

SUNDAY MENU

Roast dinner £14 | Two courses for £18 | Three courses for £22

TO START

Halloumi Bites

Sweet chilli dip. (V)(GF)

Focaccia Bruschetta

Tomato, onion, garlic, basil, balsamic vinegar. (VG)

Chicken Liver Pate

Onion marmalade and rustic bread. (GF)*

Salt & Pepper Squid

Aioli sauce.

ROASTS

Served with Yorkshire pudding, roast potatoes, parsnips, carrots, red cabbage, greens, sweet potato puree, cream of leeks and gravy.

Roast Sirloin of Beef | Pork & Crackling | Beef & Pork | Half Roast Chicken
Nut Roast* (VG)

(Does not come with cream of leeks unless requested!)*

*IF YOU WOULD LIKE ANY MORE VEGETABLES OR GRAVY AT ANY TIME
DURING YOUR MEAL PLEASE ASK YOUR SERVER, IT'S COMPLIMENTARY!*

Alongside our roast dinners we will also be serving..

Beef & chorizo lasagne with garlic bread. - £10

Grapevine chicken & bacon Caesar salad. (GF)(DF*) - £9.50*

Warm goats cheese & walnut salad (V)(GF)(N) - £9.50

Beef burger with fries and coleslaw. (SS)- £13.00*

Chicken burger with fries and coleslaw. - £12

Falafel burger with fries and coleslaw. (SS) - £12*

Grapevine burger served with fries and coleslaw. (SS) - £16*

TO FINISH

Grapevine Eton Mess

Italian meringue, fruit compote & Chantilly cream. (V)(GF)

Winter Fruit Crumble

Warm custard. (VG)*

Classic Chocolate Brownie

Vanilla ice cream.

Ivor's Ice Cream

3 scoops – Vanilla, chocolate or strawberry.

(SS) Sesame Seeds · (GF) Gluten Free · (V) Vegetarian · (VG) Vegan · (DF) Dairy Free · (N) Nuts · (M) Molluscs · (*) Option to change