



Vineyard Hotel Dinner Menu

Starters

Artichoke, Chicory, Truffle Honey, Watercress Salad (GF, Ve)

Try with Surrey Gold NV

Soup of the Day, Artisan Bread

Try with Surrey Gold NV

Smoked Salmon, Melba Toast, Pea Shoot Salad, House Dressing

Try with Flint Valley NV

Chicken and Duck Terrine, Homemade Bread, Fig Chutney, Mixed Leaves, House Dressing

Try with Sileni Pinot Noir

Mains

Pan-Fried Corn-Fed Chicken Breast, Sweet Potato Cake, Buttered Vegetables, Gravy

Try with Bacchus 2019

Marinated Pork Fillet, Roasted Polenta, Seasonal Vegetables, Red Wine and Raspberry Jus

Try with Redlands NV

Natural Smoked Haddock with Poached Duck Egg on Puy Lentils Fricassee

Try with Flint Valley NV

Wild Mushroom & Red Onion Artisan Pasty, Sun-Dried Tomato Mash, Broccoli (Ve)

Try with Surrey Gold NV

Desserts

Apple and Plum Crumble, Oat Custard (Ve)

A Trio of Chocolate Desserts

Selection of Local Cheeses, Chutney, Thomas Fudge Biscuits (£5.00 Supplement Applies)

Try with Redlands NV

2 Courses £27

3 Courses £34

We cannot guarantee that our dishes are free from traces of food allergens. Please speak to the Denbies team regarding any specific dietary requirements.

All prices include VAT at current rate; all items are subject to availability.