

STARTERS

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| Freshly made Soup of the day with Herbed Crostini | 4.50 |
| Crispy Duck Egg with Pied De Mouton Mushrooms | 6.00 |
| Classic Prawn Cocktail | 6.50 |
| Char Grilled Calamari, Chick Peas Puree & Sweet Chilli Sauce | 7.00 |

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| Chicken Liver Paté with Cumberland Sauce and Melba Toast | 6.50 |
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| Quail Eggs with Celery Salt | 5.00 |
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| "Croquetas Jamon" | 6.50 |
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| Deep Fried Artichoke, Pine Nut Puree & Black Olive Oil | 6.50 |
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| Goats Cheese Twice Baked Soufflé with Tomato Sauce | 6.00 |
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MAINS

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| Trio of Fishcakes, Sorrel Sauce and wilted Spinach, Green Leaf Salad OR French Fries | 12.50 |
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| Roast Salmon with Dauphinoise Potatoes, Marinated Courgettes, Dill and Caper Butter Sauce | 12.50 |
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| Char Grilled 10 ^{oz} Scottish Sirloin Steak French Fries, Herb Leaf Salad, Parsley Butter | 18.50 |
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| Scottish 8oz Chopped Steak Beef Burger, Seeded Bun Green Leaf Salad, French Fries | 11.00 |
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| Penne with Spinach Cream Sauce, sun dried Tomatoes Served with Smoked Salmon | 10.50 13.00 |
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| Breasts of Wood Pigeon with crushed peas and Leeks | 13.50 |
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| Calves Liver served with mash & bacon | 11.50 |
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| Slow Roasted Belly Pork, Apple Mash, Wilted Spinach, Caramelised Shallots, Honey and Oyster Jus | 13.50 |
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From the Rotisserie

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| Half Spit Roasted Corn Fed Chicken with Mixed Leaf Salad & French Fries OR Mash, Seasonal Vegetables & Jus | 12.75 |
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DESSERTS

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| Our Home Made Ice Creams: ask for today's' choice | 6.00 |
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| Baked Chocolate Fondant Pudding with Vanilla Ice Cream | 6.00 |
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| Lime and Cinnamon Crème Brulée | 5.50 |
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| Chocolate Pot | 5.50 |
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| Apple Crumble with Cream | 5.50 |
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| Pannetone Bread & Butter Pudding with Vanilla Ice Cream | 6.50 |
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CHEESE

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| A Selection of five English and French Cheeses | 9.00 |
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"LE WEEKEND" AT THE CONTENTED VINE

SIDE ORDERS

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| Crushed Peas | 3.00 |
| Mixed Vegetables | 3.00 |
| French Fries | 2.75 |
| Buttered Mash | 3.00 |
| Mixed Green Leaf/Herb leaf | 3.00 |
| Tomato and Red Onion Salad | 3.00 |

Fixed price lunch

served from 12.00 Saturday & Sunday

Homemade Soup of the Day

Twice Baked Goats Cheese Soufflé with Tomato Sauce

Scrambled Eggs with Smoked Salmon on Toast

Char grilled 8 oz Burger with Salad and French Fries

Grilled Breast of Chicken Escalope with CV Salad

Penne with Spinach, Sundried Tomatoes and Parmesan Shavings

Chocolate Pot

Mango Ice Cream with White Chocolate Shavings and Tuille Biscuit

Apple Crumble with Cream

2 Courses £12.85 OR 3 Courses £16.00

"LE WEEKEND" KIDS MENU £6.50

**¼ POUND BURGER & FRIES
OR
COD GOUJONS & FRIES**

One scoop of homemade vanilla ice cream in a cornet or bowl

SUNDAY ROAST BEEF £11.50

Traditional Roast Sirloin of Beef with Roast Potatoes, Mixed fresh vegetables, Yorkshire Pudding, Horseradish & Gravy

TUESDAY TO SATURDAY FIXED PRICE LUNCH MENU

Great value with a selection of three starters, three mains and puddings
2 X courses £12.85 Additional course £3.15

COVER CHARGE

The cover charge of £1.25 includes freshly baked French Bread and Butter, our own Marinated Olives as well as unlimited still or sparkling water from our in house filtration system - so no nasty carbon footprint!!

12 ½ % discretionary service will be added to all table bills.

WE CARE

We care about food. Everything is prepared on the premises and cooked to order by our team – see them at work in the glass fronted kitchen! We don't use Hydrogenated products, the deep fry oil we use is rapeseed and our vegetarian dishes are produced without the use of animal products. The fish comes from sustainable sources. Our chickens are free range from the SW of France. We make our own ice cream. The rock salt on your table is from the Roman Salt flats of Ibiza. We make our own chutneys and dressings. We re-cycle all our bottles, rubbish and packaging wherever possible.

THE CONTENTED VINE PRIVATE DINING

The Gallery

On the first floor is a beautiful room with high ceilings which can seat up to 24 at one large table.

Lunch or dinner, corporate or private, parties, receptions, birthdays or any special occasion, The Gallery can seat up to 40 or hold 50 for drinks and canapés.

The Garden & Red Room

A perfect setting for informal candlelit dinners, lunches or BBQ – smokers can sit under cover in the garden! Holds 60+ for canapés, drinks reception, buffet or party.

Whatever your event, please ask for a copy of The Contented Vine Private Dining Menus – or download from our website:

www.contentedvine.com