



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

Fish finger tartare sauce, lettuce, tomato, garnish of chips **7.50**

Hampshire-cured ham, melted cheddar and tomato **7.50**

Free-range chicken breast, crispy bacon, lettuce, tomato, onion relish **7.50**

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

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

**Pot of chips 3.50**

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

Olives marinated with garlic and herbs **3.50**

Hampshire-made pulled pork sausage roll **4.50**

Salted + roasted mixed nuts or honey + chilli nuts **3.50**

## **Breakfast** *available until end of lunch service*

**Full English** two back bacon rashers, two pork sausages, two free-range fried eggs, baked beans, mushrooms, tomatoes, hash browns. Toast + butter **9.00**

**Veggie full English** two veg sausages, two fried eggs, avocado, baked beans, mushrooms, tomatoes, hash browns. Toast + butter **9.00**

**Loaded breakfast ciabatta** choose from: crispy bacon • pork sausage • veggie sausage • mushrooms • fried egg *One item 6.00 / Two items 6.50 / Three items 7.00*

## **Starters & Light Bites**

Home-made smoked mackerel paté toast and butter **6.50**

Old Vine pork Scotch egg hand-made piccalilli **7.25**

Salad of smoked salmon and crayfish with dill mustard mayo dressing **7.95**

Pear, watercress + Rosary goat cheese salad with little gem lettuce, pomegranate seeds and honey mustard dressing (v) **7.25**

Half Camembert baked with sticky fig relish with bread (v) **7.50**

Smashed avocado on toasted ciabatta with herby tomato salsa (v) **7.50**

Baked flat mushrooms stuffed with red onion relish and garlic cream cheese topped with crunchy breadcrumbs (v) **6.95**

Tiger prawns pan-fried with garlic and parsley with bread **7.95**

**>>>> turn over for mains, salad + puds**

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

## Plant-based mains

Warm Italian focaccia topped with cherry tomatoes, roasted peppers, mozzarella and basil mixed leaf, avocado and olive salad **8.50**

Lightly spiced sweet potato, cashew and apricot tart new potatoes, green vegetable medley with olive oil dressing **13.50**

## Mains

Chicken, chorizo & red pepper skewers with lemon and herb seasoning new potato chips, yoghurt, mint and cucumber dip, salad **13.50**

Roasted Scottish salmon fillet, creamy watercress sauce crushed new potatoes with herb butter, green vegetable medley **15.50**

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: +1.50* *add bacon: +1.50*

Old Vine beer-battered fish and chips home-made tartare sauce, skin-on fries, salad **13.50**

Cornish mussels with shallots, white wine, cream, garlic and parsley with ciabatta **12.95**

*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: +1.50*

Confit of duck with Mediterranean-spiced tomato and red pepper sauce dauphinoise potato and green vegetable medley **15.95**

Hampshire-cured ham, two free-range fried eggs skin-on fries, salad **13.25**

Pan-fried British lamb chops marinated in olive oil, garlic and rosemary dauphinoise potato and green vegetable medley **16.95**

8oz British sirloin beef steak herb butter, fries, onion rings, green vegetable medley, roasted cherry tomatoes on the vine **22.00**  
*Pepper sauce: +1.50*

**Salads** Mixed lettuce, tomato, cucumber, avocado, roasted peppers, beetroot, Puy lentils **9.50**

*Add a topping:* Chicken breast **(+4.50)** Grilled halloumi **(+3.50)**

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

## Puddings

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

Old Vine vanilla cheesecake with raspberry coulis (v) **6.00**

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

Plate of three cheeses - Somerset cheddar, Bath Blue and Somerset brie with grapes, crackers, sticky fig relish **8.50**

Butterscotch and treacle sponge pudding with ice-cream, cream or custard (v) **6.00**

Home-made chocolate and nut brownie choc sauce, vanilla ice-cream (v) **6.50**

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