

Old Vine three-course set menu, Spring 2026

Starters

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

Salad of whipped feta, beetroot, watercress, romaine lettuce and puy lentils honey and mustard dressing, sourdough croutons (v)

Old Vine chorizo and pork Scotch egg home-made piccalilli

Hot-smoked salmon and avocado stack cucumber ribbon salad, dill and crème fraiche dressing

Buttermilk chicken bites honey sriracha drizzle

Main courses

Breaded chicken Milanese madeira and mushroom cream sauce, creamy mashed potato, green vegetable medley

Pumpkin ravioli stem broccoli, petit pois, garlic herb butter, grated veggie cheese (v)

Hampshire lamb, onion and red pepper kebabs cumin and garlic marinade, hasselback potatoes, Greek salad with chickpeas and feta

Old Vine smoked haddock, leek and pea risotto grated parmesan, sun-dried tomato, side salad

Hand-made chicken, leek and ham shortcrust pie with creamy mashed potato, green vegetable medley, home-made gravy

Desserts

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

Home-made Belgian chocolate cheesecake Biscoff biscuit base (v)

Spotted Dick steamed raisin sponge pudding with cream, ice-cream or custard (v)

Three mini French almond macaroons (v)

Old Vine honey and vanilla panna cotta fresh berries, berry coulis

Cheese plate Somerset cheddar, Cornish blue, crackers, dried apricots and walnuts, sticky fig relish **+4.00 supplement**

3 courses OR 2 courses and a drink (pint of house ale/lager, 175ml glass of house wine, soft drink) **Includes coffee/tea: £42pp, excl 12.5% service**