

Welcome to Outside @ The Vineyard, a winter BBQ.

We have created selections of small plates for you to enjoy prepared in our fire pit area. Please choose at least 3 dishes from the below selection. Dishes will be served as soon as they are ready and will be brought to your table once prepared.

Flatbread with a selection of melted garlic butter, hummus and Peter Michael olive oil

Raclette cheese and ham toastie

Cumberland sausage, pommery mustard and onion confit

Glazed chicken thighs with chimichurri

Venison haunch with cranberry and orange

Crumpets with potted shrimp butter

Pork goulash with crusty baguette

Cauliflower cooked over fire, caper and lemon dressing

Crispy potatoes with lovage and parmesan

Beetroot cooked in yesterday's embers with parsley and orange

Baby gem with house dressing

Something to Share (minimum of two people)

Wing Rib of Herefordshire Beef £20 per person supplement

Whole Cornish Seabass

£15 per person supplement

Something sweet

Spiced orange mince pie

Mulled wine poached pear with short bread

Hot chocolate with all the trimmings Add a shot of rum or brandy to your hot chocolate for £5

Beverages

To go with your food we have readily prepared a selection of beverages, please choose I of the following

Carafe of Mulled Wine (375ml)

A stein of lager (I litre)

Glass of Taittinger Champagne (125ml)

£30 for 3 dishes & drink per person | £40 for 5 dishes & drink per person Extra dish - £7 | Beverage refill - £10

Any of our dishes may contain one or more of the 14 allergens. Please speak to a member of staff for further details or visit https://menus.whatsinmydish.co.uk/thevineyard/outside-at-the-vineyard to access allergen information.