



## *Lunch*

*Tues-Sat 12-4pm*

Steak forcicia, red onion jam, rocket,  
fries (pink/well done)

10

Vine & Fire club, chicken, bacon,  
tomatoes, lettuce, pesto mayo, fries

10

Wild mushroom and  
asparagus risotto | GF

10

Nduja rigatoni pasta, nduja, red onion,  
vodka, cream | GF

9

Chicken +4 | Veg +2

Chicken skewers, honey and chipotle  
mixed salad | GF

11

Seabass, chorizo, Mediterranean  
vegetables, lemon vinaigrette | GF

11

Beef brisket quesadilla, sour cream  
smashed avocado, pic da gio, fries

12

**Mediterranean vegetables salad finished  
with a lemon vinaigrette**

**9**

**Chilli and garlic tender stem broccoli,  
asparagus**

**9**

**Traditional Italian tomato basil bruschetta**

**9**

**Wild mushrooms, courgettes tag, garlic,  
chili, coconut milk**

**10**

**Jerk cauli bites**

**6**

**Corn ribs**

**7**

**Stuffed aubergine bites, spinach, roasted  
red peppers, chive oil**

**9**

**Cauliflower steak, parsnip puree, blood  
orange**

**9**

**Hispi cabbage, roasted sun blush  
tomatoes, lemon vinaigrette**

**8**

# VINE & FIRE

*I've spent my career cooking in Crosby and Waterloo, learning my trade in the kitchens of this community. This is everything I've learned along the way. Honest food, local roots, and a place that feels like home. I'm proud to share it with you – Josh*

## While you wait

Black Pudding & Chorizo Bon Bons	6 <sup>GF</sup>
Rosemary & Garlic Focaccia	5
Korean Corn Ribs	6 <sup>GF</sup>
Rosemary & Sea Salt Focaccia	5
Jerk Cauliflower	6
Spicy Baby Chorizo	6 <sup>GF</sup>
Olives	4 <sup>GF</sup>
Garlic Bread Plain/Cheese	6.5
Crispy Pork Belly Bites, Burt Apple Sauce	7

## Small plates (Meat)

Wild Boar & Apple Croquettes <i>staff fav!</i>	10 (+2)
Slow roast wild boar, candied apples, thyme & shallot cream	
Fillet Steak 4oz	17 (+6)
Rösti, tempura broccoli, mushroom jus	
Beef Carpaccio	16 (+5) <sup>GF</sup>
Parmesan crisp, celeriac slaw, dressed salad	
Stuffed Chicken Thighs	9 <sup>GF</sup>
Roasted tomatoes, goats' cheese, romesco sauce	
Crispy Chicken Wings	9 <sup>GF</sup>
Tossed through garlic and parsaman butter, crumbed feta and tazatziki	
Nudja Rigatoni Pasta	9
nudja, red onion, vodka, cream.	(+chicken 4) (+veg 2)
Honey & Chipotle Chicken Skewers	10 (+2)
Bbq Pulled Beef Brisket Nachos	13 (+3)
Beef brisket, jelapon cheese sauce, sour cream, smashed avo, pic da agio, totlilla chips	

## Small plates (Veg)

Creamy Garlic Wild Mushrooms <i>staff fav!</i>	10 (+2) <sup>GF</sup>
Toasted bread	
Halloumi Salad	9 <sup>GF</sup>
Mediterranean vegetables, lemon vinaigrette	
Stuffed Aubergine Bites	9 <sup>GF</sup>
Spinach, roasted red pepper, ricotta, basil pesto	
Creamy Spinach Bake	8 <sup>GF</sup>
Feta, served with focaccia	
Goats' Cheese Arancini	10 (+2)
Red onion jam	
Crispy Brie	9
red onion and apple chutney	
Buratta Picked Heritage Tomatoes	10 <sup>GF</sup>
crispy capers toasted bread	
Wild Mushroom & Asparagus Risotto	10 <sup>GF</sup>

### Sharing offers

Supplements apply to selected dishes.

#### Available

Tues-Thurs

12:00-20:00

Friday

12:00-18:00

1 While you wait + 2 Small plates	20
1 While you wait + 3 Small plates	25
2 Small Plates	15
3 Small Plates	20

*Ask your server about our  
vegan and children's menus*

## Small plates (Fish)

Pan Seared Scallops	14 (+5) <sup>GF</sup>
Light curried cream, blood orange segments, crispy pancetta, and caper crumb	
Mejilones con Chorizo <i>staff fav!</i>	10 <sup>GF</sup>
Mussels, chorizo, red onion, garlic white wine creamy sauce, toasted foricca.	
King Prawn Tempura	11 (+2) <sup>GF</sup>
Rum salsa	
Pan-Roasted Seabass & Tempura King Prawn	14 (+4)
Pepperonata, crispy ciabatta, parmesan crisp	
Red Mullet	10 <sup>GF</sup>
fennal, blood orange and caper butter	
Nduja Buttered Swordfish	13 (+3) <sup>GF</sup>
parsnip puree, sauteed asparagus spears	



## Sides

Dauphinoise Potatoes	7 <sup>GF</sup>
Parmesan Truffle Chips	6.5
Triple Cooked Chips	5.5 <sup>GF</sup>
Sweet Potato Wedges	5.5 <sup>GF</sup>
Onion Rings	4
Chilli Garlic Broccoli <i>staff fav!</i>	5 <sup>GF</sup>
House Salad	6 <sup>GF</sup>

GF = Dishes can be made without gluten on request.

# VINE & FIRE

## Roasts

*Roast served with roasted potatoes, creamy mash, whole roasted honey glazed carrots, tender stem broccoli, Yorkshire pudding, and rich gravy.*

Rosemary & Thyme Butter Chicken Supreme	20
Roasted Sirloin (Served Pink)	24
Beetroot, Butternut Squash & Mushroom Wellington	20
Duo Meats	28



*Ask your server about our Meat of the Week*

## Extras

Pigs in Blankets	5	Honey Roasted Parsnips	4
3 Cheese Cauliflower Bake	5	Creamy Leeks	4
Vine Special Stuffing	4.5	Red Cabbage & Apple	5

## Tipsy Tuesday

Jug of Sangria 15

## Fizz Wednesday

Bottle of Prosecco 12

## Thirsty Thursday

House Wine 12

## Payday Friday

4 Small Plates + Bottle of House Wine 45

## Cocktail Saturday

Any 2 of the same cocktail 12

## Roast Sunday

1 Small Plate + Chicken Roast 22

*Ask about our monthly  
Wine Tasting & Cheese Nights*

*Special occasion?  
Ask about our venue hire options*

We cannot guarantee our products are free from traces of nuts or seeds.  
If you have any allergies, please inform a member of staff.

GF = Dishes can be made without gluten on request.

Garlic bread / with cheese

6

Chicken goujons, chips & peas

7

Fish goujons, chips & peas

7

Tomato penne pasta

5

Eggs, chips & peas

5

Carbonara pasta

6



**Children's roast dinner**

**Choice of Chicken, Beef or Vegetarian**

8