

## THE BRASSERIE at THE CONTENTED VINE

### STARTERS

Freshly made Soup of the day with Herbed Crostini	4.50
Char Grilled Calamari with Chick Peas Puree and Sweet Chilli Sauce	7.00
Chicken Liver Pate with Melba Toast and Cumberland Sauce	6.00
Quail Eggs with Celery Salt	5.00
Mushroom Tart	6.00
Goats Cheese Twice Baked Soufflé with Tomato Sauce	6.00
Smoked Salmon with Lemon, Black Pepper and Capers	7.00
Spinach, Bacon (or Artichoke) and Blue Cheese Salad	6.00

### MAINS

Coq au Vin with Rice and Green Salad	13.50
Roast Salmon with Dauphinoise Potatoes, Marinated Courgettes, Dill and Caper Butter Sauce	12.50
Penne with Spinach Cream Sauce Sundried Tomatoes	10.50
Slow Roasted Belly Pork, Apple Mash, Caramelised Shallots, Wilted Spinach, Jus	13.50

#### From the Grill

8 <sup>oz</sup> Fillet Steak French Fries, Green Salad, Peppercorn Sauce	18.50
Lamb Cutlets with Dauphenoise (or Mash) Green Beans and Jus	16.00
Scottish 8oz Chopped Steak Beef Burger, Seeded Bun, Green Leaf Salad, French Fries	11.00

#### From the Rotisserie

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

Chocolate Pudding with Vanilla Ice Cream	6.50
Apple Tart Tatin with Vanilla Ice Cream	6.00
American Cheese Cake with Honey Sauce (Great to share!)	7.50
Steamed Treacle Pudding with Cream	6.00
<b>Ice Creams</b> "Judes" Strawberry and / or Vanilla	6.00

### CHEESE PLATE

Brie de Nargis, Singletons cheddar and Dunsyre Blue	7.50
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### SIDE ORDERS

Buttered Mash	3.00
French Fries	2.75
Mixed Vegetables	3.00
Mixed Green Leaf	3.00
Tomato and Onion Salad	3.00

### BAR SNACKS

<b>HUMOUS &amp; TARAMASALATA</b> with pitta bread and olives	5.50
<b>SALT AND PEPPER CALAMARI</b>	6.50
<b>COCKTAIL SAUSAGES</b> with mustard dip	6.00
<b>SPRING ROLLS</b> with sweet chilli sauce	4.50
<b>GARLIC BREAD</b> with marinated olives	2.75

Our **PRIVATE ROOMS** are available anytime for corporate or private events - you can even book a private Sunday lunch or book all three floors!!

#### The Gallery Upstairs

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 44 or hold 50 for drinks and canapés.

#### The Red Room Downstairs

A perfect setting for informal candlelit dinners or lunches up to 16 at one table - more for drinks – smokers can sit under cover in the garden!

#### The Garden

Booked in conjunction with the Red Room hosting 60+ for a 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](http://www.contentedvine.com)

### 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!!

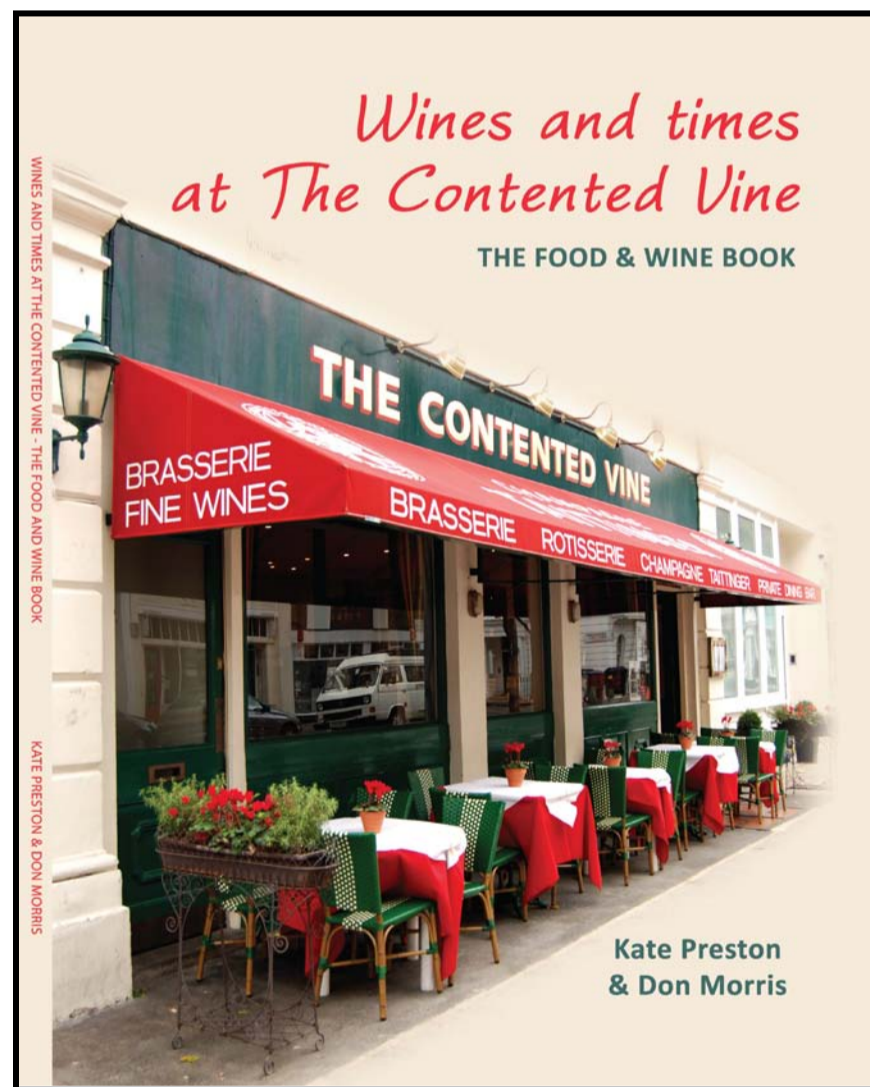
12 ½ % discretionary service (which is distributed amongst all our staff) will be added to all table bills.

# WINTER OPENING HOURS

Monday to Saturday Evenings from 5.30pm.  
Kitchen last orders 10.00pm

Always available for private parties or corporate events!

**THE CV FOOD & WINE BOOK!!  
OUT NOW - ONLY £20.00**



***AVAILABLE FROM THE BAR***