

The Vine Tree

Llangattock

To start

Cream Of Mushroom & Celeriac Soup 6.5 V

-Home Baked Bread, Charcoal Salted Butter (gluten free bread available)

Smoked Haddock Bruschetta 8

-Cheese Mornay Sauce, Lemon, Peas, & Parsley on Toasted Ciabatta

Chicken Liver Pate 7

-Crispy Bread Shards, Red Onion Marmalade

Baked Bread & Hummus 6.5 VE

-Sourdough & Ciabatta, Olives, Balsamic Onions

Hot & Spicy Chicken Wings 7

-With Pickled Salad, Toasted Sesame, Lemon Mayo & Smokey BBQ Dips

Main Course

Dukkah Roasted Tricoloured Beetroot 13 V

-English Goats Curd, Kale, Tender Stem, Preserved Lemon Oil Dressing

Pan-Roasted Cornish Turbot Fillet 16

-Parsley Sauce, Chive Mash, Kale & Tender Stem Broccoli

Chicken Roulade 16

-Wrapped in Parma Ham, Garlic & wild Mushroom Stuffed, Romesco Sauce, Gnocchi

Orchard Farm Pork T-Bone 16

-Smoked Potato Puree, Burnt Roscoff Onions, Crispy Kale, Peppercorn Sauce

VT Welsh Beef Burger 14.95

-Welsh Double Beef Fillet topped with Welsh Rarebit, Smoked Bacon, Onion Jam, Salad Garnish, Slaw, Chips

Falafel & Halloumi Burger 12.95 V

-Tomato Chilli Jam, Burger Garnish, Chips, Slaw (vegan cheese available)

From The Grill-all the meats come from our local butcher, F.E Richards of Crickhowell

8 oz Fillet 25

Extra Sides

10 oz Sirloin 20

Chive & Truffle Mash 3, Seasonal Veg 3,

10 oz Rib-Eye 22

Onion Rings 3, Garlic Ciabatta 3, French Fries 3

All served with Onion Rings, Flat Mushroom, Roasted Tomato, French Fries and Peppercorn or Red Wine Sauce!