

## Old Vine three-course set menu, Summer 2026

### Starters

**Puff pastry tartlet with basil pesto, mozzarella and fresh Isle of Wight tomatoes**  
sun-dried tomato and olive (v)

**Thai chef Napa's spiced chicken skewers** with peanut satay sauce

**Old Vine pork and apple Scotch egg** mustard mayo

**Home-made mackerel pate** granary toast and butter

**Asparagus, watercress, pea and radish salad** mixed grains with fresh mint, Cornish blue cheese, honey mustard dressing (v)

### Main courses

**Crispy breaded chicken schnitzel** skin-on fries, pepper sauce, side salad

**Old Vine salmon, cod and smoked haddock fishcakes** steamed new potatoes with herb butter, roasted red pepper sauce and side salad

**Spinach and ricotta ravioli** wilted spinach, petit pois, garlic herb butter, sun-dried tomato, grated veggie cheese (v)

**Chicken, ham and leek shortcrust pie** choice of mash, new potatoes or chips, with green vegetable medley

**Pan-fried seabass fillets with herby salsa verde** home-made potato, onion and red pepper tortilla, green vegetable medley

**Mediterranean-spiced lamb koftas with cumin and coriander** Greek salad with romaine lettuce, tomato, olive and onion salsa, feta cheese, tzatziki, new potato chips

### Desserts

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

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

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

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

**Old Vine coffee panna cotta** candied orange, amaretti biscuit

**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**