

Coast

3 Porthilly **oysters**, smoked,
pickled and crispy £ 16

Orkney hand dived **scallops**,
salsify, sea vegetables £ 21

Cornish **mackerel**, radish,
apple, fennel £ 14

Salads

Tenderstem broccoli,
chicory, parmesan,
smoked almond £ 11

Vineyard cobb, baby Gem,
bacon, sweetcorn,
blue cheese £ 12

The Rest

Berkshire **game pie**,
Cumberland chutney,
pickled walnuts £ 15

Salt baked **celeriac**, celeriac
custard, celery, truffle £ 13

Chalk stream **trout**,
osteria caviar, cucumber
and horseradish £ 17

Konro

Cornish plaice, mussels,
leeks and champagne £ 29

Turbot on the bone,
roasted squash and
smoked pesto £ 33

Hereford **beef rib eye**,
proper chips, watercress
and shallot salad, mushroom
hollandaise £ 35

Berkshire **rare breed pork**,
roasted grapes, potato tart
and rosemary £ 30

Hen of the woods
mushrooms, tofu,
pumpkin and endives £ 26

Old Farm **lamb**,
braised shoulder,
turnips, sauce reform £ 32

Spiced **Bresse duck**,
leeks, prunes and timut
pepper sauce £ 31

Roasted **partridge**,
truffle, savoy cabbage
and game chips £ 27

Sides £4

Proper chips

Hispi cabbage with hazelnuts

Baby Gem, house vinaigrette

Butter braised carrots

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 <http://menus.whatsinmydish.co.uk/TheVineyard> to access allergen information.

