
- Clotted cream
- Raspberry jam or black butter
- Pot of tea or coffee

Drinks menu and allergen key overleaf >

### More Like A Lunch

- Homemade Sausage Roll** £13.95  
Apple chutney, salad leaves, piccalilli, chips
- Homemade 8oz Jersey Beefburger** £16.95  
Onion compote, mature cheddar cheese, chunky chips, pickles, salad garnish, Portuguese roll, coleslaw
- Chicken Schnitzel** £17.95  
Classic coleslaw, aromatic roasted potatoes, garlic butter
- Fishburger** £16.50  
Chunky chips, pickles, salad garnish, Portuguese roll, coleslaw, tartar & marie rose, crunchy vegetables
- Crispy Cod Fillet** £16.95  
Chunky tartare sauce, minted crushed peas, chunky chips
- Homemade Roasted Vegetable Quiche** £14.95  
Spinach, shallots, feta, tomato, peppers, zucchini, aubergine, house salad

## 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	£6.75	£19.50
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	£4.75	£6.75	£20.00
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