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The Vineyard Café

Autumn 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

- Pork Croquette** 🍷 🍴 🍴 🍴 🍴 🍴 £9.25
Braised apple, onion, black butter, watercress
- Soup of the Day** 🍷 🍴 🍴 🍴 🍴 £6.95
Crusty bread, Jersey butter

Sandwiches & Wraps

- Fisherman Sandwich** 🍷 🍴 🍴 🍴 🍴 🍴 £11.50
Crispy fish, tartare sauce, ciabatta, pickles, crunchy vegetables, marie rose sauce
- Surf and Turf Gyros Wrap** 🍷 🍴 🍴 🍴 🍴 🍴 £13.95
Roasted beef, garlic prawns, sriracha mayonnaise, crunchy vegetables, crispy onion, triple cooked chips
- Vegetable Quesadilla** 🍷 🍴 🍴 🍴 🍴 £10.25
Mozzarella, roasted vegetables and three beans salad, sun dried tomato pesto, yoghurt dip, chips, jalapeno, house salad

Platters & Salads

- Seafood Platter** 🍷 🍴 🍴 🍴 🍴 🍴 🍴 £18.95
Lime scented crab salad, rollmop herring, smoked salmon, prawn cocktail, garlic prawns, fennel ceviche, potato salad
- Ploughmans** 🍷 🍴 🍴 🍴 🍴 🍴 £17.95
Smoked ham, cured meats, pickled egg, home made terrine, pork pie, british cheeses, chutney, crusty bread, gherkins, pickled onion, salad leaves

- Crispy Deep Fried Goats Cheese** 🍷 🍴 🍴 🍴 🍴 🍴 £15.95
Garden salad leaves, tomato, cucumber crunchy raw vegetables, green olives, french beans, tomato relish, house dressing

More Like A Lunch

- Mix Grill** 🍷 🍴 🍴 🍴 £25.95
2 Cumberland sausages, 3 buffalo wings, 4oz beef burger, southern fried chicken pices, pork schnitzel, bbq ribs, triple cooked chips, coleslaw, house salad, selection of dips
- Full Baby Back Bbq Pork Ribs** 🍷 🍴 🍴 £18.95
Corn on the cob, chips, house salad
- Chicken Burger** 🍷 🍴 🍴 🍴 🍴 £16.50
Soft bap, onion compote, bacon, gherkins, salad, tomato, house salad selection of dips, chips
- Crab Quiche** 🍷 🍴 🍴 🍴 🍴 £16.95
Mixed salad leaves, crunchy vegetables
- Red Thai Vegetable Curry** 🍷 🍴 🍴 🍴 🍴 £15.95
Jasmine rice, sweet and root vegetables, chilli, coriander

Sides

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

SUNDAY ONLY

- Roast of the Day** 🍷 🍴 🍴 🍴 🍴 🍴 £18.95
Roasted potatoes, rich onion and thyme gravy, seasonal vegetables

Drinks menu and allergen key overleaf

Desserts

- Spiced Upside-Down Apple Crumble Cake** 🍷 🍴 🍴 🍴 🍴 £7.25
Caramel sauce, apple sorbet
- 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

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





- Royal Gin £4.25
- Royal Pink Gin £4.25
- La Mare Rhubarb & Honey Gin £4.25
- Jersey Royal Vodka £4.25
- V5OP Jersey Apple Brandy £4.25
- Jersey Apple Brandy Cream Liqueur £3.00

Spirits (25cl)

- 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

Beers and Ciders

- Pepsi / Diet Pepsi (200ml) £2.50
- 7-Up free (275ml) £3.25
- Fruit Juice (275ml) £2.25
- Orange, Apple, Cranberry £3.25
- J20 (275ml) £3.25
- Orange & Passionfruit, Apple & Mango £2.50
- Britvic tonic water £2.50
- Hildon water still/sparkling £2.50
- Hildon water large still/sparkling £3.75

Soft Drinks

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

Tea

- Filter Coffee £2.75
- Cappuccino £3.75
- Cafe Latte £3.75
- Americano £3.25
- Small Espresso £2.75
- Large Espresso £3.25
- Mocha £3.50
- Flat White £3.75
- Hot Chocolate £3.95

Coffee

Wines

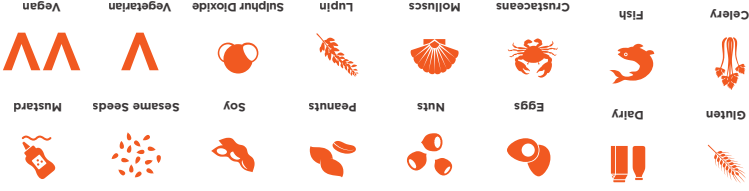
Champagne & Sparkling

- 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 £26.00
- Sainte Marie, La Mare, Jersey 175ml £4.95
- Sauvignon Blanc, Bouchar d'Aine and Fils, France 250ml £6.75
- Sauvignon Blanc, Waipara Hills, NZ 175ml £4.75
- Pinot Grigio, Santpierre, Lambert, Italy 250ml £6.95
- Chardonnay, Boschendal Est, South African 175ml £4.95
- Chablis 1er Cru, Chablis Domaine Michaut 250ml £6.95
- Macon-Lugny, Les Genievres, Louis Latour 175ml £4.75
- Sancerre, Domaine du Pre Semelle, Loire 250ml £6.75
- Bailiwick, La Mare, Jersey 175ml £4.95
- Malbec, Classico Kaiken, Argentina 250ml £26.00
- Merlot, Casa Santiago 175ml £4.75
- Cabernet Sauvignon, Louis Eschenauer, France 250ml £6.75
- Pinot Noir, Domaine de Valmoissine, Louis Latour 175ml £4.75
- Fleurie, Chateau de Labourons, Henry Fessy 175ml £4.75
- Shiraz, Helmsman, Robert Oatley, Australia 175ml £6.75
- Chateau Franc Pipeau, Grand Cru, St. Emilion 250ml £6.75
- Marques de Caceres, Crianza, Rioja 250ml £6.75
- Pinot Noir Rose, Bouchar d'Aine and Fils, France 175ml £4.75
- Cinsaut Rose, Louis Eschenauer 250ml £6.75
- Diamarine Coteaux Varois en Provence 175ml £4.75

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



Vegan

Vegetarian

Sulphur Dioxide

Lupin

Molluscs

Crustaceans

Fish

Celery

Mustard

Sesame Seeds

Soy

Peanuts

Nuts

Eggs

Dairy

Gluten

