



## **Sandwiches & Ploughman's** (lunchtimes only) granary, ciabatta or toasted gluten-free

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

Hampshire-cured ham, melted cheddar and tomato **6.50**

Chicken, bacon, avocado, onion relish **6.95**

Tuna Niçoise ciabatta MSC-certified tuna, lettuce, tomato, olives, hard-boiled egg **7.25**

Ploughman's Triple Hampshire-cured ham, cheddar, Bath Blue, salad, grapes, pickled onion, piccalilli, crisps, bread, butter **10.50**

Melted Somerset brie & grape (v) **6.50**

Pot of chips **2.00**

**Our aperitif for Autumn** Bombay Sapphire Bramble Gin & Fever Tree Tonic blackberry and raspberry spirit infused with classic juniper flavours **6.50**

## **Bar snacks, nibbles and accompaniment for drinks**

Olives marinated with garlic and herbs **3.50**

Mixed salted nuts / honey & chilli nuts **3.50**

Hampshire-made sausage roll & fries **5.00**

## **Starters & Light Bites**

Home-made roasted sweet potato, tomato & red pepper soup focaccia bread (v) **5.95**

Pear, radicchio, Bath Blue cheese and walnut salad honey mustard dressing (v) **7.25**

Old Vine smoked salmon paté toast **6.50**

Half Camembert baked with sticky fig relish with bread (v) **7.95**

Ham hock & parsley terrine home-made piccalilli, bread and butter **7.95**

*Patatas bravas*: fried potatoes, spicy tomato and chorizo sauce, crispy onion topping **5.50**

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

Spicy pan-fried tiger prawns with garlic, chilli and parsley with bread **7.95**

Crispy baby squid sweet chilli sauce **6.50**

## **Plant-based mains**

Warm Italian focaccia topped with cherry tomatoes, peppers, mozzarella and basil mixed leaf, avocado and olive salad **10.95**

*Beyond Meat* veggie burger in a bun cheddar or blue cheese, mushrooms, burger relish, skin-on fries, onion rings, side salad **13.00**  
*add avocado: +1.00*

Lightly spiced sweet potato, cashew and apricot tart new potatoes, peas and green beans with extra virgin olive oil **14.50**

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

## Mains

Chicken, chorizo & red pepper skewers with Cajun spices new potato chips, yoghurt, mint and cucumber dip, seasonal salad **14.50**

Roasted Scottish salmon with a Japanese-style glaze sesame seeds, wasabi mashed potato, wilted spinach, edamame beans and dashi broth **16.00**

Old Vine cod, haddock and salmon fish pie green vegetable medley and carrots **13.50**

Grilled Hampshire-made beef burger in a bun cheddar or blue cheese, burger relish, skin-on fries, mushrooms, onion rings, salad **13.50 add avocado: +1.00**

Confit of duck and cherry sauce dauphinoise, green vegetable medley, red cabbage **16.95**

Hampshire-cured ham, two free-range fried eggs skin-on fries, salad **13.50**

Crispy pork schnitzel in breadcrumbs creamy madeira sauce, creamy mashed potato, green vegetable medley, red cabbage **14.50**

Crispy cod goujons in a light batter tartare sauce, skin-on fries, green vegetable medley, side salad **12.50**

Lamb shank braised with rosemary and red wine creamy mashed potato, green vegetable medley, carrots **16.50**

8oz British sirloin beef steak herb butter, fries, onion rings, green vegetable medley, mushrooms, salad **22.00 Pepper sauce: +1.00**

## Salads

Romaine, radicchio, Puy lentils, avocado, cucumber, tomato, beetroot, roasted peppers **9.50**

### Add a topping:

Chicken breast **(+5.00)** Grilled halloumi **(+3.50)** Goat cheese crouton **(+3.50)**

Choose a dressing: Caesar • Creamy vegan • honey and mustard • Olive oil and balsamic

**Winter treat** Mulled Wine 5.00 / Mulled Cider 4.50 Aromatic & warming, infused with orange & festive spices

## Puddings

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

Home-made mango, honey and vanilla panna cotta **4.50**

Old Vine cherry vanilla cheesecake with vanilla ice-cream (v) **6.00**

Home-made pannetone bread and butter pudding ice-cream, cream or custard (v) **6.50**

Plate of three cheeses - Somerset cheddar, Bath Blue and French goat cheese with grapes, crackers, sticky fig relish **8.00**

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

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

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

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