

# SPECIALS

## STARTERS

**Home-made Hampshire ham & potato croquette**  
creamy mustard sauce **5.95**

**Old Vine smoked mackerel paté**  
With toast & butter **5.25**

**Camembert baked with fig relish and walnuts**  
Served with toast **6.50**

**Crispy baby squid rings**  
With sweet chilli dipping sauce **5.50**

## MAIN COURSES

**Veggie chilli “no carne”** with wild and basmati rice, tortilla chips, sour cream, avocado **11.50**

**Chicken and red pepper skewers marinated in olive oil, garlic, harissa paste and fresh herbs**  
new potato chips, salad, tzatziki dressing **12.95**

**Crispy duck confit** dauphinoise potato,  
fine beans, port and orange sauce **14.50**

*Wine pairing:* **Organic Spanish Verdejo Domínio de la Fuente 2016 Castilla Spain (12.5%)** Aromatic dry white with crisp tropical fruits and aroma of herbs. Like Sauv Blanc?  
You'll love this, and it's organic! **£5/£20**