



DAILY MENU

Finger Food & Sharers

- Wood-fired flatbread - Garlic & rosemary (VG) 5.5 • Caramelised onion & mozzarella 6.5 • Nigella seeds & cheese (VG) 5.5
Freshly baked bread, olive oil, balsamic (VG) 4 • Hickory smoked nuts (VG) 4
Harissa hummus & flatbread (VG) 4.5 • Sweet Sicilian olives (GF) (VG) 5
Shell on King prawns, garlic aioli (GF) 6.5 • Halloumi fries (V) 6
Meaty pork ribs & kimchi 6.5 • Smoked chorizo chipolatas 6.5 • Crispy artichokes (VG) 5
Fig & cobnut salad (VG) 5 • Smoked haddock, salmon & cheddar fishcake 6.5

Starters

- Crown Prince spiced pumpkin soup, toasted seeds, crusty bread (VG, GF) • 7.5
Seared King scallops, wild mushroom, tarragon, Kentish cobnuts butter sauce (GF) • 13.5 / bigger 20 (with salad)
English mackerel fillet, heritage beetroot, garlic aioli • 9
Korean BBQ meaty pork spareribs, chilli, kimchi, sesame seeds • 9
Kentish game terrine*, wild boar, venison & pigeon, Cumberland sauce, toast (GF) • 8.5
Buffalo mozzarella & fig salad, Kentish beetroot, local cobnut (GF) • 9 / bigger 16
Teriyaki salad, "eat planted" chicken, avocado, onion seeds, celery, coriander (VG)(GF) • 8.5 / bigger 15
Baked Camembert, candied nuts & cranberries, festive chutney, ciabatta sticks • 10

New Year's Eve Specials

- King prawn, scallops & smoked haddock bake, English mozzarella, crusty bread • 12
Bedgebury Forest venison steak*, boulangère potato, cavolo nero, wild mushroom, juniper berry sauce • 24
Wild seabass fillet, roast butternut squash, tenderstem broccoli, Prosecco butter sauce • 25
Panettone bread & butter pudding, Jamaican rum & raisin ice cream • 7.

Mains

- English grilled steak – served with, vine tomato, flat mushroom, watercress & a choice of chips/fries/sweet potato fries (+£1)
35-day aged 10oz ribeye • 29 | 21-day aged 8oz fillet 33 | 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 • 16 (VG available • 13)
"Moving mountains" vegan burger, pickled cabbage, BBQ sauce, crispy onions, vegan cheese, salad, chips (VG) • 16
King prawn linguine, coriander, garlic, leeks chilli, ginger, cherry tomato • 18 (GF available)
Roast turkey, traditional stuffing, pigs in blankets, duck fat roasted potatoes, vegetables & gravy • 18
Peri-peri chicken thigh kebab, grilled courgette salad, skin-on fries, garlic aioli, wood-fired flatbread • 18.5
Wild boar burger, bacon, cheddar, BBQ sauce, celeriac remoulade, crispy onion, chunky chips • 17
Game pie*, venison, pigeon, wild boar, duck, juniper, roast potatoes & seasonal vegetable, gravy • 18
Moroccan baked beetroot & lentil salad, edamame, pickled red cabbage, pineapple, mint & yoghurt dressing (V) • 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
Roast potatoes (GF) 5
Winter vegetables (GF) 4.5
Fig & beetroot salad (GF) 4.5

Sauces • 1.5

- Bang-bang sauce (VG) •
Celeriac remoulade • Garlic aioli (VG)
BBQ sauce (VG) • Hollandaise sauce

Wood-fired artisan sourdough pizza

OUR OWN:

- The Winemaker Fired Up - pancetta, chipotle chicken, mushroom, roquito peppers, mozzarella, garlic, basil • 15
Hot Camber Sands Beach - King prawns, anchovies, chilli, avocado, mozzarella, coriander • 16
The Vegan Patch - plant-based “meat”, butternut squash, celeriac, onion, tomato, sheese cheese, tarragon, garlic (VG) • 13
The Korean Piggy - Korean pulled pork, BBQ sauce, chilli, pickled ginger, pineapple, mozzarella, coriander • 14
The Fancy Goat – Goat’s cheese, figs, caramelised onion, cobnuts, beetroot, mint, rocket, mozzarella, aged balsamic (V) • 13

CLASSIC

- Margherita - mozzarella, plum tomato sauce, basil (V) • 12
Quattro Stagioni - West Malling ham, artichokes, mushrooms, olives, mozzarella, plum tomato sauce, rocket • 14
Pepperoni - pepperoni, mozzarella, plum tomato sauce, basil • 14
Hawaiian - West Malling ham, pineapple, mozzarella, plum tomato sauce, basil • 13
Calzone - pepperoni, sausage, mushroom, onion, mozzarella, plum tomato sauce, oregano • 15
Sloppy Giuseppe – beef brisket, spicy nduja, buffalo mozzarella, roquito peppers, garlic, oregano • 16

EXTRAS

- King prawns, spicy nduja, Korean pulled pork, chipotle chicken, pepperoni, Tenderden ham, beef brisket • 2.5
Plant-based “meat”, mozzarella, vegan cheese, avocado, artichoke, anchovies, buffalo mozzarella, figs • 1.5
Mushroom, corn, Kalamata olives, red onion, pineapple, roquito peppers, butternut squash, celeriac • 1

Puddings

- Kentish apple, pear & cinnamon crumble, satsuma & custard • 8
Pistachio crème brûlée, festive shortbread • 7.5
Salted caramel chocolate brownie, mince pie ice cream • 8.5
Traditional Christmas pudding, red currants, brandy sauce • 7
Carrot & cinnamon cake, blackcurrant sorbet (VG)(GF) • 8.5
Selection of Callestick Farm Cornish fruit sorbets, blood orange, lemon, mango, blackcurrant • 7.5
Selection of Callestick Farm Cornish ice creams, chocolate, vanilla, honeycomb, strawberry (GF) • 7.5
Selection of vegan ice creams, strawberry yuzu, chocolate & blood orange, 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 | Macchiato • 2.75
Café Latte | Cappuccino | Hot Chocolate | Mocha | Double Espresso | Flat White • 3.5
Flavoured Latte | vanilla, caramel, hazelnut, amaretto • 3.75
Amaretto Latte | Irish, French, Calypso, Jamaican coffee • 6.6

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
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

**Game dishes may contain lead shot*

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

