

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

* Please note this menu is not available between 19th November and 1st January*

This will be replaced by our Christmas Menu

TO START

HOMEMADE SOUP OF THE DAY VG

crusty French baguette | butter

HONEY GLAZED GOATS CHEESE

CROUSTADE VG

dressed rocket salad

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

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

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