

SPARKLING 125ML

Champagne Ayala Brut Majeur NV <i>Bollinger, France 12.5%</i>	9.50
Sparkling Rose <i>Cremant de Loire 'Langlois Chateau' France 12.5%</i>	6.75
Prosecco Botter <i>Extra Dry DOC NV Veneto, Italy 11%</i>	7.25

REFRESHING COCKTAILS

Aperol Spritz Prosecco, Aperol aperitif, soda, orange garnish	9.50
Mojito Double Bacardi white rum, fresh mint, lime juice, sugar syrup, soda water	8.00
Espresso Martini Freshly brewed Italian coffee, Tia Maria, vodka	9.00
Champagne Bellini Ayala Bollinger Champagne blended with peach purée	9.00
In the Clouds Prosecco, elderflower cordial, Bombay Sapphire gin, cassis	9.50
Old Fashioned Double Jack Daniels bourbon, bitters, sugar syrup, soda, maraschino cherry, orange garnish	8.50
Citrus Rum Punch Coconut Bacardi white rum, Original Bacardi white rum, orange juice, cranberry juice, lime juice, cassis, frozen berries	8.00
Mocktail Tanqueray Zero alcohol-free gin, Luscombe hot ginger beer, apple juice, fresh mint, lime juice	7.50
Bombay Lemon Pressé Double Bombay Citron gin, lemon juice, sugar syrup, soda, maraschino cherry	8.75

LUSCOMBE ORGANIC SOFT DRINKS

Made in Devon from premium ingredients. All 4.75. Choose from:

Raspberry Crush	Ginger Beer
Cloudy Lemonade	Wild Elderflower Bubbly

BREAKFAST

Available until end of lunch service

Full English Breakfast Two back bacon rashers, one pork sausage, two free-range fried eggs, baked beans, mushrooms, tomatoes, hash browns, toast and butter	12.00
Veggie Full English Two veg sausages, two fried eggs, avocado, baked beans, mushrooms, tomatoes, hash browns, toast and butter V	12.00
Smashed avocado on toasted ciabatta with herby tomato salsa V	8.50
Shakshuka two free-range eggs baked with spiced tomato sauce, topped with fresh herbs and crumbled feta. Served with bread V	9.25
Loaded breakfast ciabatta One item 7.50 / Two items 8.50 / Three items 9.00 Build your perfect breakfast sandwich	
Choose from: <i>Bacon / pork sausage / veggie sausage / mushrooms / fried egg</i>	

Allergies or dislikes? Please let us know before ordering, ingredients not listed in full. Optional 10% service charge added to all bills where table service is provided. All tips go to staff. We are now a cashless business. We accept Visa or Mastercard payments (but not Amex). Bills split max four ways.



SANDWICHES & PLOUGHMAN'S

Lunchtimes only Granary, ciabatta or toasted gluten-free bread	
Fish finger tartare sauce, lettuce, tomato, garnish of chips	7.95
Hampshire pork sausages balsamic onion relish	8.50
Hampshire-cured ham and melted brie	8.50
Chicken breast and bacon tomato and red pepper relish	8.95
Tuna Melt tuna mayo with melted cheddar cheese	8.25
Falafel spicy vegan mayo, avocado, lettuce, tomato V	7.50
Ploughman's triple Hampshire-cured ham, cheddar, local blue cheese, salad, Ploughman's pickle, crisps, bread and butter	11.50
Pot of skin-on fries	3.95

BAR SNACKS & NIBBLES

Olives with garlic and herbs	4.50
Hampshire-made pork sausage roll	4.95
Salted and roasted mixed nuts	4.75
Honey and chilli nuts	4.50
Basket of bread with butter	4.50

STARTERS & LIGHT BITES

Sweet potato, carrot and ginger soup bread and butter V	6.50
Old Vine chorizo and pork Scotch egg spicy sriracha mayo	8.95
Baked goat cheese with a hazelnut breadcrumb crust balsamic onion relish, mixed leaf garnish, ciabatta V	8.50
Pan-fried tiger prawns with garlic, chilli and parsley with ciabatta	9.25
Creamy mushroom, shallot and gruyere cheese puff pastry tartlet mixed leaf garnish V	8.50
Spanish-style pork and beef meatballs with smoky tomato sauce with ciabatta	7.95
Smooth chicken liver and brandy parfait sticky fig relish, mixed leaf garnish, ciabatta	8.25
Apple, spinach and romaine salad dried cranberries, pecan nuts and home-made blue cheese dressing V	8.25

BIG BOWL SALADS

Mixed leaves, cucumber, cherry tomatoes, diced red pepper, avocado, beetroot, puy lentils	9.95
<i>Choose a dressing:</i>	
Ranch, vinaigrette, honey and mustard, home-made blue cheese	
<i>Choose a topping:</i>	
Roasted chicken breast + 4.50	Cajun-spiced tiger prawns + 6.00
Grilled halloumi + 4.50	Tuna mayo + 4.00

SUNDAY LUNCH

Nothing beats leisurely get-togethers with family and friends over a delicious Sunday Roast. Leave the washing up to us! Booking essential.

PLANT-BASED MAINS

Veggie pie of the day <i>Please see the blackboard for today's option</i> Served with your choice of potatoes, green vegetable medley	15.95
Old Vine cauliflower, chickpea and spinach curry sultana rice, naan bread, mango chutney	14.50
Plant-based chicken-style burger in a sourdough bun vegan cheese / cheddar / blue cheese, mushrooms, burger relish, skin-on fries, onion rings, salad <i>Add avocado</i> +1.50	15.95
Butternut squash and sage ravioli with tarragon and lemon butter vegetarian cheese, side salad	15.95

MAIN COURSES

<i>Please see the blackboard for Fish of the Day and other specials</i>	
Cajun-spiced chicken, red pepper and chorizo skewers new potato chips, tomato and red pepper salsa, side salad	15.50
Pie of the day <i>Please see the blackboard for today's options</i> Served with your choice of potatoes, green vegetable medley	16.50
Grilled Hampshire-made beef burger in a sourdough bun cheddar / blue cheese, mushrooms, burger relish, skin-on fries, onion rings, side salad <i>Add avocado or bacon</i> +1.50	15.95
Hampshire-cured ham two free-range fried eggs, skin-on fries, salad	15.95
Hampshire pork sausages creamy mashed potato, home-made gravy, crispy onion garnish	14.95
Prime British beef steaks <i>Choose from:</i>	
10oz rump	21.00
8oz sirloin	26.00
with herb butter, skin-on fries, onion rings, green vegetable medley, roasted cherry tomatoes <i>Add pepper sauce</i> +1.50	
Roasted duck confit redcurrant and red wine jus, creamy mashed potato, green vegetable medley	17.95
Crispy pork escalope in breadcrumbs creamy madeira sauce, mashed potato, green vegetable medley	16.50
Slow-roasted lamb shank redcurrant and red wine jus, creamy mashed potato, green vegetable medley	20.50

DESSERTS

<i>Please see the blackboard for any Dessert specials</i>	
Locally made ice-creams (Bere Dairy, Portsmouth) two scoops V	5.95
Home-made lemon and vanilla cheesecake blueberry compote V	7.50
Apple and red berry crumble with cream, ice-cream or custard V	7.95
Three mini French almond macaroons with tea or coffee V	7.50
Butterscotch and treacle sponge with cream, ice-cream or custard V	7.95
Dark chocolate and orange delice with vanilla ice cream V	7.50
Plate of three cheese Somerset cheddar, local blue, English goat cheese, with grapes, crackers and sticky fig relish V	10.95