

**The Vines Restaurant
Evening Menu**

Nibbles

Olives and sun blushed tomatoes in olive oil £4.00 (v)

Paprika whitebait with lime mayonnaise £5.00 / £7.00 starter

Wild mushroom aranchini and garlic aioli £5.00 /£7.00 starter (v)

Pork and tarragon fritter with burnt apple sauce £5.00 /£7.00 starter

Sharing bread with Chimichurri £4.50 (v)

Starters

Chef's soup of the day
With toasted sour dough bread £6.50 (v)

Crispy Goat's cheese
Charred pear, pickled walnut and rocket £7.00 (v)

Carden haddock fishcake
Tartar sauce, frisee and lime £8.00

Smoked salmon
Lemon puree, cucumber, dill and macadamia nuts £9.00

Ham hock terrine
Piccalilli, rocket and bread crisp £7.50

Chicken liver parfait
Red onion marmalade, walnut and toasted brioche £7.00

Mains

Pork belly

Charred baby gem, Udon noodles, edamame, spring onion and Asian broth £17.00

Ricotta gnocchi

Courgette, parmesan, pine nuts and baby basil £14.50 (v)

Fish and chips

Beer battered North sea haddock, crushed peas, rustic chips and a crunchy tartare sauce £14.00

Poached sea bream

New potatoes, peas, broad beans and capers with lemon butter £18.50

Braised lamb shank

Aubergine puree, chick pea, mint tomato salad and Chimichurri £19.00

Spiced tomato orzo pasta

Tender stem, coriander and spring onion £14.00 (v)

Chicken and leek pie

Topped with puff pastry and served with seasonal vegetables £15.00

Salads

Greek salad

Iceberg lettuce, feta, cucumber red onion and olives served with a bread crisp £10.00 (v)

Carden Caesar salad

Baby gem, boiled egg, Caesar dressing, parmesan, croutons and anchovies £10.00 Add chicken £14.00 Add salmon £14.00

Prime Cheshire Steaks From The Grill

Matured for 28 days for a full flavour and guaranteed tenderness

All our steaks are served with hand cut chips, plum tomato, Portobello mushroom, rocket and parmesan salad

Prime 8oz sirloin steak £25.00 / 8oz rib eye steak £27.00
Add peppercorn or blue cheese sauce £3.00

8oz pork cutlet and burnt apple puree £20.00

Carden Steak Burger

Bacon, cheese, onion marmalade & aioli on a brioche bun
with rustic chips or sweet potato fries *£15.00

*Sweet potato fries - £3.00 supplement

Side Orders

Sweet potato fries £5.00 (v)

Hand cut chips £4.00 (v)

Garlic bread with cheese £4.00 (v)

Rocket and parmesan salad £4.00 (v)

Seasonal green vegetables £4.00 (v)

New potatoes with garden herbs £4.00 (v)

Desserts

Chocolate mousse
With salted caramel and milk ice cream £7.50

Lemon and passion fruit tart
Raspberry sorbet and lemon balm £7.00

Apple and blackberry crumble
With apple sorbet £7.00

White chocolate and pistachio opera
Caramelized white chocolate and yoghurt sorbet £8.00

Carden strawberry Eton mess
Chantilly cream and basil with strawberry ice cream £7.50

A tasting platter of the following British cheeses
garnished with grapes, celery, spiced chutney, candied walnuts and crackers £15.00
Perl Las / Perl Wen / Celtic Promise / Stinking Bishop / Goat's cheese

For allergen information please ask your server.

We endeavour to ensure limited use of genetically modified food ingredients

We cannot guarantee that items on our menus do not contain nuts or nut derivatives. All products are subject to availability although every effort is made to ensure otherwise.

Fish products may contain bones.

Diners on our '3 Course Inclusive Package' can choose dinner from any of our menus (excluding drinks).