



# The Old Vine

## SANDWICHES & PLOUGHMAN'S

Lunchtimes only

Granary, ciabatta or toasted gluten-free bread, with a side salad

### Ploughman's Triple 16.00

Hampshire-cured ham, Somerset cheddar, Cornish blue cheese, salad, Ploughman's pickle, crisps, bread and butter

### Fish Finger 11.00

home-made tartare sauce, lettuce, tomato, pot of skin-on fries

### Club Sandwich 14.00

toasted white bread, egg mayo, Hampshire-cured ham, chicken breast, lettuce, tomato

### Mushroom and French Brie Melt 10.50

with caramelised onion V

### Severn and Wye Smoked Salmon, Cornichon and Dill Cream Cheese 13.50

on a toasted bagel

### Hampshire-cured Ham, Tomato and Cheddar Cheese Melt 12.50

### Cajun-Spiced Chicken Thigh and Avocado 12.95

with tomato, olive and spring onion salsa

### Pot of Skin-on Fries 4.95

## BREAKFAST AND BRUNCH

Available until end of lunch service

### Full English Breakfast 14.25

two back bacon, one Hampshire pork sausage, two local free-range fried eggs, baked beans, mushrooms, tomatoes, hash browns, toast, butter

### Veggie Full English 13.25

two veg sausages, two local free-range fried eggs, avocado, baked beans, mushrooms, tomatoes, hash browns, toast, butter V

### Smashed Avocado 12.50

toasted sourdough, roasted peppers, grilled halloumi, smoky brunch seasoning

### Shakshuka 11.25

two free-range eggs baked with spiced tomato sauce, topped with fresh herbs and crumbled feta. served with bread V

### Loaded Breakfast Ciabatta

one item 8.75 / two items 9.75 / three items 10.75

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 12.5% 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.

## ACCOMMODATION

We have six beautifully appointed guest rooms, individually designed, an elegant mix of antique and new. Details at [www.oldvinewinchester.com](http://www.oldvinewinchester.com)

## PRIVATE DINING

Our Little Minster Room seats up to 16 guests. Set menus available. Email [reservations@oldvinewinchester.com](mailto:reservations@oldvinewinchester.com)

## STARTERS

### Puff Pastry Tartlet with Basil Pesto, Mozzarella and Fresh Isle of Wight Tomatoes 10.00

sun-dried tomato and olives V

### Thai Chef Napa's Spiced Chicken Skewers 9.50

with peanut satay sauce

### Half a Camembert Baked with Honey and Thyme 10.00

served with toasted ciabatta V

### Home-made Mackerel Pate 8.00

with granary toast and butter

### Pan-fried Tiger Prawns with Spring Onion, Ginger, Garlic and Miso Butter 11.00

sesame seeds, ciabatta

### Asparagus, Watercress, Pea and Radish Salad 9.75

mixed grains with fresh mint, Cornish blue cheese, honey mustard dressing V

### Old Vine Pork and Apple Scotch Egg 10.25

with wholegrain mustard mayo

## MAIN COURSES

Check the blackboard for any specials

### Pie of the Day

Please see blackboard

choice of creamy mash, fries or new potatoes, green vegetable medley

### Thinly Sliced Hampshire-Cured Ham 17.50

two free-range fried eggs, skin-on fries, salad

### Big Bowl Salad 13.95

Romaine lettuce, grated carrots, roasted peppers, beetroot, chickpeas, avocado; tomato, olive and onion salsa; croutons V

Choose a topping:

roasted chicken breast +4.50, grilled halloumi +4.50, Asian spiced tiger prawns +6.00

Choose a dressing:

Caesar, honey mustard, vinaigrette, vegan

### Crispy Breaded Chicken Schnitzel

skin-on fries, side salad, creamy pepper sauce

20.00

### Old Vine Salmon, Cod and Smoked Haddock Fishcakes

steamed new potatoes with herb butter, roasted red pepper sauce, side salad

18.00

### Spinach and Ricotta Ravioli

wilted spinach, petit pois, garlic herb butter, sun-dried tomato, grated veggie cheese V

17.95

### Mediterranean-spiced Lamb Koftas with Cumin and Coriander 20.00

Greek salad with romaine lettuce, tomato, olive and onion salsa, feta cheese, tzatziki, new potato chips

### Veggie Mezze 17.50

spinach and feta parcels, roasted red pepper dip topped with tomato, olive and onion salsa, marinated olives, houmous, butter beans with parsley and extra virgin olive oil, toasted ciabatta V

### Salad of Shredded Duck Confit 19.00

fresh mango, sweet chilli and coriander salsa, crispy rice fritters, green beans, spring onion, romaine lettuce, radish, sesame seeds

## BRITISH PRIME STEAKS

### 8oz Rump Steak

skin-on-fries, onion rings, pan-fried mushrooms, choice of green vegetable medley or side salad

23.50

OR

### 8oz Rib Eye Steak

skin-on-fries, onion rings, pan-fried mushrooms, choice of green vegetable medley or side salad

26.50

Add a sauce: peppercorn sauce or herb butter +2.50

## APERITIF

**Champagne**  
Ayala Brut Majeur NV  
Bollinger, France 12%  
12.00 | 125ml

**Prosecco Superiore**  
LX Canti 2024  
Veneto DOCG, Italy 11%  
7.50 | 125ml

**Cremant de Loire Rose**  
Sparkling dry, Langlois NV,  
France 12.5%  
8.00 | 125ml

**Hugo Spritz**  
Gordon's gin, prosecco,  
soda, mint, cucumber,  
elderflower  
12.00

**Espresso Martini**  
Freshly brewed Italian  
coffee, Tia Maria, vodka  
11.00

## BAR SNACKS & NIBBLES

**Marinated Olives**  
5.00

**Salted and Roasted Mixed Nuts**  
almonds, cashews, pecans  
pistachios, hazelnuts  
6.00

**Honey and Chilli Nuts**  
5.50

**Basket of Bread**  
with butter  
4.50

## LOADED BURGERS

In a bun, with fries, onion rings and salad garnish. Choose from cheddar, blue or vegan cheese. Add burger relish or garlic mayo on the side

**Beyond Meat Veggie Burger**  
suitable for a vegan diet  
18.00 V

**Old Vine Buttermilk Chicken Burger**  
18.00

**Paprika-spiced Beef and Pork Burger**  
from our local butcher Uptons  
18.00

Extras: avocado +3.00, bacon +2.00

## DESSERTS

Please see the blackboard for any Dessert specials

**Locally Made Ice Creams and Sorbets 7.50**  
From Bere Dairy, Portsmouth. Two scoops V

**Butterscotch Sponge Pudding 8.50**  
with cream, ice cream or custard V

**Three Mini French Almond Macaroons 8.00**  
with tea or coffee V

**Old Vine Coffee Panna Cotta 8.50**  
with candied orange and crushed amaretti biscuit

**Home-made Summer Fruits Tiramisu 9.00**  
with elderflower and mascarpone cream V

**Home-Made Belgian Chocolate Cheesecake 9.00**  
Biscoff biscuit base, chocolate flakes V

**Cheese Plate 12.50**  
Somerset cheddar, Cornish blue cheese, crackers, dried apricots, walnuts, sticky fig relish

## GIFT VOUCHERS

For use in the bar, restaurant and guest accommodation. Visit [www.oldvinewinchester.com](http://www.oldvinewinchester.com) and click on Gift Vouchers

## SUNDAY LUNCH

Nothing beats leisurely get-togethers with family and friends over a delicious Sunday Roast. Booking essential



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