



STARTERS & LIGHT BITES

Home-made soup Bread & butter (v)
Please ask for today's variety **5.95**

Twice-baked Barkham Blue cheese soufflé (v) **7.50**

Old Vine venison terrine With red onion relish, toast and butter **7.25**

Pear, rocket, cranberry and walnut salad
With balsamic dressing (v) **6.50**

New Forest wild mushrooms with garlic and thyme 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)**

Old Vine smoked haddock Scotch egg
curried mayonnaise dip **7.95**

Patatas bravas Spanish chorizo and fried potatoes with spicy tomato **7.50**

Pan-fried tiger prawns with garlic and chilli With ciabatta **7.95**

Don't forget to check the specials menu

PUB CLASSICS LUNCH ONLY

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

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

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 salsa, walnuts, Barkham Blue dressing (v) **7.95**

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

VEGGIE MAINS

Vegan butternut squash & lentil filo pastry pie
With Provencale tomato sauce, green beans, crushed new potatoes with olive oil **13.50**

Old Vine creamy leek and pea risotto
vegetarian cheese, side salad **11.95**

Onion bhaji burger in a bun With vegan mayo, mango chutney, potato wedges, salad **11.50**
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 specials menu

Old Vine cottage pie cheesy mashed potato top, served with peas **12.50**

Japanese-style miso-glazed salmon fillet with sesame seeds wasabi horseradish mash, edamame beans, spinach, dashi broth **15.00**

Old Vine fish and chips Ringwood beer batter, pea puree, home-made tartare sauce **14.50**

Grilled Hampshire-made beef burger in a bun
Somerset cheddar **or** Barkham Blue 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*

Pan-fried calves' liver with Madeira and onion gravy mashed potato, green beans **13.95**

Red wine recommendation: Cabernet Sauvignon Gran Reserva Viu Manent 2016 (Chile) 14.5% ABV
Intensely fruity, full-bodied and supple, with vanilla and cedar wood flavours. **£6 (175ml)**

Roasted guinea fowl supreme wrapped in prosciutto leek and pea risotto, roasted cherry tomatoes on the vine **14.95**

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