



STARTERS & LIGHT BITES

Home-made soup Bread & butter (v)
Please ask for today's variety **6.50**

Old Vine smoked mackerel paté
With toast & butter **6.25**

Camembert baked with fig relish and walnuts With toast **7.95**

Pan-fried tiger prawns with spring onion, ginger & garlic With ciabatta **7.95**

New Forest wild mushrooms with Dorset Vinny blue cheese With toast (v) **7.95**

Real ale recommendation: Ringwood Brewery Razorback (Hampshire) 3.8% ABV A refreshing best bitter, full of hops and citrus **£3.90 (pint)**

Home-made Hampshire ham & potato croquette creamy mustard sauce **7.50**

Garlic flatbread topped with shaved Grana Padano cheese, tomato & herb salsa, Hampshire watercress **5.95**

Crispy baby squid rings
With sweet chilli dipping sauce **7.25**

Don't forget to check the blackboard for any specials

PUB CLASSICS LUNCH ONLY

Thinly sliced Hampshire-cured ham, two free-range fried eggs Chunky chips & salad **13.50**

Crispy wholetail scampi in breadcrumbs
Tartare sauce, chunky chips & salad **11.95**

SALADS

House mixed leaf, tomato & herb salsa, grated carrot, cucumber, vinaigrette (v) **7.00**

Caesar romaine lettuce, tomato salsa, Grana Padano cheese, croutons, Caesar dressing **7.50**

Winchester Wedge romaine lettuce, tomato & herb salsa, walnuts, Dorset Blue Vinny cheese dressing (v) **7.95**

**Add chicken 6.00 / pan-fried tiger prawns 7.00
grilled halloumi 5.00 / minute steak 8.00**

VEGGIE MAINS

Veggie chilli "no carne" with wild and basmati rice, tortilla chips, sour cream, avocado **13.50**

Asparagus & pea ravioli, pea puree, roasted tomatoes vegetarian cheese, side salad **14.00**

Baked flat mushroom & goat cheese in a bun
With smoky tomato relish, chunky chips, onion rings, side salad **13.00** Add avocado for **1.00**

Allergies or dislikes? Please let us know before ordering, ingredients not listed in full. Optional 10% service charge added to tables of six or more, all tips go to staff. We don't take Amex, sorry. Bills split maximum four ways

MAIN COURSES

Don't forget to check the blackboard

Old Vine steak, Ringwood ale and mushroom cottage pie mash potato top, peas **14.50**

Scottish salmon fillet, Hampshire watercress & crème fraiche sauce crushed new potatoes with herb butter, steamed fine beans **15.50**

Cod fillet baked with garlic butter provençale sauce of tomato, caper & olive, wild & basmati rice, steamed fine beans **16.00**

Hampshire pork and watercress sausages mashed potato, onion gravy **13.50**

Grilled Hampshire-made beef burger in a bun Somerset cheddar or Dorset Blue Vinny cheese burger relish, mushrooms, chunky chips, onion rings, salad **14.50** Add avocado or bacon for **1.00**

8oz British sirloin beef steak chunky chips, onion rings, roasted tomatoes, pan-fried mushrooms **21.00** Add pepper sauce for **1.00**

Chicken and red pepper skewers marinated in olive oil, garlic, harissa paste and fresh herbs new potato chips, salad, tzatziki dressing **13.95**

Crispy duck confit dauphinoise potato, fine beans, port and orange sauce **16.50**

Lamb shank slow-braised with redcurrant, mint and rosemary mashed potato, buttered spinach and peas **16.50**