

# A LA CARTE MENU

## STARTERS & LIGHT BITES

### Homemade soup

With bread & butter (v) **5.95**

### Smoked salmon paté with capers & dill

With toast & butter **6.95**

### Antipasto platter

Ham hock terrine, Italian prosciutto, salami, mozzarella & ciabatta **7.95**

### Puff pastry tartlet

Tomato, olive, onion, courgette, mozzarella, basil pesto (v) **6.95**

### Hampshire pork Scotch egg

With home-made piccalilli **6.50**

### Old Vine mezze

Falafel, houmous, tomato & butter bean stew, marinated olives, roasted summer veggies, flatbread **7.25**

### Half of Camembert baked with garlic & rosemary

With toast **6.95**

### Pan-fried tiger prawns with garlic & chilli

Served with ciabatta **7.95**

## PUB CLASSICS

### Thinly sliced Hampshire-cured ham, two free-range fried eggs

Chunky chips & salad **12.50**

### Hampshire pork pie platter

With Somerset cheddar, beetroot, pickles, salad, ciabatta **11.50**

## SALADS

**Lyonnais** mixed leaf, crispy bacon, hard-boiled egg, croutons, vinaigrette **8.25**

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

**Mediterranean** roasted summer veggies with chickpeas, feta cheese (v) **7.95**

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

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

### Old Vine fish pie

Cheesy mashed potato top, seasonal veggies **14.50**

### Breaded British pork escalope

Home-made apple sauce, Lyonnaise potatoes,  
seasonal vegetables **13.95**

### Cod goujons In crispy batter

New potatoes with herb butter,  
salad, tartare sauce **12.50**

### 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 bacon for 1.00*

### 8oz British sirloin beef steak

Chunky chips, onion rings, pan-fried mushrooms,  
watercress garnish **21.00** *Add pepper sauce for 1.00*

### Roasted Mediterranean seabass with herby salsa verde

Tomato and butter bean stew, seasonal vegetables **16.95**

### Roasted Scottish salmon fillet with Hampshire watercress and crème fraiche sauce

Steamed spinach, Lyonnaise potatoes **16.25**

### Lightly spiced Hampshire lamb koftas

Roasted summer veggies with chickpeas, cucumber and mint yoghurt, flatbread **16.50**

### Skewers of British free-range chicken & courgette in olive oil, herb and lemon marinade

New potato chips, tomato, olive and feta salad, cucumber and mint yoghurt **13.95**

## PLANT-BASED MAIN COURSES

### Vegan butternut squash & lentil filo pastry pie

With Provençale tomato sauce, green beans,  
crushed new potatoes with olive oil **13.50**

### Spanish-style omelette with peas and feta

New potatoes, seasonal veggies, herb butter **11.50**

### Vegan kedgeree

Indian-spiced rice with peas, mushrooms, tofu,  
crunchy diced pepper, soya beans, coriander, cashews **12.95**

*Don't forget to check the specials*

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