



The Vineyard

The Down
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ELITE PUBS
Enjoy our family of dining pubs and bars

Autumn/Winter Get Together

28th September- 31st March

Step out of the everyday





Welcome to the Vineyard

Nestled by the historic Lamberhurst vineyards in the rolling

Kent countryside, The Vineyard pub and restaurant is a 17th-century inn given a completely new lease of life.

The Vineyard has a rustic, laid-back look created using an eclectic mix of natural materials with sturdy old wood furniture and unique features such as the large bespoke mural - a real link to The Vineyard's surroundings, telling the story of wine-making.



Four elegant and beautifully designed bedrooms, recently refurbished & housed in the old 13th Century Coach House, fusing classic and contemporary in a warm, unpretentious way.

The Garden Room



The Garden Room can seat maximum 38 guests

The Scotney Room



The Scotney Room can seat maximum 36 guests

Menu 1

Available Monday to Friday, Lunch & Dinner
From 10 guests

2 courses for £20 per person
3 courses for £25 per person

Menu available to order on the day for parties up to 20 guests

Whilst you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

- Soup of the day**, crusty bread (v, gf)
- Smoked ham hock croquette**, piccalilli, baby gem, smoked cheddar, radish salad (gf)
- Superfood salad**, organic quinoa, goat cheese curd, fig, pumpkin seed, kale chimichurri (v, gf)

Mains

- Tandoori chicken thigh kebab**, pitta bread, courgette, baby gem & chilli salad, smoked paprika yoghurt, skin on fries (gf)
- Harvey's battered fish & chips**, mushy peas, tartar sauce & lemon
- Vegan Buddha bowl**, organic quinoa, beetroot hummus, avocado, butternut squash, pineapple, orange dressing (v, gf)

Desserts

- Dark chocolate pave**, mulled baby pear, vanilla ice cream
- Selection of Callestick Farm dairy ice creams** (gf)
- Seasonal crème brûlée**, shortbread biscuit (gf)

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. In order to be able to take advantage of the best of what's in season the menu is subjected to changes. (gf)- dishes can be made gluten free friendly.

Menu 2

Available Monday to Saturday, Lunch & Dinner
From 10 guests

3 courses for £30 per person

Menu available to order on the day for parties up to 20 guests

Whilst you wait

Selection of freshly baked bread, olive oil, balsamic & olives

Starters

- Marden wood pigeon salad**, Kentish cob nuts, blackberry, fennel, orange, cardamom syrup (gf)
- Sloe gin & lime cured salmon**, fennel, orange & pomegranate salad, sourdough bread (gf)
- Vegan taco**, black beans, avocado, coriander, pineapple salsa, chilli, lime & coconut yoghurt (gf)

Mains

- Local wild duck**, fondant potato, roasted salsify, baby vegetables, heritage kale, juniper berry jus (gf)
- King prawn linguine**, ginger, coriander, garlic, chilli, cherry tomato, rocket (gf)
- Vegan salt baked celeriac**, king oyster mushrooms, braised baby leeks, spinach (gf)

Desserts

- Seasonal crumble**, vanilla ice cream
- Banana sticky toffee pudding**, toffee sauce, honeycomb ice cream
- Black forest bavarois**, autumn berry jelly, meringue

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Menu 3

Available Monday to Saturday, Lunch & Dinner
From 10 guests

3 courses for £40 per person

Pre order required 1 week prior to the event for all guests

Whilst you wait

Selection of freshly baked bread, olive oil, balsamic & olives

Starters

Seared king scallops, butternut squash, local pancetta & caper salsa (gf)

Korean bbq ribs, kimchi, Asian slaw

Grilled red prawns, chimichurri, pineapple & radish salad

Mains

35 day aged 10oz English ribeye, vine tomatoes, flat mushroom, watercress,
chips / fries / sweet potato fries (gf)

Rack of English lamb, gratin Dauphinois, ratatouille, bobby beans, aged balsamic jus

Rye bay brill fillet, handpicked crab risotto, spinach, mango & coriander salsa

Desserts

Chocolate fondant, Morello cherry ice cream

Pineapple carpaccio, mango sorbet, kiwi & mango salsa, coconut crumb (gf, df)

Selection of English & continental cheeses, grapes, quince jelly, biscuits, celery

Wookey hole cheddar, Cropwell Bishop blue stilton, Brie de Meaux, Manchego

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Family Traditional Sunday Roast

Available from 3pm
from 10 guests

1 main course £14

2 courses for £19

3 courses for £24

Together boards to share

Kentish Autumnal board – venison, cherry & pistachio sausage, air dried pork collar, Marden wood pigeon, Kentish blue, smoked ham hock croquette, fig, Kentish cobnut, celeriac remoulade, crusty bread

Vineyard fish platter – sloe gin cured salmon, garlic green lip mussels, king prawns, white anchovies, smoked haddock bake, avocado crème fraiche, baby gem, courgette & chilli salad, crusty bread

Mains

Choose one roast for your whole party

Traditional sirloin of English beef, leg of lamb infused with garlic & rosemary, roast potatoes, Yorkshire pudding, seasonal vegetables & gravy
Mixed bean roast, roast potatoes, Yorkshire pudding, seasonal vegetables & gravy (v)

Desserts

Seasonal crumble, vanilla ice cream
Selection of Callestick Farm dairy ice creams (gf)
Seasonal crème brûlée, shortbread biscuit (gf)

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Children's Menu

Starters: Toddlers £1.95/ Children up to 12 years £2.95

Garlic Bread (v)
Soup of the Day & Bread (v)
Fig & Goats curd Salad (v)

Mains: Toddlers £3 / Children up to 12 years £5

English venison Burger, Cheese & Chips
Linguine, Tomato sauce (v)
South Coast Fish & Chips, Mushy Peas, Lemon & Tartar sauce
British Pork Sausage & Mash, Peas & Gravy
Sunday roast available every Sunday: Beef, Lamb or Pork

Desserts: Toddlers £1/Children up to 12 years £3

Selection of Callestick Farm Ice Cream, choose from: Chocolate, Vanilla or Strawberry
Cheddar Cheese, Biscuits, Grapes
Seasonal Fruit Salad
Seasonal cobbler, flapjack, Vanilla Ice Cream

Cold Drinks

Frobisher's Juice - Orange, Apple, Pineapple, Grapefruit, Cranberry 2.80
Frobisher's Fusion - Apple & Raspberry, Apple & Mango, Orange & Passion Fruit 3
Bottle Green flavoured soft drinks - Elderflower, Raspberry Lemonade, Apple 2.90
Children's Milkshakes - Chocolate, Strawberry, Caramel, Vanilla 2.90

Hot Drinks 1.50

Hot Chocolate
Decaf Babyccino
Hot Milk

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Wines That We Love!

Sparkling

Prosecco Brut Borgo del Col Alto NV 27.00 per bottle
Chapel Down Classic Brut NV 34.90 per bottle
Champagne A.R. Lenoble Brut Intense NV 43.50 per bottle

White

Sauvignon Blanc, Petite Abbaye, 2017 Val de Loire, Central France 21.80 per bottle
Chapel Down Bacchus, 2016/17 Tenterden, England 25.30 per bottle
Château Pajzos Dry Furmint 2016 Hungary 28.90 per bottle

Red

Merlot, La Vigneau, 2017- IGP D'Oc Southern France 21.80 per bottle
Chapel Down Union Red, 2016 Tenterden, England 25.30 per bottle
Reserve Malbec Finca Sopenia 2017 Mendoza, Argentina 36.00 per bottle

Rosé

Bobal Rosado Viento Aliseo 2016 La Mancha/Central Spain 22.70 per bottle
Chapel Down English Rose 2017 Tenterden/England 25.30 per bottle

Drinks Packages

Ideal for parties of 20

Package one £190

3 Bottles Prosecco Brut Borgo del Col Alto NV
3 Bottles Sauvignon Blanc Petite Abbaye 2017
3 Bottles Merlot La Vigneau 2017

Package two £270

3 Bottles Chapel Down Classic Brut NV
3 Bottles Picpoul de Pinet Sel et de Sable 2017
3 Bottles Reserve Malbec Finca Sopenia 2017

Informal Package

Available Monday to Saturday
From 10 guests

Served from the bar for £14.95 per person

Includes:

Glass of Prosecco
Wood fired sourdough pizza
Seasonal platters to share

The ramblers seasons

Kentish ham, mushroom, olives, artichoke, mozzarella

The winemaker fired up

Spicy Nduja, pirri pirri chicken, roquito peppers, mozzarella, thyme

The fancy goat (v)

Goat cheese, roasted squash, figs, cobnuts, caramelised onions, mint, rocket

The great Bacchus threesome (v)

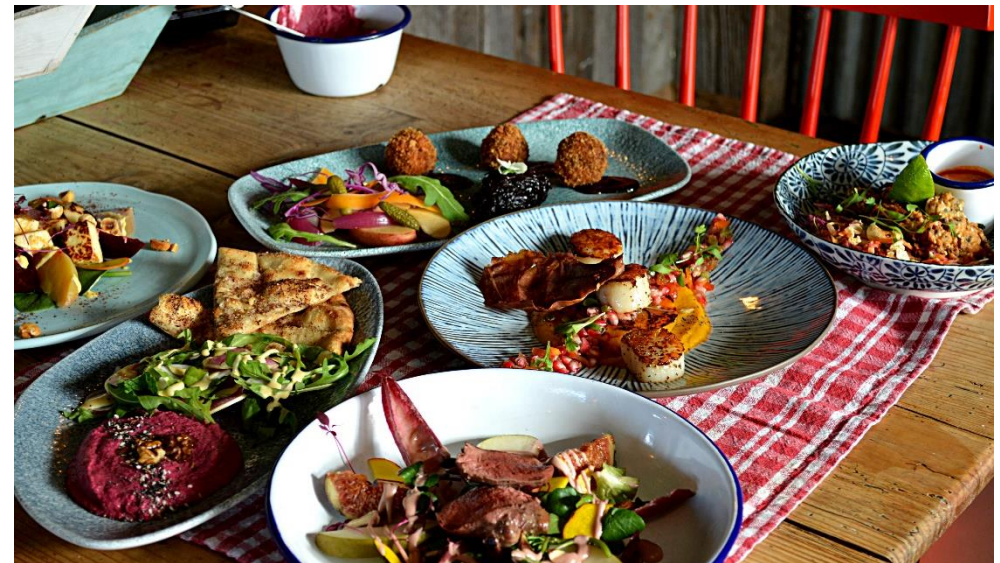
Cherry tomato, mozzarella, basil

Seasonal platter to share

Kentish Autumnal board – venison, cherry & pistachio sausage, air dried pork collar, Marden wood pigeon, Kentish blue, smoked ham hock croquette, fig, Kentish cobnut, celeriac remoulade, crusty bread

Vineyard fish platter – sloe gin cured salmon, garlic green lip mussels, king prawns, white anchovies, smoked haddock bake, avocado crème fraiche, baby gem, courgette & chilli salad, crusty bread

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Buffet menu

Available from 10 guests

Selection to choose from:

Greek platter, hummus, tzatziki & crudités (gf)

Chilli ginger & coriander risotto fritters, lime coconut yogurt (gf, df)

Vegetable spring rolls

Breaded Brie, chutney

Organic quinoa, pineapple & chimichurri (gf, df)

Mini fish & chips

Haddock, dill & caper mini fish cake

Smoked salmon blinis

Salt Chilli squid, soya & lime (gf, df)

Seared king scallops, tomato salsa (gf, df) - sup £1.00

Spicy honey & mustard chipolatas

Baby pork ribs, BBQ sauce (gf)

Korean chicken wings (gf)

Yorkshire pudding, rare roast beef & horseradish (gf)

Mini beef burger (gf)

Selection of scones, clotted cream, preserve

Lemon, lime & orange cake (df)

Chocolate brownie (df)

Macaroons (gf)

Wookey hole Cheddar, fruit chutney, savoury biscuits (gf)

Selection of sandwiches

Choose 7 items for £15

10 items for £18

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Funeral Reception

- Afternoon gatherings-

Our experienced events coordinator is here to help you organise your wake & guide you through the event at a difficult time.

Traditional afternoon teas

Selection of finger sandwiches:

Kentish ham & English mustard, free range egg mayonnaise & watercress, Scottish smoked salmon & lime crème fraiche, cucumber & cream cheese.

Traditional plain & fruit scones, Tiptree jam, Cornish clotted cream, Lemon, lime & orange cake, strawberry tart, chocolate muffin, macaroon

Unlimited tea & coffee

£15.50 per person

Buffet & coffees package

7 Buffet options

Unlimited tea & coffee

£17 per person

10 Buffet options with unlimited tea & coffee

£20 per person

Funeral package

Arrival drink – beer, soft drink, 175 ml wine-

7 Buffet options

Unlimited tea & coffee

£21 per person

10 Buffet options, arrival drink

with unlimited tea & coffee

£23 per person

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Upcoming Events

Game & wine evening
Thursday 11th October
Reception drinks from 7pm, dinner at 8pm
£55 for 5 course experience
& a glass of wine to pair each course
Hosted by Ellis of Richmond

Live music Matt Brooks
Friday 19th October, 7pm
Matt Brooks acoustic set

Comedy Night
Friday 2nd November, from 8.30pm
Feat. Russell Hicks
£10 per person

New Year's Eve
Monday 31st December
Reception drinks & canapes from 7pm,
3 course dinner from 8pm
£59 pp
DJ until 2am

Elite Pub Club
To keep in touch with our latest offers and events
Sign up to our Elite Pub club via the link below

<https://www.elitepubs.com/the-vineyard/elite-pubs-club>

Enjoy all the benefits for free
Complimentary drink when you join!

Terms & Conditions

1. Terms

All reservations for a large restaurant space, are made upon and are subject to the following Terms & Conditions and no variation thereof will be accepted. Written confirmation and the customer's signature will confirm acceptance of our Terms & Conditions.

2. Payment & Deposits

The Customer shall be required to pay a deposit to The Vineyard. The amount of deposit payable and the required date for receipt of the deposit are set out here: On booking a large restaurant booking - £10 per person deposit

3. Confirmation of booking

Bookings will only be regarded as confirmed upon receipt of a deposit payment and acknowledgement from the Customer by signing the T&CS, any changes to booking details must be made in writing and will be of no effect unless acknowledged in writing by The Events Coordinator.

These terms and conditions will apply to all bookings whether or not confirmation has been received.

4. Numbers

Final numbers of the booking must be sent to The Events Coordinator at least 1 week in advance of the booking. The deposit is put towards the final bill, a decrease of expected number of guests doesn't affect the deposit.

5. Cancellation by The Vineyard

- The Vineyard may cancel a booking without any liability being incurred whatsoever if: The venue is closed down due to events and circumstances beyond the control of The Vineyard such as fire, staff dispute or by order of the public authority. The Customer becomes insolvent or enters into liquidation/receivership. The Customer is in breach of any of the terms of this agreement.

6. Cancellation by the Customer

All cancellations by the Customer must be made in writing to The Events Coordinator.

7. Prices

All the prices in the quote are current at the time of going to print and are exclusive of service and other government taxes where appropriate. The VAT is however included in the quoted price. Elite Pubs reserves the right to amend prices to take into account any changes in the rate of VAT or other taxes

8. Menus

Set menus only are available although special dietary needs can be accommodated if arranged in advance. The menus change from season to season. The set menus and the wine list are subject to price changes throughout the year.

9. Possessions

Whilst the Vineyard takes every care to ensure the safety of possessions, items are left at your own risk and The Vineyard cannot take responsibility for any missing or damaged items.

10. Credit Card detail

A £10 per person deposit will be taken from the card details provided to secure your booking.