

Three-course set menu Spring 2023

Starter

Home-made pea and leek soup with crispy onion garnish (v)

Old Vine chorizo Scotch egg in breadcrumbs watercress, spicy mayo dip

Grilled halloumi, watercress, beetroot, tomato and puy lentil salad vinaigrette (v)

Home-made smoked trout pate toasted sourdough

Camembert baked with garlic, rosemary, maple syrup toasted sourdough (v)

Old Vine Mediterranean vegetable ratatouille and shredded duck tartlet

Main

Locally made beef burger or *Beyond Meat veggie burger* in a bun with relish; skin-on fries; mushrooms; onion rings, salad *Your choice of cheese*: cheddar, blue or vegan

Baked chicken thighs stuffed with ham and blue cheese hasselback potatoes, tenderstem broccoli and spiced tomato sauce

Old Vine veggie chilli with sweet potato, peppers, chickpeas, cannellini beans and coriander, turmeric and sultana rice, sour cream and avocado (v)

Pork escalope in crispy panko breadcrumbs creamy Madeira sauce, mashed potatoes, green vegetable medley

Wild mushroom, blue cheese and spinach risotto rocket and tomato salad (v)

Steamed Shetland mussels with spiced tomato sauce and coriander ciabatta

Slow-braised Moroccan-spiced lamb tagine with peppers, carrots and chickpeas, served with turmeric and sultana rice, flatbread +4.00 supplement

Pudding

Locally made ice-creams two scoops (v) *please ask for today's flavours*

Three mini macaroons (v)

Cheese platter: Somerset cheddar, local blue and Camembert with grapes, crackers, sticky fig relish +£4.00 supplement

Home-made vanilla cheesecake with raspberry coulis (v)

Chocolate orange slice with vanilla ice cream (v)

Butterscotch and treacle sponge pudding with custard (v)

3 courses incl coffee/tea, excl 10% service **£35 per person**