

THE VINTRY.

We're passionate about food. Our team of talented chefs, using carefully sourced British ingredients will bring you the best freshly-cooked dishes every time.

NIBBLES

Mixed olives (pb) 4.5

Rosemary & sea salt focaccia, Nocellara olives, olive oil and aged balsamic (pb) 5

Padron peppers, with paprika salt (pb) 7.5

Whipped feta dip, roasted garlic oil, chilli, lemon, toasted pine nuts, grilled flat bread (v) 8.5

Halloumi fries, glazed with hot honey, topped with chives (v) 7.95

STARTERS

Sautéed king prawns, with fried garlic, harrisa & gremolata and sourdough 11

Beef meatballs, with crispy onions & pecorino 8.5

Roasted tomato soup, with basil oil 7

Devon crab arancini, with shellfish aioli 9.5

Roasted aubergine & harissa baked fritters, harissa mayo, pink pickled onions & lime (pb) 7.5

Chorizo in red wine, with sourdough 8

MAINS

Devonshire crab & mussel linguine, lobster sauce 22.5

Caesar salad, cos lettuce, pickled anchovies, confit egg yolk, croutons & parmesan 16
Add on chicken +3

Pan roasted gnocchi & Caponata vegetables, with roasted violet artichokes & crispy basil (pb) 18.00

Harissa roasted chicken supreme, tomato & smoky n'duja cassoulet and herb oil 18.95

Pie of the Day, please ask your server for today's choice, mash, greens, red wine gravy 18.95

Beer battered haddock with minted peas, tartare sauce, lemon & Koffman fries 19.95

Roasted salmon fillet, with sauce vierge, rainbow chard & roasted garlic aioli 22

225g bavette steak, with truffle & lemon dressed watercress, Koffman fries & choice of peppercorn or bearnaise sauce 23

Cheeseburger, beef patty, mayonnaise, gherkins, American cheese, diced onion, mustard, ketchup & Koffman fries 18.5

Add Toppings:
streaky bacon 2.5 • cheddar 1.5

SIDES

Chilli & garlic roasted broccoli (pb) 6 • **Rocket & Grana Padano salad (v)** 5 • **Steamed spinach (pb)** 5
• **Koffman fries (pb)** 5.5 • **Sweet potato fries (pb)** 5 • **Cherry vine tomato & cucumber salad (pb)** 5

Allergens/Nutrition



Head Chef:
Thomas Pearson

If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code.
(v) vegetarian (pb) plant-based. Adults need around 2000 Kcal per day.