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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



Coffee

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

Tea

English Breakfast	£2.95
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)	£2.50
7-Up free (275ml)	£3.25
Fruit juice (275ml) <i>Orange, Apple, Cranberry</i>	£2.25
J20 (275ml) <i>Orange & Passionfruit, Apple & Mango</i>	£3.25
Britvic tonic water	£2.50
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	£4.25
Royal Pink Gin	£4.25
La Mare Rhubarb & Honey Gin	£4.25
Jersey Royal Vodka	£4.25
VSOP Jersey Apple Brandy	£4.25
Jersey Apple Brandy Cream Liqueur	£3.00

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