

EARLY BIRD MENU

(Tue-Thu 6-7pm and Fri-Sat 6-6.30pm)

2 COURSES £16.95/ 3 COURSES £19.95

~~~~~o STARTERS o~~~~~

SOUP DU JOUR

Chef Special Soup with Truffle Cream, Garlic Croutons (V)

DUCK LEG TERRINE

Confit Duck Leg, Parsley & Pistachio Terrine, Port Reduction and Toasted Bread (2.6 miles Local Suppliers)

RISOTTO

Peas & Mint Risotto, Herbs Buttered, Parmesan and Garlic Truffle Oil

RAVIOLI

Four Formaggi Ravioli, Tomato, Red Pepper & Basil Sauce and Parmesan Sprinkle (V) (V)

~~~~~o MAINS o~~~~~

SIRLOIN STEAK

Hampshire 8oz Sirloin Steak, Skinny Fries, Onion Ring, Oven Roasted Tomato, Grilled Mushroom and Red Wine Jus or Garlic Aioli (£4 Supplement) (2.6 miles Local Suppliers)

SEA BASS

Pan Fried Sea Bass, Peas & Mint Risotto, and Lemon Capers Beurre Blanc (£4 Supplement)

CHICKEN

Grilled Chicken, Pesto Fusilli, Sautéed Courgette, Sun Dried Tomato, Parmesan (2.6 miles)

CRISPY COD

Freshly Beer Battered Crispy Cod and Chips with Homemade Tartar Sauce, a Mixed Garden Dressed Leaves

TORTELLINI

Pumpkin and Parmesan Tortellini Pasta Cooked in a Creamy Red Pepper Sauce and Parmesan (V)

~~~~~o HOMEMADE DESSERTS o~~~~~

CHOCOLATE BROWNIE

Pistachio Chocolate Brownie, Raspberry Coulis and Ice Cream

ICE CREAM

Selection of Jude's Ice Creams and Sorbets

FRUIT CRUMBLE

Home Baked Apple, Cherry & Rhubarb Crumble with Cinnamon Essence, Warm Custard

CHEESE SELECTION

Selection of Local Cheeses served with Homemade Chutney and Wafers (£4 Supplement) (20/6.2 miles)

Local Supplier : the elements of this dish have been sourced within a number of miles of The Grapevine Bistro Restaurant