

Whether it's a birthday, a corporate gathering, or any special occasion, host your celebration with Ridgeview at The Rows & Vine. Our menus are crafted to be shared by the group, with dishes tailored to the size of each group and their dietary requirements. See below for sample* menus available for groups of eight or more.

Open For Celebration £27.5pp

Sussex Best sourdough, black olive focaccia, South Downs salted butter, olive oil, Ditchling verjuice (v, veo)

Sicilian Nocellara olives (ve)

Mixed nuts (ve)

Charcuterie board from Beales Farm and Bangin' Beef Biltong Local Sussex Cheese board, crackers, cornichons, caperberries (v)

Celebrate In Style £40pp

1 x Bite, 3 x Small Plates, 2 x Sides

Sussex Best sourdough, black olive focaccia, South Downs salted butter, olive oil, Ditchling Verjuice (v,veo)

Black treacle cured salmon, grilled artichoke Butternut squash & maple galette, spinach, Bute Island 'Sheese' (ve) Sticky teriyaki pork belly bites, sesame, pickled chilli, crispy onions

Smashed garlic potatoes (ve)
Winter green salad, pomegranate, candied pecans, blue cheese (v)

Life Is For Celebrating £50pp

1 x Bite, 4 x Small Plates, 2 x Sides, 1 x Dessert

Sussex Best sourdough, black olive focaccia, South Downs salted butter, olive oil, Ditchling Verjuice (v, veo)

Black treacle cured salmon, grilled artichoke
Butternut squash & maple galette, spinach, Bute Island 'Sheese' (ve)
Sticky teriyaki pork belly bites, sesame, pickled chili, crispy onions
Curried goat tacos pineapple salsa, preserved lime yoghurt

Smashed garlic potatoes (ve)
Winter green salad, pomegranate, candied pecans, blue cheese (v)

Chocolate brownie, cherry compote (v

Detailed allergen information available from staff (please ask) v = Vegetarian, ve = Vegan, veo = Vegan Option on request



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Open For Celebration £27.5pp

Sussex Best sourdough, black olive focaccia, olive oil, Ditchling verjuice (v, veo)
Sicilian Nocellara olives (ve)
Mixed nuts (ve)

Marinated pesto grilled vegetables (ve)
Selection of grilled artichokes, sun blush tomatoes, vine leaves, 'Greek style' salad (ve)

Celebrate In Style £40pp

1 x Bite, 3 x Small Plates, 2 x Sides

Sussex Best sourdough, black olive focaccia, South Downs salted butter, olive oil, Ditchling Verjuice (v,veo)

Beetroot terrine, walnut brittle, sourdough, pumpkin butter (ve)
Butternut squash & maple galette, spinach, Bute Island 'Sheese' (ve)
Harissa roasted aubergine, dukkah (ve)

Smashed garlic potatoes (ve)
Winter green salad with vegan blue cheese (ve)

Life Is For Celebrating £50pp

1 x Bite, 4 x Small Plates, 2 x Sides, 1 x Dessert

Sussex Best sourdough, black olive focaccia, South Downs salted butter, olive oil, Ditchling Verjuice (v, veo)

Beetroot terrine, walnut brittle, sourdough, pumpkin butter (ve)
Butternut squash & maple galette, spinach, Bute Island 'Sheese' (ve)
Harissa roasted aubergine, dukkah (ve)
Marinated pesto grilled vegetables (ve)

Smashed garlic potatoes (ve)
Winter green salad with vegan blue cheese (ve)

Chocolate brownie, cherry compote (v)

Detailed allergen information available from staff (please ask) v = Vegetarian, ve = Vegan, veo = Vegan Option on request A Discretionary 10% service charge will be added to all bills.