OLD WALLS VINEYARD

THE VINEYARD DINING ROOM

A taste of the vineyard

LUNCH • DINNER • WINE, CHEESE & MUSIC

Fresh, generous food in the heart of Devon wine country

Bishopsteignton, Devon

07541 331770

www.oldwallsvineyard.com

Bookings essential for dinner

Lunch

TUESDAY–SATURDAY • 10:30AM–2:30PM • MONDAY CLOSED • SUNDAY BRUNCH 11AM–3PM

FROM THE KITCHEN

Diana's Homemade Sweet Potato, Carrot & Coconut Soup (V) £6.95
Served with sourdough toast and butter.

Vegetable Spring Roll (V) £9.50
With extra virgin olive oil & balsamic vinegar.

Warm Ham & Swiss Cheese Croissant £8.50

Tuna Mayonnaise Sandwich £7.50

Sourdough Cheese Toasties £6.50

Smoked Salmon & Scrambled Eggs £15.00
Three scrambled free-range eggs with Scottish smoked salmon and sourdough toast.

Diana's Superfood Salad (V, GF) £16.50
Fresh avocado, organic beetroot and walnuts. Extra grilled chicken breast £5.50.

Warm Sweet-Cured Mackerel (GF) £17.50
Served with hot potato salad.

Pan-Fried Organic Herb Tofu (Vegan, GF) £19.50
Teriyaki, mixed leaves, extra virgin olive oil, balsamic vinegar, tahini and walnuts.

Naked Double Beef Burger with Aged Cheese £21.50
With dressed salad. Low-carb, keto-friendly, GF.

Grilled Scottish Salmon (GF) £19.50
Herb garnish and teriyaki sauce, with steamed basmati rice.

Diana's Crispy Lemon Chicken £23.50
Served with fresh lemon sauce, seasonal vegetables and steamed basmati rice.

Vineyard Vintage Cheese Platter (V, GF) £18.50
Onion chutney, grapes, gluten-free oat biscuits and walnuts.

CHILDREN'S MENU

Kids' Sourdough Margherita Pizza £9.50

Kids' Cheese Sandwich with Crisps £7.50

SOMETHING SWEET

Rich Fruits & Cinnamon Toast £3.95
Served with butter.

Devon Jersey Ice Cream £6.50
A selection of flavours, three scoops.

Traditional Chocolate Brownie £7.50
Served with vanilla ice cream.

Key Lime Tart served with vanilla ice cream. £7.50

TEA, COFFEE & TREATS

Diana's Daily Cake £4.50

Diana's Cake with Clotted Cream £6.50

Devonshire Clotted Cream Tea £8.50
Warm raisin scone with local strawberry jam. Leaf tea +£1.

Choice of Leaf Teas £4.50

Selection of Organic Teas £3.80

Organic Coffees (2 shots) £4.50

Espresso / Double Espresso £3.00 / £3.80

Hot Chocolate / Full Works £4.80 / £5.50

COLD DRINKS

Diana's Fresh Banana Smoothie £6.95
With malt, honey and vanilla ice cream.

Vanilla Milkshake £6.50
With vanilla ice cream.

Chocolate Milkshake £6.50
With chocolate ice cream.

Strawberry Milkshake £6.50
With strawberry ice cream.

Fresh Orange Juice £4.50

Fever-Tree Soda with Fresh Lime £4.80

Vineyard Freshly Pressed Healthy Juice

Apple £5.50

Fresh Beetroot, Celery & Apple (Ginger Optional) £6.95

Soft Drinks £3.50

Organic Coconut Water £5.00

Please tell a team member about allergies or dietary requirements.
V = Vegetarian • GF = Gluten-free • Vegan = Plant-based



Dinner & Evenings

DINNER: WEDNESDAY–SATURDAY • 6:00PM–8:00PM • BOOKINGS ESSENTIAL

ENTRÉES

Diana's Homemade Sweet Potato, Carrot & Coconut Soup (V) — £8.50
Served with a warm bread roll.

Fresh Mozzarella Cheese & Tomato Salad (V) — £11.50
Fresh basil, extra virgin olive oil and aged grape vinegar.

Prawn Marie Rose — £12.50
Served with buttered brown bread.

Roquefort & Pear Salad (V, GF) — £12.00
With walnuts.

MAIN COURSES

Diana's Avocado Superfood Salad — £18.50
Organic beetroot and walnuts, topped with organic cold-milled flaxseed.

Grilled Wild Cod Loin — £25.00
Ginger, spring onions, extra virgin olive oil, soya and sesame oils; grilled red peppers, garden peas and basmati rice.

Grilled Sea Trout — £24.00
Crushed potatoes, buttered spinach, wild rocket and Prosecco cream sauce.

MAIN COURSES CONTINUED

Stir-Fried Garlic King Prawns • Friday — £26.50
Garden peas and baby corn, cooked in butter and herbs, with steamed basmati rice.

Pan-Fried Organic Herb Tofu (Vegan) — £19.50
Teriyaki, mixed leaves, extra virgin olive oil, balsamic vinegar, tahini and walnuts.

Shanghai-Style Stir-Fried Steak Strips • Saturday — £36.50
Onion and teriyaki sauce, broccoli and steamed rice. Gluten-free.

Diana's Special Crispy Lemon Chicken — £24.95
Fresh lemon sauce, seasonal vegetables and steamed basmati rice.

DESSERTS & HOT DRINKS

Vineyard Eton Mess — £12.50
Fresh cream, strawberries and meringue.

Lemon Tart — £11.50
Served with vanilla ice cream.

Banana Fritters — £12.50
Vanilla ice cream and maple syrup.

Chocolate Brownie — £11.50
Served with vanilla ice cream.

Vineyard Vintage Cheese Trolley — £18.50
A selection of cheeses.

Organic Leaf Teas & Organic Coffee — £6.50
Served with chocolates.

OLD WALLS VINEYARD

Wine, Cheese & Music

WEDNESDAY & THURSDAY 6–9PM • FRIDAY & SATURDAY 6–10PM

WINE, CHEESE & MUSIC

Vineyard Cheese Platter	**£18.50**
Meat & Cheese Platter	**£26.00**
Seafood Platter	**£28.00**

Choose a glass or bottle of wine. Soft jazz and weekend dancing music.

DIANA'S HEALTH LONGEVITY MENU

Health and wellbeing begin in the kitchen. Diana's menu brings together fresh, flavourful food and thoughtful choices: fresh vegetables in our daily juice and salads, healthy fats, and high-quality protein in balanced dishes. We offer lower-carbohydrate choices, use quality cooking oils and suitable cooking equipment, minimise plastic, and choose organic, locally sourced produce whenever available. Our aim is to nourish body and mind while keeping every dish delicious.

