

## **Three-course set menu Summer 2024**

### **Starters**

**Half Camembert baked with sweet onion relish** ciabatta (v)

**Home-made smoked trout pate** with ciabatta

**Salad of whipped feta, pear, walnuts & mixed leaves** vinaigrette, ciabatta (v)

**Spanish-style pork and beef meatballs** spiced tomato sauce, ciabatta

**Baked flat mushrooms** stuffed with spinach, herb cream cheese, Hampshire-cured ham, cherry tomato, grated cheddar, breadcrumbs

**Old Vine Hampshire chorizo and pork Scotch egg** with piccalilli

### **Main courses**

**Grilled halloumi, courgette, red pepper and red onion skewers** Greek lemon and herb seasoning, avocado and roasted pepper salad, flatbread (v)

**Hampshire-made beef burger OR plant-based burger in a bun** cheddar / vegan cheese, mushrooms, relish, skin-on fries, onion rings, salad

**Pan-fried seabass fillets with tarragon butter** flaked almonds, dauphinoise potato, wilted spinach with sultanas

**Pan-fried pork tenderloin with smoked paprika** romesco sauce, green vegetable medley, new potatoes with herb butter

**Chicken breast, chorizo and red pepper skewers** Cajun spice marinade, spicy tomato and red pepper relish, fries, salad

### **Desserts**

**Locally made ice-creams (Bere Dairy, Portsmouth)** two scoops (v)

**Home-made banana and toffee cheesecake** with Biscoff base (v)

**Three mini French almond macaroons** (v)

**Old Vine chocolate and nut brownie** vanilla ice cream (v)

**Butterscotch sponge pudding** with cream, ice cream or custard (v)

**3 courses including coffee/tea: £35pp, excluding 10% service**