

The Vinery

Welcome to The Vinery, where we proudly present handcrafted dishes and treats inspired or sourced from the beautiful Raby Estate.

Once home to thriving grapevines, these historic buildings are steeped in heritage. Today, we honour this legacy by carefully crafting each item with care and dedication, in collaboration with the estate's skilled gardeners.

From freshly baked pastries to savoury snacks and refreshing salads, each creation reflects the natural abundance of colour and vibrancy of our surroundings.

Feel free to take a seat, explore our menu, and then proceed to The Pantry to place and collect your order.

Relax, indulge, and embark on a journey through time and taste at The Vinery.



Start the Day

Available 10 - 11:30am

Start your morning with a symphony of flavours
from our Estate breakfast selection

Home Cured Black Treacle Bacon Sandwich £6.00

served in a fresh breakfast roll with condiments

Pork Sausage Sandwich £6.00

served in a fresh breakfast roll with condiments

Quorn Sausage Sandwich £6.00

served in a fresh breakfast roll with condiments (V) (VE)

Toasted Sourdough or Gluten Free Toast £4.50

served with seasonal jam and Acorn Dairy butter (V)

Fresh Summer Fruits £5.50

chia seeds with coconut yoghurt (V) (VE)

A Selection of Homemade Pastries from £2.50

Gluten Free Bread Available



(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (DF) = Dairy Free

Please be aware that dishes are prepared in our kitchen where nuts and gluten ingredients may be present, as well as other allergens. We cannot guarantee that any item is completely 'free from' traces of allergens. Please speak to a member of staff if you are concerned about allergens or if you have any dietary requirement.

From the Bakery

Available all day

Treat yourself at the bakery from an array of freshly made pastries, scones, cakes and delicious savoury snacks made by our Estate baker.

From the Kitchen

Available from noon

Take a look at the chalkboard for our seasonal dishes, ensuring you always have something new and exciting to try. We source our ingredients from the Estate and surrounding areas, adapting our menu to guarantee the freshest flavours in every bite.

From the Pantry

Available from noon

Head to The Pantry and savour the comforting flavours of our soups, sandwiches and light lunches. Crafted with care to delight every craving.

Soup of the Day £7.00

Served with freshly made bread and Acorn Dairy butter

Choose one savoury item such as a hot dish, and choose three salads to accompany it from our vibrant, fresh display.

Starting from £11.00

Leek and Emmental Quiche

Butternut Squash Frittata (GF)(DF)

Chicken with Preserved Lemon, Olives and Sun-blushed Tomato Salsa

Macaroni Cheese (V)

Baked Potato

With a garden leaf garnish served with one of the following

Bolognese of Raby Beef (GF) £11.50

Spiced Mushroom and Lentil Ragu (GF) (V) (VE) £11.50

Grated Mature Cheddar (GF) (V) £10.50

Tuna Mayonnaise (GF) £10.50

Cottage Cheese and Chive (GF) (V) £10.50

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From the Pantry

Available from noon

Artisan Sandwiches

Made with fresh bread from the pantry

Fig, honey and whipped Mascarpone
on sourdough with a pistachio crumb (V) £8.75

Grilled chicken, crisp lettuce, wild rocket and
mature cheddar baguette with Caesar dressing £8.75

Focaccia with Miso glazed aubergine, radish, carrot,
lightly pickled red onion and tahini dressing (V) (VE) £8.75

Local ham and mature cheddar sourdough baguette £8.75

Sandwiches to go

From the pantry dresser

Baked ham, garden leaves, ripe vine tomato
and Dijon mustard on sliced white £5.40

High Beverly free range egg mayonnaise
with mustard cress on sliced white (V) £5.40

Mature cheddar, ripe vine tomatoes, garden leaves,
red onion and caramelised onion chutney on sliced wholemeal (V) £5.40

Tuna crunch, celery, rocket and
cucumber mayonnaise on sliced wholemeal £5.40

Roast chicken, avocado, ripe vine tomato and
garden leaf on sliced wholemeal £5.40

Gluten free mature cheddar, ripe vine tomato,
garden leaves, red onion and pickle (V) (GF) £5.40



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Wine

Indulge in our exquisite selection of wines.

Whether you're looking to enjoy a single glass, a carafe for two or share a bottle with friends, our diverse offering ensures there is always something to suit every palate and occasion.

Sparkling

Hundred Hills Preamble No 2

An English sparkling wine with rich peach and nectarine aromas
Bottle £72

Ca' del Console Prosecco Extra Dry

A refreshing Italian sparkling wine with fruity and floral aromas
Glass £8, Bottle £31

White

First Fleet Chardonnay

Smooth and creamy with ripe tropical fruit flavours and subtle oak
Glass £6.90, Carafe £22, Bottle £29

Terre del Noce Pinot Grigio delle Dolomiti

Crisp and citrusy, with hints of green apple and pear
Glass £6.90, Carafe £22, Bottle £29

Fiddlehead New Zealand Sauvignon Blanc

Vibrant and zesty with tropical fruit and herbaceous notes
Glass £7.85, Carafe £26, Bottle £33

Rosé

Terre del Noce Pinot Grigio Rosé

Delicate and refreshing with strawberry and citrus flavours
Glass £6.90, Carafe £22, Bottle £29

Red

Mancura Etnia Cabernet/Merlot

Bold and structured with dark fruit, spice, and chocolate undertones
Glass £6, Carafe £25, Bottle £32

Les Templiers Pinot Noir

Elegant and refined, with red berry and cherry aromas
Glass £7.60, Carafe £25, Bottle £32

Norton Lo Tengo Malbec

Full-bodied and robust, with dark fruit and spice flavours
Glass £7.90, Carafe £27, Bottle £34

Available in 125ml Glass, 500ml Carafe or 75cl Bottle



Cold Drinks

Quench your thirst with our selection of refreshing cold drinks.

Sparkling Drinks Selection	£3.50	McColl's Brewery Pils IPAs 440ml 4.2%	£5.50
Cold Pressed Fruit Juices	£3.50	Moretti Beer 330ml 4.6%	£4.00
Coke	£2.50	Black Sheep 500ml 4.4%	£5.50
Diet Coke	£2.50	Old Mout Cider 500ml 4%	£5.50
Kids Fruit Juices	£2.00	Sipsmith Gin & Tonic 250ml 7.3%	£6.50
Kids Fruit Shoot	£2.00	Pimms No1 & Lemonade 250ml 5.4%	£6.50
Still or Sparkling Water 300ml	£1.50	Alcohol Free Beer	£4.50
San Pellegrino 330ml	£3.50		

Hot Drinks

From rich and aromatic coffees like velvety lattes, bold espressos, and creamy cappuccinos to decadent classic hot chocolates

Americano	£3.20	Chai Tea Oat	£4.60
Latte	£3.80	Chai Tea	£4.40
Cappuccino	£3.80	Dairy Free Oat Hot Chocolate with Vegan Cream	£4.40
Flat White	£3.80	Babyccino	£1.85
Hot Chocolate Deluxe	£4.30	Puppccino Dog Drink	£1.00
Hot Chocolate Plain	£3.80		
Kids Hot Chocolate	£2.50	Caramel Hazelnut Vanilla Seasonal Specials	£0.60
Mocha	£3.75	Sugar Free Syrups	
Tea Pot	£3.55	Almond milk Soya milk Oat milk	£0.60
Speciality Tea	£4.00		
Espresso	£2.25		
Double Espresso	£2.60		

