

3@9 | 6@16

OLIVES & BREAD (Vg)

CHAMPAGNE MUSHROOMS (v) in a creamy roquefort & champagne sauce

MACKEREL PÂTÉ

SALMON PÂTÉ 8.5

MUSHROOM & CASHEW PÂTÉ (vg)

ARDENNES PÂTÉ

HOMEMADE SOUP OF THE DAY

BAKED CAMEMBERT (v)

PRAWNS & AVOCADO ON RYE BREAD

PEAR WALDORF (v) with pear, walnuts & creamy blue 9 with jambon 10.5

GOATS CHEESE, PISTACHIO & HONEY SALAD (v)

SHELL ON KING PRAWNS in garlic & herb butter 10

A TRIO OF BLINIS with smoked salmon, cream cheese & caviar 8.5 with salt beef & creamed horseradish 8.5



v = vegetarian | vg = vegan

Welcome to THE

VIGHTHO

TASTING ROOMS

KING PRAWN & SCALLOP ORZO 16

FISH PIE with creamed potatoes & petit pois

SMOKED PANCETTA AND ROASTED CHICKEN ORZO 16

BOEUF BOURGUIGNON tenderised beef in red wine with greens and potatoes 16

> MADERIA MUSHROOM STEW (vg) with greens and potatoes

TOMATO & SAFFRON TARTLET (vg) with seasonal salad & saute potatoes 15

MIXED BEAN CASSOULET (vg) served on wild rice and mixed grains 15

CHEESE PLATTER (v) a selection of cheeses with bread & crackers brie, cheddar, goats & blue 13.5

CHARCUTERIE PLATTER a selection of cured and cooked meats, bread & crackers 13.5

MIXED PLATTER a selection of cured and cooked meats & cheeses 18.5

VEGAN PLATTER (vg) a selection of crudites, olives, hummous & flat bread



SALMON & CREAM CHEESE 7.5

JAMBON 8 | with cheese 8.5

GARLIC MUSHROOM (v) with cream cheese 7.5

CHEESE (v) 6 with TOMATO, ONION or MUSHROOM 7.50

CHOCOLATE & PEAR CREME (v) 6.5

HAZELNUT CHOCOLATE (v)

FRESH STRAWBERRIES & CREAM (v) with chocolate 6.5

BANANA & CARAMEL (v)

DESSERTS

TARTE AU CHOCOLAT (v)

TARTE AU CITRON (v)

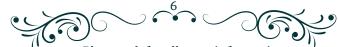
CREME BRULEE (v)

CHOCOLATE POT (vg)

GOATS CHEESE (v) with local honey & pistachio

BRIE, CHEDDAR OR ROQUEFORT (v) red onion chutney, plum or chilli jam

SELECTION OF ICE CREAM (v) & SORBET (vg)



Please ask for allergen information