

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**

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

Blue cheese and walnut soufflé with creamy cheese sauce ciabatta **6.95**

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

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

Salad of fig, goat cheese, roasted pepper and crisp lettuce honey mustard dressing (v) **7.50**

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

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

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

Mains

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

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

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

Roasted salmon fillet, creamy watercress sauce dauphinoise potato, wilted spinach and green beans **15.25**

Confit of duck leg dauphinoise potato green beans; apple chutney **16.50**

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

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

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**

Spinach and ricotta ravioli garlic herb butter, cherry tomato, veggie cheese, salad with roasted peppers **13.95**

Pub classics

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*

Old Vine cottage pie creamy mash top, garden peas and green beans **12.50**

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**

Old Vine vanilla cheesecake raspberry coulis and fresh strawberries **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**