

Welcome to the Old Vine

Looking for a table? Please ask a member of staff

Lunch 12-4pm (last sitting) • Supper 6-8.30pm (last sitting)

Sandwiches (lunchtimes only) granary, ciabatta *or* toasted gluten-free bread

Fish finger tartare sauce, romaine lettuce, tomato, garnish of chips **7.95**

Chicken and bacon **6.50**

Crayfish with marie rose dressing and avocado **6.95**

Avocado, roasted pepper, plum tomato and houmous (v) **6.50**

Wiltshire-cured ham, melted cheddar and plum tomato **6.50**

Basket of chips **3.50**

Ploughman's (lunchtimes only) with salad, grapes, chutney, crisps, bread, butter

Barber's Somerset cheddar **7.95**

Bath Blue cheese **7.95**

Wiltshire-cured ham **7.95**

Any two options 9.50 All three 11.00

Starters & Light Bites

Mushroom, onion, tomato and cheddar puff pastry tartlet (v) **7.25**

Home-made smoked mackerel paté with toast **5.95**

Pear, blue cheese, lettuce & walnut salad house dressing (v) **6.95**

Pan-fried tiger prawns with garlic and parsley with bread **7.95**

Half Camembert baked with red onion relish flatbread (v) **6.95**

Old Vine pork Scotch egg home-made piccalilli **6.95**

Platter of cured meats houmous, olives, roasted peppers, bread, olive oil, balsamic reduction **7.95**

Mains

Old Vine haddock, prawn & salmon fish pie creamy mashed potato topping, buttered peas **13.50**

Lamb chops marinated in olive oil, garlic and herbs dauphinoise potato, buttered peas and spinach **16.50**

Mussels with white wine, cream, garlic and parsley with bread **13.50**

Roasted Scottish salmon fillet, creamy watercress sauce dauphinoise potato, wilted spinach **15.25**

Chicken, chorizo and red pepper skewers marinated in Cajun spices new potato chips, seasonal salad **13.95**

Hand-battered fish and chips pea puree, chunky chips, tartare **14.50**

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

Summer salads

Mixed leaves, Puy lentils, diced beetroot, cucumber ribbons, cherry tomatoes, roasted pepper and sliced avocado **9.50**

Add a topping:

Chicken breast **(+4.00)** • Goat cheese crouton **(+3.00)** • Breaded halloumi **(+3.00)**

Choose a dressing:

Caesar • Creamy vegan • Honey and mustard • Olive oil and balsamic

Plant-based mains

Sweet potato and cashew nut tart
new potatoes with olive oil; seasonal salad with beetroot, roasted pepper and avocado **13.50**

Pea and shallot ravioli pea puree, vegetarian cheese, roasted cherry tomatoes, side salad with cucumber, olives and Caesar dressing **13.95**

Pub classics

Thinly sliced Wiltshire-cured ham, two free-range fried eggs chunky chips and side salad **12.50**

8oz British sirloin beef steak herb butter chunky chips, onion rings, mushrooms, salad garnish **20.00**
Pepper sauce: +1.00

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

Pork pie platter Upton's Hampshire-made pork pie, Somerset cheddar, red onion relish, salad, bread **11.50**

Puddings

Bere Dairy locally made ice-creams (two scoops) vanilla, coffee, lemon curd, chocolate, blackcurrant sorbet, butterscotch (v) **5.50**

Old Vine sultana bread & butter pud with cream, ice-cream or custard **6.00**

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

Three mini French almond macaroons with tea or coffee (v) **5.50**

Sticky toffee pudding with cream, ice-cream or custard **6.00**

Plate of three cheeses - Somerset cheddar, Bath Blue and French goat cheese with grapes, celery, crackers, Old Vine chutney **8.00**