



Old Vine three-course set menu *Spring 2025*

Starters

Spicy tomato, red pepper and lentil soup bread and butter (v)

Old Vine Cumberland pork Scotch egg home-made piccalilli

Home-made mackerel pate with toasted sourdough

Spicy honey-glazed halloumi bites with ciabatta (v)

Fresh pear, watercress, Cornish blue cheese and walnut salad balsamic dressing (v)

Creamy garlic mushrooms with toasted sourdough (v)

Main courses

Sweetcorn and spring onion fritters smashed avocado, fried egg, tomato herb salsa (v)

Roasted duck confit dauphinoise potato, green beans, red cabbage, red wine sauce

Chicken breast and chorizo skewers in Cajun spices red pepper and tomato salsa, new potato chips, side salad

Pie of the Day *please check with staff for details* choice of creamy mashed potato, skin-on fries or new potatoes, green vegetable medley

Old Vine pork meatballs wilted spinach, creamy mashed potato, creamy mushroom, tomato and smoked paprika sauce

Roasted Scottish salmon fillet creamy dill mustard sauce, dauphinoise potato, green vegetable medley

Desserts

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

Home-made vanilla cheesecake cherry compote (v)

Tangy lemon sponge pudding with cream, ice-cream or custard (v)

Three mini French almond macaroons with tea or coffee (v)

Home-made chocolate orange brownie with vanilla ice-cream (v)

3 courses OR 2 courses and a drink (*pint of house ale/lager, 175ml glass of house wine, pint of soft drink*)

Includes coffee/tea: £39pp, excludes 10% service