

KITCHEN

GLUTEN FREE

Lunch served 11:30-4pm Wed-Sun

DEVON PLATTERS

Winemakers platter for 2 £27.50

A selection of Devon cured meats from Good Game in Topsham and local cheeses, served with **gluten free** crackers, bread, olives, sweet red peppers, fresh fruit, nuts and a pot of damson + apple chutney.

Cheese platter v £14.25

A selection of three cheeses from across Devon (See specials board for today's cheeses). Served with **gluten free** crackers, fresh olives, grapes and a pot of damson + apple chutney.

Charcuterie platter £13.25

A selection of Devon cured meats from Good game in Topsham served with sliced **gluten free** bread, olives and sweet peppers. *perfect with our Rondo rosé*

Plant-based platter v+VE £10.50

Crudités, **toasted gluten free** bread, olives, sweet chilli falafel paired with our own homemade hummus.

+ Local chutney £1.50

Add a pot of damson + apple chutney, smoky tomato relish or our homemade crab apple jelly.

OPEN SANDWICHES

A **gluten free** ciabatta served with fresh leaves & **gluten free** crisps.

Chicken, brie + apple £8.95

Sliced chicken on a bed of honey mustard and crisp apple. Topped with an oozing slice of melted brie. *Great with a Devon cider*

Crispy Atlantic cod fillet £12.95

Crispy battered cod served on a **gluten free** ciabatta with homemade tartar sauce and a wedge of lemon.

Slow roast BBQ beef £8.95

Fiery pulled BBQ beef, slow roasted for 5 hours and topped with our homemade BBQ sauce and crispy potato curls.

Grilled Hispi cabbage v + VE £8.95

Char-grilled hispi cabbage served with our homemade pine nut tarator and a wedge of lemon.

Mushroom, walnut + Devon blue v+VE £8.95

Sautéed portobello + wild mushrooms served with crushed walnuts, Devon ticklemore blue cheese and a chilli dressing.

Thyme baked onions + goat cheese v £8.95

Baked balsamic & thyme onions with creamy Ticklemore goat cheese and roasted pine nuts.

Grilled cheddar + honey roast ham £7.95

Devon honey roast ham topped with creamy cheddar & mozzarella.

WINTER WARMERS

Tartiflette £9.95

Baked new potatoes, French onions and bacon loaded with oozy slices of brie. *Delicious with our Madeleine*

Moroccan tagine v+VE £9.95

Moroccan spiced tagine loaded with butternut squash, sweet potato and apricots. Served on **toasted gluten free** bread.

Soup of the day v+VE £6.50

A warming bowl of homemade soup served with **toasted gluten free** bread.



Sunday 11:30-4pm. Our meat roast varies between pork, beef + chicken. Served alongside our plant-based roast.

See our specials board for this Sundays roast

Allergies - please speak to a member of our team.

V - Vegetarian option available VE - Vegan option available

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 Alder
VINEYARD

NIBBLES

Vine lovers trio v £6.50

A trio of nibbles perfect with an afternoon glass in the sun. Including fresh Westcountry olives, sun ripened tomatoes with mozzarella and sweet red peppers with feta cubes.

Sweet chilli falafel v + VE £4.95

Deep fried sweet chilli falafels on a bed of our freshly made hummus.

Biltong + chorizo pot £5.95

A snacking pot filled with Good Game's Devon ruby biltong + spicy chorizo chunks.

Cracking Nuts pot v + VE £4.50

A moreish combination of sweet & salted peanuts, cashews & almonds. Roasted in Ilfracombe, Devon.

Toast v + VE £3.95

A gluten free ciabatta served with either local jam, peanut butter or honey from the vines.

+ Jam, peanut butter or honey £1.50

Choose from a pot of honey from the vines, Damson & apple / Strawberry, rhubarb & vanilla / Blackcurrant & lime jam. Or Rugged / Almost smooth / Cinnamon & raisin or Smoked chilli peanut butter.

SIDES

Bread + oil basket v + VE £4.50

Rosemary salted chips v + VE £2.95

Cheddar loaded chips v £3.95

Green salad v + VE £2.95

KIDS MENU

Young buds platter £6.95

A slice of Devon cheddar, honey roast ham + gluten free crackers with a selection of fresh fruit.

A gluten free ciabatta served with Devon crisps

Chicken + cheddar melt £4.95

Honey roast ham + cheddar melt £4.95

Tomato + cheddar melt v £4.95



JOIN OUR VINE CLUB

 Stories from the vines

 Offers & event access

 Plus a birthday treat!

SCAN TO JOIN!

Wifi? Join 'AV Guest' password: madeleine

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