

Cork & Fork

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

Snacks

The Vineyard bread, Abernethy butter (Ve)	£6
Noccellara olives (Ve)	£4

Sandwiches

The Vineyard Club, smoked turkey, bacon, avocado, tomato, egg	£19
Green pea and spinach falafel wrap, tomato chutney (Ve)	£14
Smoked Berkshire trout, cream cheese and chives on rye	£15
Smashed avocado with ricotta and mint on seven grains toast (Ve)	£16
Roast beef, sauerkraut, gouda, pickles “Deli style”	£17

Salads and light bites

Chicken tikka samosas, with chutneys	£10
Cobb salad, sweetcorn, lardons, cucumber, tomato, blue cheese (Ve)	£17
Vineyard cured smoked salmon, capers and cultured cream	£18
Tomato soup with Welsh rarebit (Ve)	£10
Caesar salad, anchovies, croutons, lardons, pecorino, gem lettuce	£18
Greek salad, feta, tomato, cucumber, olive and red onion (Ve)	£17
Grilled chicken breast add to a salad or pair with some sides	£12
Grilled Berkshire trout add to a salad or pair with some sides	£14

Vineyard favorites

Roasted tomato and basil penne (Ve)	£16
Slow cooked beef shin ragout with tagliatelle	£24
Mac ‘n’ cheese, green bean salad, buttermilk vinaigrette	£22
Cod & Chips, proper mushy peas and tartare sauce	£26
Cheeseburger, spiced fries, red cabbage slaw	£24
Moving Mountains Sheeseburger, spiced fries, red cabbage slaw (Ve)	£24

Sharing boards

Beal’s Farm charcuterie board, pickles and croutons	£30
British cheese selection, crackers, chutney, grapes (V)	£24

Sides (Ve)	£6 each
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Californian spiced fries | Red cabbage slaw | Fries |
Green beans | Sweet potato fries

Desserts

Mango and passion fruit pavlova (V)	£12
Salted caramel and chocolate tart (V)	£12
Sticky toffee pudding (V)	£12
Vanilla crème brûlée, lemon biscotti (V)	£10
Cheddar with Eccles tart and grapes (V)	£7

(Please ask for available vegan desserts)

WINE FLIGHTS

Available from 11am.

Romain, our Director of Wine, has prepared an exciting selection of wines for you to enjoy. Three glasses will be served on one of our wine tree stands.

Discover different styles of wine from around the world, allowing you to compare and contrast them. For a little more adventure, you can test your palate by trying to identify each wine, or our team can guide you through the selection.

Be Free from Temptation Tree (Non-Alcoholic)	125ml £10
Thomson & Scott, Dealcoholized Sparkling Chardonnay	
Saicho Sparkling Hojicha (contains live culture and caffeine)	
Sassy Cidre, Normandy, France	

Vine Bar selection (Choose 3)	70ml £16 125ml £27
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Whites

Getariako Txakolina, Hiruzta, Hondarrabi Zuri, Basque Country, Spain 2024
Spoke, Brink, Sauvignon Blanc/Semillon, Marlborough, New Zealand, 2021
Bruce Jack Wines, Skin Contact Chenin Blanc, Ghost in the Machine, Breedekloof, South Africa 2023
Château Oumsiyat, Soupir, Bekaa Valley, Lebanon 2024 (Rosé)

Reds

Morgon, Dom. Colонат, Charmes-Grandes Terres, Beaujolais, France 2022
Thorne & Daughters, Syrah Blend, Wanderer’s Heart, Western Cape, South Africa, 2021
Rioja, La Rioja Alta, S.A, Viña Alberdi, Reserva, Rioja, Spain 2020
Primitivo di Manduria, San Marzano, Primitivo, 62 Anniversario, Puglia, Italy 2019

Bubble Galore Tree	70ml £24 125ml £38
Prosecco, Conegliano Valdobbiadene Superiore, Massotina, Contradagranda, Brut, Italy NV	
Winding Wood, Brut, West Berkshire, England NV	
Taittinger, Rosé, Brut, Champagne, France NV	

Road to Discovery	70ml £13 125ml £22
Armas, Voskehat, Aragatsotn Province, Armenia 2022	
Bodega Garzón, Marselan, Reserve, Uruguay 2022	
Zorah, Areni Noir, Karasi, Vayots Dzor, Armenia, 2022	

Rosé Flight	70ml £13 125ml £22
Château Oumsiyat, Soupir, Bekaa Valley, Lebanon 2024	
Simpsons Estate, Pinot Noir, The Railway Road, Kent, England 2023	
Domaine Comte Peraldi, Sciacarello Blend, Ajaccio, Corsica 2024	

Fortified	50ml £16 / 100ml £32
Palo Cortado Gonzales Byass 12 years	
Madeira Henriques & Henriques Sercial 15 years	
Colheita Port Barros 2005	

The List

This list has been curated to highlight seasonality, new finds from our Sommelier team and some special bottles that are drinking incredibly well at the moment. If you wish to peruse our Long List for more choice, please speak to our team.

SPARKLING

- Prosecco Conegliano Valdobbiadene, Massotina, Contradagranda, Brut, Veneto, Italy
- Winding Wood, Brut, West Berkshire, England
- All Angels Rosé, Brut, West Berkshire, England
- Taittinger, Réserve, Brut, Champagne, France
- Taittinger, Rosé, Brut, Champagne, France

WHITE

- IGP Côtes de Thau, L'Arête de Thau, Piquepoul/Terret, Languedoc, France
- Amalaya, Torrontés/Riesling, Calchaquí Valley, Argentina
- Seven Hills, Sauvignon Blanc, Columbia Valley, Washington
- Rueda, José Pariente, Verdejo, Castilla y León, Spain
- Establecimiento Juanicó, Chardonnay/Viognier, Preludio, Juanicó, Uruguay
- Côteaux d'Aix en Provence, Sainte Philomène, Valentino, Rolle, Provence, France
- Armas, Voskehat, Aragatsotn Province, Armenia
- Bruce Jack, Skin Contact Chenin Blanc, Ghost in the Machine, Breedekloof, SA
- Weingut Ebner-Ebenauer, Grüner Veltliner, Poysdorf, Weinviertel, Austria
- Vin de France, François Carillon, Chardonnay, La Bergerie, Rhône Valley, France
- Rias Baixas, Pazo de Seoane, Albariño Blend, Galicia, Spain
- Grace Wine, Koshu, Kayagatake, Yamanashi, Japan
- Spoke, Brink, Sauvignon Blanc/Semillon, Marlborough, New Zealand
- Ktima Gerovassiliou, Viognier, Epanomi, Greece
- Constantia Uitsig, Sémillon, Constantia, South Africa
- London Cru, Chardonnay, West Sussex, England
- Sancerre, Jean-Max Roger, Les Caillottes, Sauvignon Blanc, Loire Valley, France
- Sonberk, Pálava, Morava, Czech Republic
- Mullineux, Chenin Blanc Blend, Old Vines White, Swartland, South Africa
- Arbois-Pupillin, Domaine Overnoy-Crinquand, Savagnin, Quillé, Jura, France
- Tokaj, Barta, Furmint, Öreg Király Dűlő, Tokaj, Hungary
- Henschke, Riesling, Julius, Eden Valley, Australia (Magnum)
- Pahlmeyer Chardonnay, Jayson, Napa Valley, California

ROSÉ

- Colomba Bianca, Nero d'Avola, Lumari, Sicily
- Château Oumsiyat, Soupir, Bekaa Valley, Lebanon
- Simpsons Estate, Pinot Noir, The Railway Road, Kent, England
- Domaine Comte Peraldi, Sciacarello Blend, Ajaccio, Corsica
- Côtes de Provence, Caves d'Esclans, Rock Angel, Provence, France

RED

- Château Oumsiyat, Cabernet Sauvignon/Syrah Blend, Jaspe, Bekaa Valley, Lebanon
- Carvalhais, Touriga Nacional Blend, Duque de Viseu, Dão, Portugal
- Côtes-du-Rhône, Vignerons d'Estézargues, Grenache Blend, Taparas, Rhône, France
- Celler del Roure, Mandó Blend, Vermell, Valencia, Spain
- Matias Riccitelli, Malbec, This Is Not Another Lovely Malbec, Mendoza, Argentina
- Heidi Schröck & Söhne, Blaufränkisch/St. Laurent, Junge Löwen, Burgenland, Austria
- Dolcetto d'Alba, G. D. Vajra, Piedmont, Italy
- Trinity Hill, Merlot Blend, The Trinity, Hawkes Bay, New Zealand
- Saumur-Champigny, Clotilde Legrand, Les Lizières, Loire Valley, France
- Bodega Garzón, Marselan, Reserve, Uruguay
- Quinta da Romaneira, Tinta Roriz Blend, Sino da Romaneira, Douro, Portugal
- Valpolicella Ripasso, La Collina dei Ciliegi, Maciòn, Corvina Blend, Veneto, Italy
- Thorne & Daughters, Syrah Blend, Wanderer's Heart, Western Cape, South Africa
- Rioja, La Rioja Alta, S.A, Viña Alberdi, Reserva, Rioja, Spain
- Morgon, Domaine de Colonat, Les Charmes-Grandes Terres, Beaujolais, France
- J. Lohr, Petite Sirah Tower Road, Paso Robles, California
- Primitivo di Manduria, San Marzano, Riserva, 62 Anniversario, Puglia, Italy
- Monthélie 1er Cru, Domaine Chanson, Pinot Noir, Le Clos Gauthey, Burgundy, France
- Marsyas, Cabernet Sauvignon Blend, Bekaa Valley, Lebanon
- Bachelder, Gamay Noir, Wismer Foxcroft, Twenty Mile Bench, Niagara, Canada
- Michael David Winery, Zinfandel, Earthquake, Lodi, California
- Pauillac, Pastourelles de Clerc Milon, 2nd Wine of Clerc Milon, Bordeaux, France
- Ribera del Duero, Áster, El Espino, Castilla y León, Spain
- Barbaresco, Bruno Rocca, Nebbiolo, Piedmont, Italy
- Amarone della Valpolicella, Marco Mosconi, Veneto, Italy
- Barolo, Vietti, Nebbiolo, Castiglione, Piedmont, Italy

DESSERT WINE

- Viña Echeverría, Sauvignon Blanc, Late Harvest (37.5cl)
- Vin Santo del Chianti, Bonnachi, Tuscany, Italy (50cl)
- Wairau River, Botrytised Riesling, Marlborough, New Zealand (37.5cl)
- Coteaux du Layon, Domaine des Forges, Loire Valley, France (50cl)
- Alta Alella, Dolç Mataro, Catalunya, Spain (37.5cl)
- Sauternes, Castelnau de Suduiraut, Bordeaux, FR (37.5cl)
- Royal Tokaji, 5 Puttonyos, Furmint, Tokaj, Hungary (50cl)

Akashi-Tai, Junmai Ginjo, Sparkling Sake, Japan (30cl) *Lightly sweet, lightly sparkling*

Vintage	125ml	375ml	750ml	
NV	9	-	48	●
NV	15	-	80	●
2014	16	-	85	●
NV	18	50	90	●
NV	19	55	100	●

Vintage	175ml	500ml	750ml	
2024	9	25	36	●
2024	9	25	36	●
2023	12	32	45	
2024	13	34	48	
2023	13	34	49	
2023	14	37	53	
2022	14	39	55	
2023	15	41	58	
2024	17	45	64	
2021	17	46	66	
2023	18	48	68	
2023	18	48	69	●
2021	19	50	73	●
2023	20	53	75	●
2021	20	55	78	●
2023	22	57	82	
2023	23	62	88	
2020	23	60	86	
2023	24	65	93	●
2022	25	66	94	
2022	26	70	100	●
2023	30	81	232	
2020	33	89	127	

Vintage	175ml	500ml	750ml	
2023	9	25	36	●
2024	10	27	38	●
2023	14	36	52	●
2024	18	48	68	
2024	21	57	81	●

Vintage	175ml	500ml	750ml	
2020	9	25	36	●
2021	9	25	36	●
2021	13	34	48	
2023	13	36	51	●
2024	14	37	53	●
2023	14	38	54	
2024	15	41	58	
2020	15	41	58	
2022	16	42	60	
2022	17	46	65	
2021	17	46	65	
2022	18	49	70	●
2021	19	50	71	●
2020	19	51	73	
2022	21	56	80	●
2021	22	59	84	
2019	23	60	86	●
2019	26	69	98	
2016	26	69	98	
2022	28	74	105	
2022	28	76	108	
2016	36	95	136	
2020	36	97	139	
2021	49	130	185	●
2017	50	133	190	
2019	51	135	193	●

Vintage	70ml	125ml	Bottle	
2018	7	12	37	
2016	8	15	54	
2022	9	16		
2021	10	17	65	
2021	10	18	47	
2022	11	20	54	
2018	14	25	108	

Vintage	70ml	125ml	Bottle	
NV	13 (100ml)	-	36	