

# A LA CARTE MENU

## STARTERS & LIGHT BITES

Home-made soup bread & butter (v)  
*Please ask for today's variety* **5.50**

Ham, cheddar, leek and potato croquettes  
with wholegrain mustard sauce **5.75**

Mushroom, onion and tomato puff pastry tartlet  
with pecorino cheese (v) **5.95**

Home-made smoked mackerel paté  
with toasted bread **5.50**

Vegetarian mezze platter  
falafel, breaded halloumi sticks, marinated olives,  
houmous, roasted pepper strips, flatbread (v) **6.50**

Salad of pear, Bath Blue cheese, romaine lettuce, pomegranate  
seeds and candied walnuts with house dressing (v) **7.25**

Old Vine pork and beef meatballs  
in a lightly spiced tomato sauce, with ciabatta **5.95**

Half Camembert baked with garlic  
and rosemary with ciabatta (v) **6.50**

Platter of Spanish cured meats Manchego cheese,  
olives, olive oil and balsamic glaze, ciabatta **7.50**

## PUB CLASSICS

Hampshire pork & watercress sausages with mash, onion gravy **11.95**

Grilled Hampshire-made beef burger in a bun  
Somerset cheddar **or** Bath Blue cheese, burger relish,  
mushrooms, chunky chips, onion rings, salad **13.50**

8oz British rib-eye beef steak  
with herb butter, chunky chips, onion rings, mushrooms,  
salad garnish **22.00** *add pepper sauce for 1.00*

Thinly sliced Hampshire-cured ham, two free-range  
fried eggs chunky chips & salad **11.50**

Old Vine steak, ale and mushroom pot pie  
mashed potato top, peas and carrots **12.50**

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

## MAIN COURSES

**Home-made slow-braised lamb tagine with root vegetables and Moroccan spices steamed rice and flatbread 15.50**

**Old Vine fishcakes in crispy panko breadcrumbs fresh mango, coriander and sweet chilli salsa; salad of mixed leaves, cucumber, carrot, radish and tomato 11.00**

**Roasted Scottish salmon fillet with a miso and soy glaze toasted sesame seeds, wasabi mashed potato, edamame beans and dashi broth 16.00**

**Free-range English chicken supreme wrapped in prosciutto creamy pea risotto and roasted cherry tomatoes on the vine 13.95**

**English pork escalope in crispy panko breadcrumbs creamy leek and Dijon mustard sauce, steamed new potatoes with herb butter, tenderstem broccoli 16.00**

**Seabass fillets baked in a bag with salsa verde, new potatoes, courgette, tenderstem broccoli 16.00**

## SALADS

**Grilled halloumi Mediterranean rice and grains, mixed leaves, cucumber and carrot strips, pesto dressing, pumpkin seeds (v) 11.00**

**Chicken breast puy lentils, mixed leaves, diced beetroot, cucumber strips, cherry tomato, feta cheese, honey and mustard dressing 12.50**

**Southern-fried vegan bites romaine lettuce, cucumber and carrot strips, cherry tomato, roasted pepper strips, sweetcorn, creamy vegan Caesar dressing (v) 11.00**

## PLANT-BASED MAIN COURSES

**Lightly spiced sweet potato and cashew tart steamed new potatoes with olive oil; salad of mixed leaves, roasted pepper strips, cucumber, tomato and beetroot 12.50**

**Chickpea, lentil, mushroom, red pepper and spinach curry Indian spices, coconut milk, coriander, steamed rice, flatbread 11.50**

## PUDDINGS

**Apple and apricot crumble with cream, ice-cream or custard (v) 6.00**

**Home-made chocolate brownie ice-cream sundae (v) 6.00**

**Three mini French almond macaroons with tea or coffee 5.50**

**Old Vine banoffee cheesecake with bananas and butterscotch (v) 6.00**

**Home-made sultana bread and butter pudding with cream, ice-cream or custard (v) 6.00**

**Plate of three cheeses with grapes, celery, crackers, Old Vine chutney 8.00**

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