

ALDWICK

ESTATE

VINEYARD · WEDDINGS · VENUE

SAMPLE WEDNESDAY LUNCH MENU

STARTER & SMALL PLATES

Soup of the day £5.50 (v) (vg) (gf)

Aldwick chicken spring rolls £6.00
sweet chilli & soy dipping sauce

Prawn Pil Pil £9.95
Sizzling king prawns in chilli, garlic & parsley butter
served with ciabatta bread

Warm goats cheese salad £6.50 (v)
walnuts, honey

Sautéed mushrooms, wine, garlic & cream sauce £6.00 (v)
toasted ciabatta, parmesan shavings

Beetroot falafels £5.50 (v) (vg) (gf)
salad, tahini dressing

MAIN PLATES

Cheese board, marinated olives, local cheese, pesto, roasted vegetables, homemade red onion chutney, dressed leaves, breads, crackers £12.95

Cheese & charcuterie board, marinated olives, local cured meats, local cheese, pesto, roasted vegetables, homemade red onion chutney, dressed leaves, breads, crackers £12.95

Vegan spicy bean burger, brioche bun, cheddar cheese, fried onion, fries £9.95 (v) (vg)

100% beef burger, brioche bun, cheddar cheese, fried onion, fries £11.00

Sri Lankan vegetable curry, basmati rice £12.50 (v) (vg) (gf)

DESSERTS

Homemade Desserts £5.50

Sticky toffee pudding
caramel sauce and Chew Moos vanilla ice cream

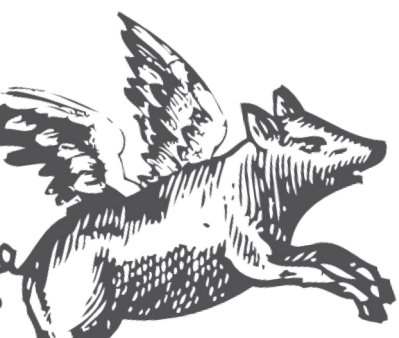
Oaty apple crumble
custard

Chocolate brownie
Chew Moos vanilla ice cream

Special dessert of the day

Chew Moos Ice Cream

ASK ABOUT OUR GLUTEN FREE / VEGAN DESSERT



PLEASE ADVISE OF ANY DIETARY REQUIREMENTS
(v) Vegetarian (vg) Vegan (gf) Gluten-free