

*Served Tuesday to Friday 12pm to 3pm.
Saturdays and Sundays 12.30pm to 3pm.*

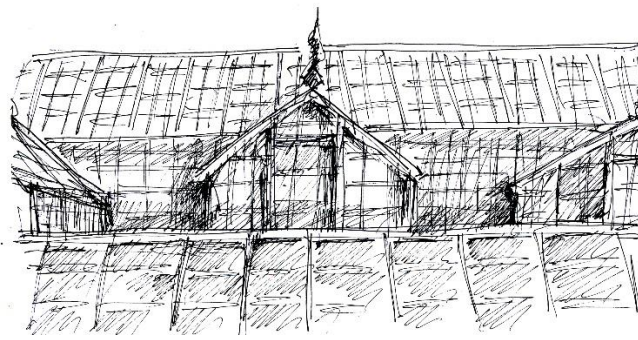
Spring Green Pasta – Wild Green pasta, cooked in a seasonal pesto** made from ingredients foraged within our own grounds, served with dressed leaves & home-made garlic bread
£9.50

Slow cooked Spring Lamb Shawarma – a deliciously spiced Middle Eastern style dish served on a Lebanese Flatbread, Greek yoghurt & fresh mint drizzle with pomegranate seeds, alongside a lemon herb nutty cous cous & dressed leaves.
GF available
£13.50

Vinery Smokie – a sumptuous twist on a traditional Sussex Smokie - poached in local beer, a smoked haddock & prawn bake, in a creamy white wine sauce topped with cheese & breadcrumb crunch with dressed leaves & hot buttered artisan bakery toast.
£11.50

Vinery Soup of the Day** with artisan bakery bread & butter - **GF available**
£7.50
or add one of our delicious warm cheesy scones with butter.
£10.50

** please ask our Vinery team or take a look at our menu boards to find out what is in season.



The Vinery Café Lunch Spring Menu

Butterbean and Chorizo Bruschetta- A taste sensation with delicious fried Spanish chorizo, creamy butterbean and herby cherry tomato topping on garlic-rubbed bruschetta, drizzled with fresh Greek yoghurt & basil oil, dressed leaves & our Chefs Seasonal Salads**
£12.50

Vinery Fish Finger Sandwich with home-made caper, lemon & herby tartare on buttered white bloomer artisan bakery bread served with dressed leaves. **GF available**
£9.50

Vinery Chef's Salads

Our salads change daily & are on display in our Vinery Cafe entrance. We use seasonal fruits, herbs & vegetables grown in our nursery and from our local suppliers.

*Please advise our team of ANY allergens.
We do use nuts in our kitchen and so cannot guarantee a nut free zone.*

Kids Menu

We are very happy to serve smaller portions of all our lunch menu, alternatively we offer:

Sausage Roll & home-made Baked Beans
£6.00

Fish Finger Sandwich & home-made Baked Beans
£8.00 GF available

Toasted Sandwich Melts choose from:
Peanut Butter & Banana, Cheese or
Nutella & Banana **GF available**
£6.50

Suppliers

We are pleased to be working alongside local farmers & suppliers to bring the best ingredients to our ever-seasonal changing menu dishes...

Jonny & his team @ Rye Bay Coffee
Liz & Rachel @ Lighthouse Bakery
Ellie & the team @ Bodiam Meats
Geoff & Sons @ JF Fruiterers
Dion @ Penshurst Fine Foods
Derren @ Nortrade Fisheries
Paul our chook egg man
Weald Smokery