

SPARKLING 125ML

Champagne Ayala Brut Majeur NV Bollinger, France 12.5%	10.00
Sparkling Rose Cremant de Loire 'Langlois' France 12.5%	7.25
Prosecco Zarlino Extra Dry DOCG NV Veneto, Italy 11%	7.50

REFRESHING COCKTAILS

Aperol Spritz Double Aperol, prosecco, soda, orange garnish	8.50
Long Margarita Double El Jimador Reposado tequila, cointreau, Fever Tree lime soda, lime juice	9.50
Limoncello Spritz Double Luxardo limoncello, prosecco, lemon juice, soda	9.50
Champagne Bellini Ayala Bollinger champagne blended with peach puree	10.50
In the Clouds Prosecco, elderflower cordial, Bombay Sapphire gin, cassis	9.50
Espresso Martini Freshly brewed Italian coffee, Tia Maria, vodka	9.00
Mojito Double Bacardi white rum, fresh mint, fresh lime, sugar syrup, soda	8.50
Rum Old Fashioned Double Sailor Jerry spiced rum, sugar syrup, bitters	8.75
Negroni Sbagliato Campari, Lillet Rouge sweet vermouth, prosecco, orange garnish	9.50
Winter Whiskey Sour Double Jack Daniels bourbon, lemon juice, orange juice, maraschino cherry, orange garnish	8.50

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.

THE OLD VINE

SANDWICHES & PLOUGHMAN'S

Lunchtimes only

Granary, ciabatta or toasted gluten-free bread

Mushroom and Swiss cheese melt with caramelised onion V	8.95
Hampshire pork sausages with fried shallots	9.25
Tuna chive mayo and avocado with cucumber	7.25
Hampshire-cured ham and French brie with Dijon mustard, lettuce, tomato	9.25
Ploughman's triple Hampshire-cured ham, cheddar, local blue cheese, salad, Ploughman's pickle, crisps, bread and butter	13.50
Warm Hampshire-smoked beef brisket ciabatta horseradish mayo, lettuce, roasted peppers, gravy dip	10.95
Fish finger tartare sauce, lettuce, tomato, garnish of chips	8.25
Roasted chicken breast and bacon red pepper relish, lettuce, tomato	8.25
Pot of 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, coconut and harissa soup bread and butter V	6.95
Hot-smoked salmon and avocado stack cucumber salad, dill and crème fraiche dressing	8.95
Baked goat cheese with a hazelnut and breadcrumb crust V caramelised onion relish, mixed leaves, ciabatta	8.95
Sticky spiced smoked beef brisket, fried shallots and roasted peppers on toasted sourdough bread	9.50
Home-made chorizo and pork Scotch egg home-made piccalilli	9.25
Pan-fried tiger prawns with garlic, ginger, chilli, sesame and coriander with ciabatta	9.25
Half Camembert baked with sticky apricot compote and chopped hazelnuts with ciabatta V	9.50
Mushroom, shallot and gruyere puff pastry tartlet salad garnish V	8.95

BIG BOWL SALADS

Little gem lettuce, cherry tomato, roasted peppers, avocado, vegetarian grated cheese, croutons V	9.95
<i>Choose a dressing:</i> Caesar or creamy vegan dressing <i>Choose a topping:</i> Grilled halloumi + 4.50 Roasted chicken breast + 4.50	
Tiger prawns with garlic, chilli, ginger, sesame and coriander + 6.50	

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

Veggie pie of the day please see the blackboard for today's option choice of fries, creamy mash or new potatoes, green vegetable medley	15.95
Beyond Meat veggie burger in a bun choice of vegan cheese, cheddar or blue cheese, mushrooms, relish, fries, onion rings, salad garnish <i>Add avocado +1.50</i>	15.95
Moroccan-spiced sweet potato and chickpea tagine with harissa and fresh coriander turmeric and sultana rice, flatbread	14.95
Warm flatbread topped with sticky mango paneer cheese curry yoghurt, fried shallots, fresh coriander and chopped chilli	15.50

MAIN COURSES

Pork tenderloin, red onion and red pepper skewers teriyaki marinade, peanut satay sauce, sultana rice	17.25
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
Thinly sliced Hampshire-cured ham two free-range fried eggs, skin-on fries, salad	16.50
Chicken breast escalope in crispy panko breadcrumbs madeira sauce, creamy mash, green vegetable medley	17.50
Hampshire pork sausages creamy mash, home-made gravy, crispy onion garnish	15.95
Grilled Hampshire-made beef burger in a bun choice of cheddar or blue cheese, mushrooms, relish, fries, onion rings, salad garnish	16.95
Duck leg confit cannellini bean cassoulet with bacon, wilted spinach	19.50
Pan-fried lamb rump marinated in olive oil, garlic and rosemary red wine sauce, dauphinoise potato, tenderstem broccoli	20.50
Prime British beef steaks <i>Choose from:</i> 10oz rump 23.00 8oz sirloin 26.00 with red chilli butter, skin-on fries, onion rings, roasted flat mushroom	

DESSERTS

Please see the blackboard for any Dessert specials

Locally made ice creams and sorbets two scoops V	5.95
Three mini French almond macaroons with tea or coffee V	7.50
Home-made lemon curd and vanilla cheesecake blueberry compote V	7.50
Home-made chocolate and nut brownie with ice cream V	7.50
Sticky toffee pudding with ice cream, cream or custard V	7.50
Plate of three cheeses Somerset cheddar, local blue cheese, English goat cheese, crackers, dried apricots and walnuts, sticky fig relish V	10.95

The background is a soft, watercolor-style illustration. It features several clusters of small, round grapes in shades of light brown and tan, interspersed with larger, elongated leaves in similar warm tones. The overall effect is a gentle, autumnal aesthetic. In the center, there is a dark maroon square containing the text 'THE OLD VINE' in white, serif, all-caps font. The word 'THE' is smaller and positioned above 'OLD'.

THE
OLD
VINE