

SNACKS

The Vineyard bread, Abernethy butter £6
Noccellara olives £4
King’s Aquitaine caviar 10g, cultured cream, blinis £31

STARTERS

Berkshire game pie
Cumberland chutney, pickled walnuts £18
2023 Umbria IGT, Leonardo Bussoletti, Grechetto, Colle Ozio, Umbria, Italy £11

Vineyard gin cured Berkshire trout
horseradish cream, pickled cucumber £18
2024 Ktima Biblia Chora, Assyrtiko/Semillon, Ovilos, Macedonia, Greece £17

Spiced pumpkin Agnolotti
pecorino and sage (VE) £17
2023 London Cru, Chardonnay, West Sussex, England £14

Burrata
Provençal figs, New Forest honey, rye crisp (V) £17
2020 Sonberk, Pálava, Czech Republic £15

Heritage beetroot
hazelnuts and parsley (VE) £15
2024 Weingut Ebner-Ebenauer, Gruner Veltliner, Weinviertel, Austria £11

TO SHARE (Subject to availability)

Cornish monkfish
Riz pilaf, creamed spinach, Vadouvan cream sauce £75
2021 Alpha Estate Xinomavro, Hedgehog Vineyard, Greece £69 (500ml)

FROM THE SHOOTS

Please ask to see our range of game brought in from the shoots that surround the hotel.
All served with damson, watercress, croutons, game chips and jus gras.
2022 Zorah, Areni Noir, Karasi, Vayots Dzor, Armenia £17

WINE TREES £45

Our Sommelier team has curated the perfect wine pairing experience.
Taste and savour three 125ml glasses of wine perfectly paired with your meal. Get in the mood with a delicious wine with your starter, relax with a blind tasting black glass to refresh your palate and get ready for your main course tipple.

Smoked cod’s roe, rye toast £6
Butterbean and Tenuta olive oil dip, poppy seed crackers £7

MAINS

Berkshire pork belly
Jerusalem artichokes, girolles, chicory £34
2022 Bachelder, Gamay Noir, Wismer Foxcroft, Twenty Mile Bench, Niagara, Canada £18

10oz Hereford Ribeye steak
Café de Paris butter, beef fat chips £42
2020 Ribera Del Duero, Áster, El Espino, Castilla y León, Spain £24

Partridge and duck liver pithivier
celeriac, savoy cabbage, jus gras £35
2021 J.Lohr, Petite Sirah, Tower Road, Paso Robles, California £15

Wild sea bass
St Austell mussels, leeks, sea fennel £36
2024 Paringa Estate, Pinot Noir, Peninsula, Mornington Peninsula, Australia (Red) £16

Cornish fish bouillabaisse
saffron potatoes, rouille and croutons £34
2024 Côtes de Provence, Caves d’Esclans, Rock Angel, Provence, France (Rose) £14

Salt baked Heirloom carrots
Roscoff onion, Spenwood, IPA (VE) £28
2022 Momento, Grenache, Paardeberg, Swartland, South Africa £17

SIDES £6

Hispi cabbage | Chips | Mash potatoes | Baby gem salad |
French fries | New potatoes |

(Ve) denotes dishes that can be made vegan, while (V) denotes dishes that can be made vegetarian

A 12.5% discretionary service charge is added to your bill. This service charge is shared amongst the team at The Vineyard. VAT at 20%.
Any of our dishes may contain one or more of the 14 allergens. Please speak to a member of staff for further details.
The standard wine pairing measure is 125ml.
Our game meat is sourced from local hunts; it may contain traces of shot pellets.



DESSERTS

Passion fruit soufflé

mango sorbet £17

Wairau River, Botrytised Riesling, Marlborough, New Zealand, 2022 £9 (70ml)

Tiramisu tart

Arabica coffee, chocolate, amaretto £16

Vin Santo del Chianti, Bonnach, Tuscany, Italy, 2018 £8 (70ml)

English pear and vanilla

blackberry, meringue £15

Akashi-Tai, Junmai Ginjo, Sparkling Sake, Japan NV £9 (70ml)

80 % chocolate mille feuille

fudge, hazelnut ice cream £17

Alta Alella, Dolç Mataro, Catalunya, Spain, 2021 £10 (70ml)

Cheese board

3pc £14 - 5pc £20

Vintage Port, Barros, Douro Valley, Portugal, 2002 £14 (70ml)

CHEESE SELECTION

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. When ripe, it delivers buttery notes.

Rosary (v, p)

Fresh goat's cheese from New Forest. Zesty and lemony flavours. 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.

A Rare Icon by the Glass: Château d'Yquem 2001

50ml £60 / 70ml £90 / 125ml £150

We are thrilled to offer this legendary wine by the glass. Château d'Yquem stands alone as the only estate classified as *Superior First Growth* in the historic 1855 Classification of Sauternes and Barsac. 2001 is one of the greatest vintages ever produced, earning a perfect 100-point score by Robert Parker. This ageless wine showcases an amazing balance of power, freshness and depth. It reveals delicate notes of orange marmalade, baked peach and saffron on the nose, whilst the palate offers layers of honey, crème brûlée and spice.

FLIGHTS

Fortified Wine tree

50ml £16 / 100ml £32

Palo Cortado Gonzales Byass 12 years

Madeira Henriques & Henriques Sercial 15 years

Colheita Port Barros 2005

The Macallan Whisky Flight

25ml £50 / 50ml £95

12 years Sherry Cask

15 years Double Cask

18 years Sherry Cask

