



OLD WALLS VINEYARD  
& LUXURY LODGES

## Bistro Dinner Menu

From 6pm – last orders 9pm

V = Vegetarian VE = Vegan GF = Gluten Free

### To start

Olives (VE & GF) £3.20

Artisan bread, with olive oil and balsamic vinegar (VE) £4

Soup of the day with artisan bread (V & GF bread roll available) £6

Tomato and mozzarella salad with a basil pesto dressing (V & GF) £6

Beetroot falafel and cucumber salad with a vegan mint and yogurt dressing (VE & GF) £7

Breaded Cornish brie with a tomato chutney and dressed mixed leaves (V) £7

Breaded whitebait with lemon aioli £7

King prawns sautéed in garlic oil with artisan bread (GF option) £7.50

Duck liver and candied orange paté, with red onion chutney and toasted sourdough £7

### To follow

8oz Sirloin steak with chunky chips, grilled mushroom, confit tomato, crispy onions a pepper sauce on the side (GF option) £20

Handmade steak burger in a brioche bun, with skin on fries, tomato relish and pickle (GF option) £12 add bacon and smoked cheese £2.50

Pie of the day chips, fries or mash potatoes and seasonal vegetables £13

Nduja chicken schnitzel with sweet potato fries and lemon aioli £14

Fillet of seabass with roasted vegetable ratatouille, olive mash and salsa verde (GF) £15

Pan roasted hake, served on a chorizo and chickpea stew, with wilted spinach and green beans (GF option) £15

Beer battered cod with chunky chips, pea purée and tartare sauce (GF option) £12

Mushroom and spinach pie with chips, fries, or mash & seasonal vegetables (V) £13

Portobello mushroom tart with mashed potato, seasonal greens and a mushroom jus (VE) £13

Moroccan spiced vegetable tangine with couscous and seasonal greens (V) £13



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### *Sides*

*Seasonal veg £3 - New potatoes £3 - Mash (VE) £3 - Skin on fries £3  
Chunky chips £3 - Sweet potato fries £3.50 - Side salad £2.70 - Coleslaw £2.00*

### *Puddings*

*£6.00*

*Passionfruit cream tart with pink gin soaked blackberries*

*Crème brûlée with a berry coulis and shortbread biscuit*

*Sticky toffee pudding with almond brittle (VE & GF)*

*Summer fruit crumble with ice cream or custard*

*The ultimate chocolate brownie with salted caramel sauce, served with vanilla ice cream*

*A selection of local ice creams £1.60 per scoop:*

*Vanilla, double chocolate, strawberry, mint choc chip, salted caramel, rum and raisin, dairy free vanilla*

*Sorbets £1.60 per scoop*

*Lemon and blackcurrant*

*Cheese and biscuits £7.50*

*Please see our blackboard for this evening's specials*