

THE BRASSERIE at THE CONTENTED VINE

STARTERS

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 with Chick Peas Puree and Sweet Chilli Sauce	7.00
Chicken Liver Paté with Cumberland Sauce and Melba Toast	6.50
Quail Eggs with Celery Salt	5.00
"Croquetas Jamon"	6.50
Deep Fried Artichoke with Pine Nut Puree and Black Olive Oil	6.50
Goats Cheese Twice Baked Soufflé with Tomato Sauce	6.00

MAINS

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

From the Rotisserie

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

DESSERTS

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

CHEESE

A Selection of five English and French Cheeses	9.00
--	------

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

TUESDAY TO SATURDAY FIXED PRICE LUNCH MENU

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

SIDE ORDERS

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

"LE WEEKEND" AT THE CONTENTED VINE

Fixed price lunch served from 12.00 Saturday & Sunday

Twice Baked Goats Cheese Soufflé with Tomato Sauce Homemade Soup of the Day 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 FISH GOUJONS & FRIES

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

PRIVATE ROOMS

The Gallery

On the first floor is a beautiful room with high ceilings which can seat up to 24 at one large table. can seat up to 40 or hold 50 for drinks and canapés. Lunch or dinner, corporate or private, parties, receptions, birthdays or any special occasion,

The Garden & Red Room

A perfect setting for informal candlelit dinners, lunches or BBQ – smokers can sit under cover in the garden! 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