

THE DINING ROOM

BY THE VINES, BLACK BOURTON

SUNDAY LUNCH

STARTER

Smoked mackerel pâté, pickled cucumber, dill
Mushroom soup, truffle cream
Ham hock croquette, celeriac remoulade

MAIN COURSE

Roast rump of beef, anise carrot, celeriac purée, roast potatoes, seasonal greens, honey
roast parsnips, roast potatoes, Yorkshire puddings

Roast pork loin, anise carrot, celeriac purée, crackling, apple sauce roast potatoes,
seasonal greens, honey roast parsnips, roast potatoes, Yorkshire puddings

Roast chicken breast, confit leg meat, bread sauce, roast potatoes, seasonal greens, honey
roast parsnips, roast potatoes, Yorkshire puddings

Loch Duarte Salmon wellington, roast potatoes, seasonal greens, honey roast parsnips,
roast potatoes

Nut roast, roast potatoes, seasonal greens, honey roast parsnips, roast potatoes, Yorkshire
puddings

Cauliflower cheese | Roast potatoes | Carrots, parsnips, greens

+5

DESSERT

Apple & blackberry crumble, vanilla ice cream
Lemon posset, strawberry, honeycomb
Chocolate delice, raspberry, orange chantilly

KIDS

Small children's roast & ice cream

15

2 COURSES £34 | 3 COURSES £39