

SPARKLING 125ML

Champagne Ayala Brut Majeur NV Bollinger, France 12.5%	10.00
Sparkling Rose Cremant de Loire 'Langlois Chateau' France 12.5%	7.00
Prosecco Botter Extra Dry DOC NV Veneto, Italy 11%	7.25

REFRESHING COCKTAILS

Espresso Martini Freshly brewed Italian coffee, Tia Maria, vodka	9.00
Champagne Bellini Ayala Bollinger champagne blended with peach puree	10.50
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
Holy Moly Double Tanqueray Zero alcohol-free gin, lemon, grapefruit juice, sugar syrup	8.00
Crimson Bliss Double Edinburgh Distillery rhubarb and ginger gin liqueur, elderflower cordial, cranberry juice	8.50
Pinch Punch Double Courvoisier brandy, Cointreau, lime juice, orange juice	9.50
Ay Caramba! Double El Jimador Reposado tequila, muddled cucumber, lime juice, sugar syrup	9.00
Hocus Pocus Double Tanqueray Seville orange gin, Aperol, peach puree	9.50

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 AND BRUNCH

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: Bacon / pork sausage / veggie sausage / mushrooms / fried egg	

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

Hampshire-cured ham and melted cheddar onion relish	8.50
Melted Somerset brie and grape V	7.95
Fish finger tartare sauce, lettuce, tomato, garnish of chips	8.25
Egg mayo and watercress V	6.95
Tuna Nicoise tuna chive mayo, olives, hard-boiled egg, tomato, romaine lettuce	7.25
Chicken mayo and avocado watercress, roasted peppers	8.95
Hampshire pork sausages crispy onions and roasted pepper strips, wholegrain mustard mayo	8.50
Ploughman's triple Hampshire-cured ham, cheddar, local blue cheese, salad, Ploughman's pickle, crisps, bread and butter	12.00

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

Home-made tomato and red pepper soup bread and butter V	6.95
Garlic flatbread topped with herby tomato salsa, roasted peppers and chopped olives, houmous V	7.50
Salad of Hampshire watercress sliced apple, beetroot, puy lentils, Rosary goat cheese, vinaigrette V	8.50
Half camembert baked with honey and thyme with ciabatta V	8.95
Home-made smoked mackerel pâté with horseradish and dill, ciabatta	6.50
Baked flat mushrooms stuffed with spinach, herb cream cheese, Hampshire-cured ham, cherry tomato, grated cheddar, breadcrumbs	6.95
Masala-spiced tiger prawns with mango, lime and coriander, naan bread	10.50
Old Vine Hampshire pork Scotch egg with piccalilli	9.25

BIG BOWL SALADS

Romaine lettuce, cherry tomato, roasted peppers, avocado, vegetarian grated cheese, croutons	9.95
<i>Choose a dressing:</i>	
Caesar or creamy vegan dressing	
<i>Choose a topping:</i>	
Grilled halloumi + 4.50	Masala-spiced tiger prawns + 6.00
Roasted chicken breast + 4.50	

SUNDAY LUNCH

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

VEGGIE MAINS

Spinach and ricotta cannelloni baked with tomato sauce, cheesy bechamel sauce and breadcrumbs, side salad V	14.95
Home-made veggie chilli with sweet potato, chickpea and cannellini beans steamed rice, sliced avocado, sour cream, tortilla chips V	14.50
Veggie pie of the day please see the blackboard for today's option choice of fries, creamy mash or new potatoes, green vegetable medley V	15.95
Beyond Meat veggie burger in a bun choice of vegan cheese, cheddar or blue cheese, mushrooms, relish, skin-on fries, onion rings, salad garnish	15.95
<i>Add avocado +1.50</i>	

MAIN COURSES

Pie of the day please see the blackboard for today's option choice of fries, creamy mash or new potatoes, green vegetable medley	16.50
Grilled Hampshire-made beef burger in a bun choice of cheddar or blue cheese, mushrooms, relish, skin-on fries, onion rings, salad garnish	16.50
<i>Add avocado or bacon +1.50</i>	
Cumin-spiced lamb kofta kebabs smoky aubergine dip, steamed sultana rice, roasted peppers, toasted flatbread	15.95
Leek, potato and Hampshire-cured ham hash topped with a fried egg, salad garnish, ciabatta	14.95
Pork tenderloin, red onion and red pepper skewers teriyaki marinade, steamed rice, peanut satay sauce	16.50
Chicken breast escalope in crispy breadcrumbs creamy madeira sauce, skin-on fries, watercress garnish	16.50
Hampshire pork sausages and mash home-made gravy, crispy onion garnish	14.95
Roasted duck confit dauphinoise potato, green vegetable medley, redcurrant and red wine jus	18.95
Prime British beef steaks Choose from: 10oz rump 22.00 8oz sirloin 26.00 with red chilli butter, skin-on fries, onion rings, roasted flat mushroom, watercress garnish	

DESSERTS

Please see the blackboard for any Dessert specials

Locally made ice creams and sorbets two scoops V	5.95
Home-made vanilla cheesecake with Biscoff base, cherry compote V	7.50
Three mini French almond macaroons with tea or coffee V	7.50
Old Vine chocolate and nut brownie vanilla ice cream V	7.50
Freshly baked puff pastry apple tart with cream, ice-cream or custard V	7.50
Sticky toffee pudding with cream, ice cream or custard V	7.50
Plate of three cheese Somerset cheddar, Rosary goat cheese, Cornish blue with ciabatta, sliced apple, sticky fig relish V	10.95



THE
OLD
VINE