

## SNACKS

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**The Vineyard bread**, Abernethy butter £6

**Noccellara olives** £4

## STARTERS

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**Asparagus velouté**

Wild garlic salsa verde, Crème Fraîche (VE)

**Berkshire pork “pie”**

piccalilli, salad cream

**Heritage beetroot salad**

Feta, endive, pine nuts (VE)

**Vineyard cured salmon**

pickled shallot, caper berries, cultured cream

**Burrata**

pear, hazelnut, frisée (V)

## SIDES £6

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French fries | Chips | Roast potatoes | Green beans

## DESSERTS

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**56% Ivory coast chocolate and coconut**

“Bounty”

**Vanilla mousse**

Yorkshire rhubarb and blood orange

**Apple and caramel**

Mille-feuille

**Cheese board**

with accompaniments

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**Two courses - £42**

**Three courses - £54**

**Smoked cod’s roe**, rye toast £6

**Miso squash dip**, poppy seed crackers £7

## MAINS

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**Roast Devon white chicken**

bread sauce, seasonal vegetables

**Roast Berkshire rare breed pork**

Yorkshire pudding, seasonal vegetables

**Roast sirloin of beef**

Yorkshire pudding, seasonal vegetables

**Berkshire trout**

new potatoes, spinach, caper Beurre Blanc

**The Vineyard nut roast**

Yorkshire pudding, seasonal vegetables (VE)

## CHEESE SELECTION

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**Double Gloucester** (p)

From Charles Martell dairy in Gloucestershire, cheese is made with Old Gloucester breed of cows, known for their rich and creamy milk. Annatto, natural colouring from bushes in Central America, gives a distinctive orange colour.

**Rosary** (v, p)

Fresh goat’s cheese from New Forest. Zesty and lemony flavors. Light on the palate.

**Waterloo** (v, p)

Creamy soft, bloomy rind cheese made on the outskirts of Reading, Berkshire.

**Killeen** (p)

A gouda-style cheese made with goat’s milk, by Marion Roeleveld on her farm in Portumna, Co. Galway. Slightly nutty with maturity, smooth and mild, with a sweet goat’s milk flavour.

**Cashel blue** (v, p)

Blue cow milk cheese, soft, first blue cheese ever made in Ireland. Very rich, creamy cheese made with milks from cows grazing in rich pastures, salty like all blue cheese, hence long-lasting flavours.