

The
VINNERY

ALL DAY

SERVED FROM 11AM

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OPEN SANDWICHES

All served on two slices of Paul Rhodes seeded sourdough, with a side of lightly salted crisps

ITALIAN CHARCUTERIE *976kcal* 17.50

A medley of Coppa, Salami and Wiltshire ham with cornichons, sun-blushed tomatoes and a fig relish, topped with coriander cress

SUGGESTED WINE PAIRING

La Foule Pinot Noir, France

H.FORMAN & SON SMOKED SALMON *699kcal* 17.50

H. Forman & Son smoked salmon, cream cheese and cucumber slices topped with dill

SUGGESTED WINE PAIRING

Petit Chablis Chardonnay, France

AVOCADO & CRUSHED CHILLI *(PB) 1101kcal* 17.00

Smashed avocado and crushed chilli flakes topped with chimichurri, mixed seeds and coriander cress

SUGGESTED WINE PAIRING

Gusbourne Brut Reserve 2020, United Kingdom

HOT SOURDOUGH TOAST

All served on Paul Rhodes seeded sourdough

WILTSHIRE HAM AND SUSSEX CHARMER CHEDDAR *751kcal* 18.50

Wiltshire ham, Sussex Charmer cheddar and béchamel sauce, topped with Parmesan and chives

SUGGESTED WINE PAIRING

Gusbourne Guinevere Chardonnay, United Kingdom

SUSSEX CHARMER CHEDDAR AND SUN-BLUSHED TOMATOES *(V) 638kcal* 18.00

Sussex Charmer cheddar, sun-blushed tomatoes and béchamel sauce, topped with chives

SUGGESTED WINE PAIRING

Rioja, Marques de Reinoso Crianza, Spain



SCAN HERE TO ORDER

(V) Vegetarian (PB) Plant Based

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PLATTERS

ARTISAN CHEESE *(V) 734kcal* 18.00

Sussex Charmer cheddar, Oxford Blue and Lord of London cheese served with Paul Rhodes seeded crisp bread, quince, almonds and fig relish

SUGGESTED WINE PAIRING

Pavette Chardonnay, USA

ENGLISH GARDEN *(PB) 560kcal* 14.00

Artichoke, marinated carrot slices, roasted red pepper, sun-blushed tomatoes, cornichons and Nocellara olives with plant-based feta cheese, micro herbs and Paul Rhodes rye bread

SUGGESTED WINE PAIRING

Laurent-Perrier La Cuvée, France

ITALIAN CHARCUTERIE *452kcal* 16.50

A medley of Prosciutto di Parma, Coppa and Salami served with Nocellara olives, cornichons, fig relish and Paul Rhodes seeded crisp bread

SUGGESTED WINE PAIRING

Rioja Marques de Reinoso, Crianza, Spain

H.FORMAN & SON SMOKED SALMON *431kcal* 17.00

H. Forman & Son smoked salmon with Paul Rhodes rye bread, topped with capers and dill alongside lemon and Netherend butter

SUGGESTED WINE PAIRING

Picpoul de Pinet, France

CAVIAR

CAVIAR AND BLINIS *124kcal* 60.00

20g Baeril Caviar served with a side of mini blinis topped with dill

SUGGESTED WINE PAIRING

Gusbourne Blanc de Blancs 2019, United Kingdom

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SALADS

CLASSIC CHICKEN CAESAR 721kcal 17.00

Marinated chargrilled chicken, anchovies and Parmesan on crunchy lettuce with croutons and a classic Caesar dressing

SUGGESTED WINE PAIRING

Grüner Veltliner Klassik, Austria

CAESAR 613kcal 12.00

Grated Parmesan on crunchy lettuce with croutons and a classic Caesar dressing
(Remove Parmesan for a vegetarian alternative)

SUGGESTED WINE PAIRING

Grüner Veltliner Klassik, Austria

BURRATA & HERITAGE TOMATOES (V) 334kcal 14.00

Whole burrata and sliced heritage tomatoes, topped with olive oil and basil

+ Add cracker bread 176kcal 1.50

SUGGESTED WINE PAIRING

Gusbourne Blanc de Noirs 2019, United Kingdom

MARINATED VEGETABLE & ANCIENT GRAINS (PB) 575kcal 12.50

Plant-based feta, marinated sliced carrot, artichoke hearts, roasted red peppers, sun-blushed tomatoes, Nocellara olives, lettuce and mixed grains with a Dijon herb dressing and micro herbs

+ Add chicken 87kcal 5.00

+ Add H. Forman & Son smoked salmon 102kcal 5.00

SUGGESTED WINE PAIRING

Gusbourne Guinevere Chardonnay 2021/2022, United Kingdom



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DESSERT

LEMON TART (V) 468kcal 8.50

Topped with fresh berries and lemon balm

SUGGESTED WINE PAIRING

Gusbourne Rosé Brut 2019, United Kingdom

CHOCOLATE MOUSSE (V) 435kcal 9.00

Topped with chocolate sauce and garnished with a fresh strawberry

SUGGESTED WINE PAIRING

Joseph Perrier Cuvee Royale Rosé Brut, France

FANCY A TIPPLE?

GUSBOURNE BRUT RESERVE 2020

Chardonnay, Pinot Noir, Pinot Meunier, Kent, United Kingdom

19.75 125ml 22.75 175ml 89.00 Bottle

ARCOBELLO PROSECCO BRUT

Glera, Ermes Mansue, Veneto, Italy NV

11.50 125ml 13.25 175ml 52.00 Bottle

ESPRESSO MARTINI 15.00

Espresso, Sugar, Coffee Liqueur, Absolut Vodka, Coffee Beans

NEGRONI 16.00

Tanqueray Gin, Sweet Vermouth, Campari, Orange Wheel

OLD FASHIONED 15.00

Makers Mark Bourbon, Angostura Bitters, Sugar, Orange Twist

APEROL SPRITZ 13.00

Aperol, Prosecco, Fever-Tree Soda Water, Orange Wheel

BIRRA MORETTI 4.6%

7.25 Pint

HOT DRINKS

ESPRESSO 6kcal 3.00

Served with a chocolate truffle 61kcal

TEA from Taylors of Harrogate 4.00

Served as a pot for one with a chocolate truffle 61kcal

Breakfast 21kcal

Earl Grey 21kcal

Decaf 21kcal

Selection of flavoured teas 0kcal

ALTERNATIVE MILKS AND DECAF COFFEE AVAILABLE

kcal for above drinks do not include the chocolate truffle

