



THE VINEYARD CAFÉ MENU

SERVED 12.00 - 16:45 | LAST FOOD ORDERS AT 16.00

PLEASE NOTE YOUR TABLE NUMBER AND PLACE YOUR ORDER AT THE COUNTER IN THE CAFÉ



LIGHT BITES

SOUP OF THE DAY

Crusty bread, Jersey butter vv 1, 2
GLUTEN FREE AVAILABLE, PLEASE ASK AT
THE TIME OF PLACING YOUR ORDER
£7.95

CHICKEN TERRINE

La mare apple chutney, mixed salad leaves,
sourdough 1, 2, 3, 14
£7.95

BEEF CROQUETTE

Romesco sauce, pomegranate, yoghurt,
chimichurri 1, 2, 4, 14
£8.95

CLASSIC CLUB

Chicken, bacon, lettuce, tomato, mayonnaise
1, 3
£12.95

FISHMONGER SANDWICH

Battered fish, tartar sauce, marie rose 1, 3, 10
£12.95

VEGAN CIABATTA

Kimchee, vegan cheddar, avocado v vv 1
£11.95

*All wraps and sandwiches are served
with chips and salad*

PLATTERS

PLOUGHMAN'S BOARD

Cured meats, chicken terrine, cheese,
pickles, chutney, house salad, pork pie,
smoked ham, bread 1, 2, 8
£19.95



SALADS

JERSEY CRAB SALAD

Fennel, apple, dill, lemon mayonnaise,
pickled cucumber 3, 10, 11
£17.95

MAINS

PORK SAUSAGE ROLL

La mare chutney, slaw,
mixed salad leaves 1, 2
£11.95

JERSEY BEEF BURGER

Jersey beef, toasted bap, sriracha mayonnaise,
sliced tomato, baby gem lettuce, gherkin,
homemade chips and salad 1, 3, 8
£19.95

DUCK CONFIT

New potatoes, tender stem broccoli
and red wine jus 2, 9, 14
£19.95

SIRLOIN BEEF RAGOUT

Penne pasta, parmesan 1, 2, 3, 9, 14
£17.95



SUNDAY ROAST

Served every Sunday 12pm - 4pm
SEE SPECIALS BOARD
£19.95

AFTERNOON
& CREAM TEAS
AVAILABLE

PLEASE ASK FOR MENU

SIDES

TENDER STEM BROCCOLI

Chilli & hazelnut vv 4
£5.95

NEW POTATOES

Minted butter v 2
£4.95

TRIPLE COOKED CHIPS

v vv
£4.50

HOUSE SALAD

v 8, 14
£4.95



DESSERTS

SALTED CARAMEL APPLE CRUMBLE

Brandy crème anglaise, vanilla ice cream
1, 2, 3, 14
£7.50

RASPBERRY JAM SPONGE

Custard 1, 2, 3
£7.50

JERSEY BLACK BUTTER CHEESECAKE

Fresh berries, black butter ice cream 1, 2
£7.50

SELECTION OF HOUSE ICE CREAM AND SORBETS

Vanilla, chocolate, strawberry, fruit sorbets
V (SORBET ONLY) 1, 3
£7.50

DRINKS MENU OVERLEAF >

ALLERGENS 1 GLUTEN 2 DAIRY 3 EGGS 4 NUTS 5 PEANUTS 6 SOY 7 SESAME SEEDS 8 MUSTARD
9 CELERY 10 FISH 11 CRUSTACEANS 12 MOLLUSCS 13 LUPIN 14 SULPHUR DIOXIDE V VEGETARIAN VV VEGAN



Coffee

Cappuccino	£3.75
Cafe Latte	£3.75
Americano	£3.25
Small Espresso	£2.75
Large Espresso	£3.25
Mocha	£3.75
Flat White	£3.75
Iced Coffee	£3.75
Hot Chocolate	£3.95
Shot of Syrup	£0.60
<i>Caramel, Hazelnut or Vanilla</i>	

Tea

English Breakfast	£3.45
Selection of tea blends	£3.75
<i>Including (Earl grey, red bush, decaf, green tea, chamomile, peppermint, lemongrass & ginger, red berry)</i>	

Soft Drinks

Pepsi / Diet Pepsi (200ml)	£2.50
7-Up free (275ml)	£3.75
Fruit juice (275ml)	£2.95
<i>Orange, Apple, Cranberry</i>	
J20 (275ml)	£3.95
<i>Orange & Passionfruit, Apple & Mango</i>	
Britvic mixers	£2.50
Hildon water still/sparkling	£2.50
Hildon water large still/sparkling	£3.95

Beers and Ciders

Liberation Ale (50cl)	£5.95
Branchage Cider (50cl) (Medium Dry)	£4.95
Branchage Cider (1/2 pint)	£2.70
Branchage Cider (pint)	£4.95
Peroni (330ml)	£5.25
Corona (330ml)	£5.25
Cruzcampo (1/2 pint)	£3.00
Cruzcampo (pint)	£5.95

Spirits (25ml)

Royal Gin	£4.75
Royal Pink Gin	£4.75
Jersey Royal Vodka	£4.75
VSOP Jersey Apple Brandy	£4.75
Jersey Apple Brandy Cream Liqueur (50cl)	£4.75

Wines

Champagne & Sparkling

	125ml	Bottle
Forget-Brimont, Brut Premier Cru		£60.00
Forget- Brimont, Rose, Premier Cru		£60.00
Prosecco, Ponte	£7.95	£32.00

White

	175ml	250ml	Bottle
Sainte Marie, La Mare, Jersey	£6.95	£7.95	£24.00
Sauvignon Blanc, Haussmann, France	£7.95	£8.95	£26.00
Sauvignon Blanc, Waipara Hills, NZ			£34.00
Pinot Grigio, Santpietre, Lamberti, Italy	£7.95	£8.95	£26.00
Chardonnay, Boschendal Est, South African			£33.00
Chablis Domaine Michaut, France			£44.00
Macon-Lugny, Les Geniévres, Louis Latour			£38.00
Sancerre, Domaine du Pre Semele, Loire			£42.00

Red

	175ml	250ml	Bottle
Bailiwick, La Mare, Jersey	£7.95	£8.95	£26.00
Malbec, Reserve Trivento	£8.95	£9.95	£30.00
Cabernet Sauvignon, Louis Eschenauer, France	£7.95	£8.95	£26.00
Merlot, Pays d'Oc, Domaine Grauzan	£7.95	£8.95	£26.00
Beaujolais-Villages, Cave de Fleurie, France			£29.00
Pinot Noir, Le Pierre Dorees, Louis Latour			£41.00
Chateau Franc Pipeau, Grand Cru, St. Emilion			£49.00
Marques de Caceres, Crianza, Rioja			£29.00

Rose

	175ml	250ml	Bottle
La Mare Perquage	£6.95	£7.95	£24.00
Diamarine Coteaux Varois en Provence			£29.00
Pinot Noir Rose, Lieux Perdus, France	£7.95	£8.95	£26.00

Tours and Tastings

Up to six tours daily



Book online
SAVE £1



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.