



OutSide

Welcome to OutSide @ The Vineyard - A New Vintage

We have created selections of small plates for you to enjoy prepared in our fire pit area.

Please choose at least 3 dishes from the below selection.

Dishes will be served as soon as they are ready and will be brought to your table once prepared.

Flatbread "Catalan style" with tomatoes and Peter Michael olive oil

2 Grilled **tiger prawns**, lemon mayonnaise

Pork and tomato **Cumberland style sausage**

Spiced **glazed chicken** thighs

Spring lamb with mint and cucumber

Home **smoked salmon** with grapefruit dressing

Burrata with grilled peaches

1/2 **lobster** chilli and ginger butter - £10 supplement

BBQ'd spring **cabbage** with salsa verde

Asparagus and Pecorino

Tomato and basil salad

Baby gem with house dressing

Crispy potatoes with feta and oregano

Something to Share

(minimum of two people)

1 kg Wing **rib of beef** with chimichurri

£25 supplement per person

Sea bass with lemon and capers

£20 supplement per person

Hungerford honey **baked Tunworth** with radishes and breadsticks

£6 supplement per person

Something sweet

Lemon posset with shortbread

Rhubarb and almond tart, vanilla mascarpone

Chocolate mousse cake with raspberries

Beverages

Glass of Taittinger Champagne

Vineyard spring cocktail

Pint of Renegade lager or Detour Pale Ale

£30 for 3 dishes & drink per person | **£40 for 5 dishes & drink** per person

Extra dish - £7

A 12.5% discretionary service charge is added to your bill. This service charge is shared amongst the team at The Vineyard. Any of our dishes may contain one or more of the 14 allergens. Please speak to a member of staff for further details or visit <https://menus.whatsinydish.co.uk/thevineyard/outside-at-the-vineyard> to access allergen information.



OutSide – Wines

Romain our Sommelier has chosen a selection of wines to compliment your food, however if you would like to see our full wine list, please let our team know and we will have it brought to you

White Wines

		Vintage	375 ml	Bottle
200	Echeverria, Sauvignon Blanc, Reserva, Valle de Curico, Chile (Half Bottle)	2018		£13
229	Cypress Vineyards, Chardonnay, Central Coast, CA	2017		£35
216	Alexana, Pinot Gris, Terroir Serie, Willamette Valley, Oregon	2017		£36
226	Waterstone, In Studio White, Rhône Blend, Napa Valley, CA	2016	£23	£44
205	Chapel Down, Bacchus, Kent, England	2019		£48
212	Alsace Riesling Grand Cru, Cave de Turckheim, Brand, Alsace, France	2013		£59
214	Melville, Chardonnay (UNOAKED), Inox, Clone 76, Sta. Rita Hills, CA	2018		£68
213	Vouvray, Domaine Huet, Le Mont, Demi-Sec (OFF DRY), Loire Valley, France	2016		£85
261	Peter Michael Winery, L'Après Midi, Sauvignon Blanc, Knights Valley, CA	2017		£95
237	Meursault, Château de Cîteaux, Vieux Clos du Château, Burgundy, France	2018		£99

Red Wines

314	Echeverria, Merlot Reserva, Valle de Curico, Chile (Half Bottle)	2018		£13
345	Monsoon Valley, Shiraz, Hua Hin Hills, Thailand	2016		£28
326	Cypress Vineyards, Zinfandel, Central Coast, CA	2018		£35
317	Corazon del Sol, Malbec, Mendoza, Argentina	2016	£23	£43
329	Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, CA	2014		£53
300	Two Paddocks, Pinot Noir, Picnic, Central Otago, New Zealand	2018		£57
328	Barolo, San Silvestro, Patres, Piedmont, Italy	2015		£65
344	Rioja Reserva, Lopez de Heredia, Viña Bosconia, Rioja, Spain	2005		£72
349	Donelan, Grenache Blend, Cuvée Moriah, Sonoma County, CA	2014		£85
312	Gevrey-Chambertin, A. & S. Bidault, Cuvée Vieilles Vignes, Burgundy, France	2015		£98

Digestives (50ml)

Cointreau	Orange Liqueur	£7
Havana Club 7 Years	Dark Rum	£10
Baron de Sigognac VSOP	Armagnac	£12
Macallan Gold	Scotch Whisky	£15