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# T H E V I N E

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## A B O U T U S

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First of all, we would like to thank you for dining with us.

Here at The Vine we are big believers that Good Food can only ever be improved when you pair it with the right Tipple, & the Right Company.

This is why our staff will always be here to serve you with a smile, and the ethos of doing everything we can to ensure you have the best experience.

Our staff will always be happy and willing to recommend the best drink to pair with your meal, or even maybe just something new to try to fit your tastes.

Alongside our cosy surroundings, comes our great selection of regularly rotating Cask ales, and ever growing variety of spirits.

If you haven't tried our Sunday Lunch yet, have a quick word with your server, and I'm sure they can book you in!

Team Vine

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F R E S H    B A K E D  
C I A B A T T A S

Bacon & Brie	£8
Chicken & Bacon	£8
Cheddar & Ham	£8
Cheddar & Tomato (V)	£8
Cheddar & Red Onion (V)	£8
Prawn Marie Rose	£8
<i>With Chips or Fries</i>	£10

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S M A L L    P L A T E S    &  
S T A R T E R S

Garlic Mushrooms (V) (GFA)
Halloumi Fries (V)
Homemade Macaroni Cheese (V)
Calamari
Prawn Cocktail
Cod Goujons
Scampi
Scotch Egg

*£7.50 each or 3 for £20*

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M O R E    S T A R T E R S

Cheesy Chilli Chips	£8
Chicken Caesar Salad	£12
Ploughmans	£12
Cheeseboard (V)	£9

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S I D E S

Beer battered Onion Rings (V)	£4.50
Chunky Chips or Fries (V) (VE) (GF)	£4
Cheesy Chunky Chips or Fries (V) (GF)	£5.50
Garlic Ciabatta (V)	£4

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## B U R G E R S

**4oz Brisket Burger (GFA) £10**

*With melted Cheddar, Garnished with a Side Salad and homemade Coleslaw*

**Double 4oz Brisket Burger (GFA) £14**

*With melted Cheddar, Garnished with a Side Salad and homemade Coleslaw*

**Double 4oz Brisket Burger with Bacon (GFA) £15**

*With melted Cheddar, Garnished with a Side Salad and homemade Coleslaw*

**6oz Belly Buster Burger (GFA) £16.25**

*With melted Cheddar, Strips of seasoned Steak, Sautee'd Mushrooms and Onions.  
Garnished with a Side Salad and Coleslaw*

**6oz Belly Buster Blue Burger (GFA) £16.75**

*With melted Cheddar, Strips of seasoned Steak, Sauteed Mushrooms and Onions.  
Garnished with a Side Salad and Coleslaw*

**Chicken fillet Burger (GFA) £12**

*Pan Fried Chicken breast. Garnished with homemade Coleslaw and a Side Salad*

**Cajun Chicken fillet burger (GFA) £13**

*Pan Fried Chicken Breast. Garnished with homemade Coleslaw and a Side Salad*

**Hunters Chicken fillet burger (GFA) £15**

*Pan Fried Chicken Breast with Smokey Bacon, Cheddar and Barbecue Sauce.  
Garnished with homemade Coleslaw and a Side Salad*

**Chicken Caesar Burger (GFA) £16.50**

*With Smoky Bacon, Cheddar, crispy lettuce, fried egg and homemade Caesar  
dressing. Garnished with homemade Coleslaw and a Side Salad.*

*All burgers available with a Choice of Brioche or a Floured Bun, Chunky Chips or French fries.  
Add extra Bacon or Cheddar for £1 each.*

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## M E A T F R E E

**Vegan Hot Dog (GFA) £10**

*“Moving Mountains” Sausage with Fried onions in a Brioche Bun*

**Vegan Burger (GFA) £10**

*“Moving Mountains” Patty, topped with Lettuce and Tomato*

**Spaghetti & Vegan Meatballs (GFA) £10**

*Plant-Based Meatballs in a Arrabiata sauce, served on Spaghetti*

If you have any food allergies or intolerances, please let us know before you order. Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen. Information about our ingredients is available on request. (V) Suitable for Vegetarians, (VE) Suitable for Vegans (GF) Gluten Free (VEA) Vegan available (GFA) Gluten Free available. Additional cooking times may occur with diet restricted orders.

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## C L A S S I C S

**100z Sirloin (GFA) £25**

*Served with Chips or Fries, Grilled Tomato, Mushrooms, peas,  
Onion Rings and a Side Salad.*

**Pie and Mash\* £14**

*Farleys Hand Crafted Pies, Served with Onion Gravy and  
Garden Peas*

**Sausages and Mash £14**

*T&S Thomas Butchers Lincolnshire Sausages. Served with Onion Gravy and  
Garden Peas.*

**Beer Battered Cod & Chips (GFA) £13.50**

*Freshly battered Cod served with Homemade Tartar Sauce and Mushy Peas*

**Scampi & Chips £13.50**

*Served with Homemade Tartar Sauce and a Side Salad*

**Butchers Ham (GF) £12**

*Served with 2 Fried Eggs, Chips, Homemade Coleslaw and a Side Salad*

**Lamb Kofta £12**

*Served with Flatbreads, Houmous and a Greek Salad.*

**Spaghetti Carbonara (GFA) £11.50**

*Creamy Garlic Sauce cooked in white wine with Bacon, and topped with  
Parmesan Cheese*

**Spaghetti Arrabiata (V) (GFA) £10**

*Tomato and Chilli sauce cooked in white wine, with Oregano, Black Olives and  
Garlic.*

**Homemade Lasagna £14**

*Available in Beef or Vegetable, Served with Garlic Ciabatta and  
a Side Salad.*

*\*Please ask your Server about this weeks Pies.*

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## L I T T L E   O N E S

**Homemade 3oz Brisket Burger (GFA)**                      £7

*With Melted Cheddar. Served on Either Brioche or a Floured Bun, with Chips or Fries*

**Chicken Nuggets & Chips**                                      £7

*Served with Baked Beans*

**Homemade Macaroni & Cheese (V)**                      £7

*Made with Cheddar*

**Sausage and Chips**    £7

*Served with Baked Beans*

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## D E S S E R T

**Chocolate Fudge Cake**                                      £6

*With a choice of Cream or Ice-Cream*

**Sticky Toffee Pudding**                                      £6

*With a choice of Cream, Ice-Cream or Custard*

**Homemade Apple Crumble (V)**                      £6.50

*With a choice of Cream, Ice-Cream or Custard*

**Cheesecake (VEA) (GFA)**                                      £7

*With a choice of Cream, Ice-Cream or Custard*

**Cheeseboard (V)**    £9

*Brie, Stilton and Cheddar, Served with grapes, chutney and a selection of Crackers*

*Please ask your Server about this weeks Cheesecake.*

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## H O T   D R I N K S

**Espresso**    £2

**Double Espresso**    £3.50

**Cappuccino**    £2.50

**Latte Macchiato**    £2.50

**Americano**    £2.50

**Hot Chocolate**    £2.50

**Pot of Tea**    £2

**Earl Grey**     £2

**Lapsang Souchong**    £2.20

**Herbal & Fruit Teas**                                        £2.20

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# T H E W I N E

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## T H E R E D S

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**Escena - Rioja** £20

*Spain - Flavours of Black Cherry, Raspberry and Vanilla*

**Para Dos - Malbec** £20

*Argentina - Black Cherries, Black Berries and Nutty aromas*

**Alain Mecon - Merlot** £20

*France - Currant fruits and a Jammy finish*

**Auction House - Shiraz** £20

*Australia - Rich Fruit Flavours, Best Paired with Cheese*

**Versare - Montepulciano D'Abruzzo** £28

*Italy - Rich with Floral aromas, hints of fruit and spices*

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## T H E W H I T E S

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**Auction House - Chardonnay** £20

*Australia - Fresh and enticing, Paired best with Seafood*

**Versare - Pinot Grigio** £20

*Italy - Dry, Soft and Full-bodied*

**Nika Tiki - Sauvignon Blanc** £20

*New Zealand - Crisp and refreshing, citrus and tropical fruits*

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## T H E P I N K S

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**Wildwood - Zinfandel** £20

*California - Aromas of fresh Cherries and Watermelon*

**Versare - Pinot Grigio Blush** £20

*Italy - Bright Pink with a Fresh Fruit Bouquet*

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## T H E B U B B L E S

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**Di Maria - Prosecco**

*Extra Dry*

**Di Maria - Prosecco Rose**

*Extra Dry*

**Il Caggio - Prosecco Rose**

*Hints of Strawberry and Red Apple*

*All Wines also available in servings of 125ml, 175ml and 250ml*

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# T H E   S P I R I T S

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## T H E   V O D K A S

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Grey Goose Original  
Grey Goose Pear  
Grey Goose Orange  
Ciroc Original  
Ciroc Pineapple  
Ciroc Red Berry

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## T H E   R U M S

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Sailor Jerry Spiced  
Havana Club 3  
Havana Club 7  
Kraken

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## T H E   T E Q U I L A S

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Tequila Blanco  
Jose Cuervo Gold  
Patron Anejo Tequila

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## T H E   C O G N A C

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Courvoisier  
Remy Martin 1738  
Remy Martin V.S.O.P  
Kraken

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## T H E   W H I S K E Y S

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Jack Daniels  
Glenfiddich 12  
Glenmorangie  
Bells

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T H E   G I N S

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Tanqueray Dry  
Tanqueray Sevilla  
Whitley Neill Original  
Whitley Neill Blood Orange  
Whitley Neill Rhubarb & Ginger  
Whitley Neill Parma Violet  
Whitley Neill Raspberry  
Ophir London Dry  
Monkey 47

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T H E   L I Q U E R S   &  
F O R T I F I E D   W I N E S

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Tia Maria  
Baileys  
Martini  
Cointreau  
Disaronno  
Archers  
Passoa  
Regimental Port  
Glayva  
Drambuie  
Stones Ginger Wine

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T H E   S M A L L   G L A S S E S

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Antica Sambuca  
Antica Black Sambuca  
Tequila Rose  
Sourz Apple  
Sourz Raspberry  
Jagermeister