

Welcome to the Old Vine

Lunch Mon-Fri 12-2.30pm (last sitting) • Sat-Sun 12-3pm

Supper Mon-Thu 5.45-8.30pm (last sitting) • Fri-Sat 5.45-9pm • Sun 5.45-8pm

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

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

Hampshire sausage and onion **6.50**

Chicken and bacon **6.50**

Crayfish mayo 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

Home-made butternut squash and tomato soup bread and butter (v) **5.95**

Twice-baked blue cheese and walnut soufflé with ciabatta (v) **6.95**

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

Old Vine pork Scotch egg piccalilli **6.95**

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

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

Platter of cured meats: prosciutto, salami and chorizo olives, houmous, peppers, focaccia, olive oil **7.95**

Mains

Beer-battered cod fillet skin-on fries, peas, home-made tartare sauce **14.50**

Lamb casserole with mushrooms, red wine and carrots dauphinoise potato, green beans **16.25**

Chicken, chorizo & pepper skewers with Cajun spices new potato chips, yoghurt, mint and cucumber dip, seasonal salad **13.95**

Salmon fillet with a Japanese-style marinade and sesame crust wasabi mash, dashi broth, wilted spinach and edamame beans **15.25**

Confit of duck leg dauphinoise, green beans, salad, apple chutney **16.50**

Steamed Exmouth mussels with white wine, cream, garlic and parsley with bread **13.50**

Salads

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

Add a topping a topping:

Chicken breast **(+4.00)**

Goat cheese crouton **(+3.00)**

Grilled halloumi **(+3.00)**

Crayfish in marie rose dressing **(+4.00)**

Choose a dressing:

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

Plant-based mains

Sweet potato and cashew nut tart skin-on fries; salad with beetroot, roasted pepper and avocado **13.50**

Mushroom and halloumi burger in a bun avocado, burger mayo, spinach leaves, plum tomato, skin-on fries, onion rings, salad **12.50**

Pub classics

Old Vine beef cottage pie creamy mash top, buttered peas and carrots **12.50**

Hampshire pork & herb sausages with creamy mash and onion gravy **13.50**

Thinly sliced Wiltshire-cured ham, two free-range fried eggs skin-on fries and side salad **12.50**

8oz British sirloin beef steak herb butter, skin-on fries, onion rings, mushrooms, green beans, salad garnish **20.00** *Pepper sauce: +1.00*

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

Puddings

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

Home-made banoffee cheesecake toffee sauce and fresh bananas **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**

Butterscotch + treacle sponge 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**

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