



The Old Vine

Set menu, Summer 2026

3 courses or 2 courses and a drink. Including coffee/tea: £37pp, excluding 12.5% service

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, 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 spinach, pea and roasted pepper risotto, fresh herb salsa verde, grated parmesan and garlic butter
- Mediterranean-spiced lamb koftas with cumin and coriander, Greek salad with romaine lettuce, tomato, olive and onion salsa, feta, 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**