



SUNDAY MENU

Finger Food & Sharers

- Wood-fired flatbread - Garlic & rosemary (VG) 6 • Caramelised onion & mozzarella 7 • Nigella seeds & cheese (VG) 5.5
- Freshly baked bread, olive oil, balsamic (VG) 5 • Hickory smoked nuts (VG) 4
- Harissa hummus & flatbread (VG) 5 • Sweet Sicilian olives (GF, VG) 5.5
- Roll mops, dill & lemon mayo 6 • Halloumi fries (V) 6.5 • Corn tortilla, black beans & guacamole (VG) 5.5
- Spicy Buffalo chicken wings 6.5 • Crispy chilli squid 7 • Lamb chipolatas 7 • Spicy aubergine babaganoush (VG) 5.5
- Barrel-aged fetta & heritage tomato salad (V) 6 • Crispy broad beans & radish salad (VG) 5

Starters

- Plum tomato & oregano soup, crusty bread (VG) • 7.5
- Seared King scallops, peas, mint, crispy broad beans, tomato salsa (GF) • 14 / bigger 21 – (with salad)
- Peruvian beef salad, baby gem, sweet corn, roquito peppers, chimichurri (GF) • 10
- “Eat-planted” chicken Gyros, tomato, cucumber, red onion, oregano, lemon mayo, pita bread (VG) • 9 / bigger 17 (with fries)
- Chilli & coriander squid, pink peppercorn, soy & lime sauce (GF) • 11
- Crispy corn tortilla, black beans, guacamole, Pico de Gallo, coriander (VG) • 8.5
- Barrel-aged fetta cheese & heritage tomato salad, Kalamata olives, rocket, oregano, aged balsamic (V) • 9 / bigger 15
- Smoked haddock, salmon & cheddar fish cake, hollandaise sauce • 9.5 / bigger 17 (with fries)

Chef Specials

- Grilled asparagus, poached egg, prosciutto, hollandaise • 11
- Seabass fillet, Kentish new potato, samphire, King prawns butter sauce • 24
- Romney Marsh lamb rump, dauphinoise potato, French beans, shallots & aged balsamic sauce • 25
- Strawberry & Kiwi Cheesecake, Honeycomb ice cream • 8

Sunday Roasts served from 12pm until 5pm or until it's gone

- All served with roast potatoes, Yorkshire pudding, seasonal vegetables & gravy
- Traditional sirloin of English beef • 20 | Leg of lamb • 19 | Roast platter • 21 | Plant-based roast “beef”, roast potatoes, seasonal vegetables & gravy (VG) • 16

Mains

- English grilled steak – served with, vine tomato, flat mushroom, mix salad & a choice of chips/fries/sweet potato fries (+£1)
- 35-day aged 10oz ribeye • 29.5 | 21-day aged 8oz fillet • 33.5 | Surf & Turf – add King prawns • 5
- Peppercorn sauce • 2.5 | blue cheese sauce • 2.5 | garlic & parsley butter • 1.5
- Traditional fish & chips, mushy peas, tartare sauce & lemon • 17.5 (VG available • 14)
- Plant-based “meat” burger, vegan cheese, guacamole, red onion, gherkins, salad, coleslaw, chips (VG) • 16
- Teriyaki chicken thigh kebab, radish & coriander salad, skin-on fries, wasabi mayo, garlic flatbread • 19
- King prawn linguine, coriander, spring onion, garlic, chilli, ginger, cherry tomato • 18.5 (GF available)
- Chicken, ham & leek pie, Kentish new potato, summer vegetables & gravy • 18.5
- Aberdeen Angus beef burger, pulled pork, cheddar cheese, pickled gherkins, red onion, coleslaw, chips • 18 / double up 6
- Summer quinoa salad, carrots, courgette, peas, fennel, spring onion, pomegranate, miso dressing (VG) • 14
- Add - Plant-based “meat” • 3 | King prawns • 5 | beef steak • 6 | chicken • 4 | halloumi • 4

Salads, greens & tatties

- Chips 5 • Skin on fries 5 • Sweet potato fries 5.5
- Seasonal vegetables (GF) 4.5 • Kentish new potatoes 4.5
- Summer salad (GF) 4.5 • Coleslaw 2.5

Sauces 2

- Lemon & dill mayo (VG)
- Sweet chilli sauce • Wasabi mayo
- BBQ sauce (VG) • hollandaise sauce

Wood-

fired artisan sourdough pizza

(GF available on request)

OUR OWN:

- The Winemaker Fired Up – Nduja, spicy chicken, roquito peppers, mozzarella, garlic, basil • 15.5
- Hot Camber Sands Beach - King prawns, anchovies, chilli, avocado, mozzarella, coriander • 16.5
- The Vegan Patch - Plant-based “meat”, aubergine, courgette, red onion, tomato, sheese cheese, rocket (VG) • 14
- The Korean Piggy - Korean pulled pork, BBQ sauce, chilli, pickled ginger, pineapple, mozzarella, coriander • 15
- The Fancy Goat – Goat’s cheese, mozzarella, spinach, caramelised onion, rocket, radish (V) • 14.5

CLASSIC

- Margherita - Mozzarella, plum tomato sauce, basil (V) • 12 (VG available)
- Quattro Stagioni - Kentish ham, artichokes, mushrooms, olives, mozzarella, plum tomato sauce, rocket • 15
- Pepperoni - Pepperoni, mozzarella, plum tomato sauce, basil • 14.5
- Hawaiian - Kentish ham, pineapple, mozzarella, plum tomato sauce, basil • 13.5
- Calzone - Pepperoni, sausage, mushroom, onion, mozzarella, plum tomato sauce, oregano • 16
- Prosciutto – Prosciutto crudo, buffalo mozzarella, Twineham parmesan, rocket, garlic, oregano • 17

EXTRAS

- King prawns, spicy nduja, Korean pulled pork, chipotle chicken, pepperoni, Kentish ham, prosciutto crudo • 2.5
- Plant-based “meat”, mozzarella, vegan cheese, avocado, artichoke, anchovies, buffalo mozzarella, parmesan • 1.5
- Mushroom, corn, Kalamata olives, red onion, pineapple, roquito peppers, aubergine, courgette • 1

Puddings

- Kentish apple & strawberry crumble, strawberry ice cream • 8
- Lemon posset, shortbread biscuit • 7.5
- Sticky toffee pudding, caramel sauce, amaretti & cherry ice cream • 8
- Summer fruit pudding, coulis, mango sorbet • 8
- Vegan chocolate mousse, passion fruit sorbet (VG) • 8.5
- Selection of Callestick Farm Cornish fruit sorbets, blood orange, lemon, mango, passionfruit • 7.5
- Selection of Callestick Farm Cornish ice creams, chocolate, vanilla, honeycomb, strawberry (GF) • 7.5
- Selection of vegan ice creams, strawberry yuzu, chocolate, Madagascan vanilla (VG) • 8
- Kentish & East Sussex cheeses, grapes, quince jelly, celery & biscuits • 3 per piece
- Bowyer’s Brie, Canterbury Ashmore cheddar, Staplehurst blue, Golden Cross goat’s cheese

ILLY Coffee

- Americano | Decaffeinated Americano | Single Espresso • 2.75
- Café Latte | Cappuccino | Hot Chocolate | Mocha | Double Espresso | Flat White | Macchiato • 3.5
- Flavoured Latte | vanilla, caramel, hazelnut, amaretto • 3.75
- Amaretto Latte | Irish, French, Calypso, Jamaican coffee • 6.8

Natural Teas & Superblends from Twining’s

- English Breakfast | Peppermint | Earl Grey | English Breakfast (decaf)
- Turmeric & Orange | Matcha, Green Tea with Lime | Blackcurrant, Rosemary & Honey • 3.2

*Before you order, please inform a member of staff if you have a food allergy or intolerance.
GF – dishes can be made gluten free friendly, not 100% gluten free, VG - vegan dishes, V - vegetarian dishes.*

**A discretionary 12.5% service charge will be added to your bill.
100% of the service charge is shared equally with the team at The Vineyard**

