

SAMPLE MENU
Menu items change daily with seasonal
produce

The Winery

PRIX FIXE EVENING MENU

TWO COURSES 16.95 | THREE COURSES 19.95
AVAILABLE MONDAY TO THURSDAY FROM 5PM

TO START

HOMEMADE SOUP OF THE DAY VG
crusty French baguette | butter

**HONEY GLAZED GOATS CHEESE
CROUSTADE VG**
dressed rocket salad

PRIX FIXE SLAB

Can't decide? Then share for two...
1.50 supplement per person

goats cheese croustade | confit duck fritters
prawn cocktail | marie rose sauce
hoi sin dip | dressed leaves | crispy croutons

CONFIT DUCK AND PLUM FRITTERS
dressed rocket salad | hoi sin drizzle

CLASSIC CHICKEN CAESAR SALAD G
crispy bacon | croutons | anchovies (optional)
baby gem lettuce | parmesan shaves

PRAWN COCKTAIL G
marie rose sauce | malted brown bloomer

MAINS

'TAYLORS COUNTRY' AWARD WINNING SAUSAGE AND MASH
champ mash | red wine and caramelised red onion gravy | black pudding bon bon

ROAST RED PEPPER AND LEEK RISOTTO V
parmesan shaves | herb dressed rocket

THE WINERY HOMEMADE BURGER G
8oz beef burger | baby gem | beef tomato | dill pickle | brioche bun | onion rings
skinny fries | sunblush tomato and red onion relish
(upgrade to our Deluxe Burger for £1.50 to include:
baked field mushroom | smoked streaky bacon | mature cheddar cheese)

THICK CUT STUFFED PORK LOIN
seasonal greens | roasted new potatoes | red wine gravy

PAN SEARED SEA BASS FILLET G
chive, prawn and white wine sauce | roasted new potatoes

DESSERTS

MIXED BERRY ETON MESS VG
Crushed meringue | Chantilly cream | raspberry coulis

STICKY TOFFEE PUDDING V
salted caramel ice cream | butterscotch sauce

VANILLA AND CAPPUCCINO CRÈME BRULEE
caramelised sugar crust

**DUO OF MADAGASCAN VANILLA AND
CHOCOLATE CHUNK ICE CREAM VG**
toasted meringue | chocolate crunch

CHEESE PLATE VG 1.50 supplement
Today's selection of artisan cheeses | cheese crackers
homemade chutney | celery | grapes