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## STARTERS AND LIGHT BITES

<b>Home-made soup of the day (v)</b> With freshly baked bread & butter	<b>£5.50</b>
<b>Free-range English chicken salad with creamy tarragon dressing</b> With little gem lettuce, grapes, radish, crispy onion & sunflower seeds	<b>£5.50</b>
<b>Hampshire watercress &amp; spinach, beetroot, sweet potato &amp; feta cheese salad</b> With pumpkin seeds & honey & mustard dressing (v)	<b>£5.50</b>
<b>Home-made smoked mackerel pate with capers, dill &amp; lemon</b> Served with hot toast, mixed leaf side salad	<b>£5.50</b>
<b>Grilled Somerset goat's cheese, locally made squash &amp; pineapple chutney</b> With toasted bread & side salad (v)	<b>£5.75</b>
<b>Pan-fried Spanish chorizo &amp; spicy <i>patatas bravas</i> with smoked paprika</b> Served with smoked tomato salsa, side salad	<b>£5.95</b>
<b>Crispy baby squid rings in a light breadcrumb</b> With sweet chilli sauce, side salad	<b>£5.95</b>
<b>Crayfish &amp; avocado salad, mustard mayo dressing</b> With rocket leaves, sun-blush tomato & cucumber, toasted bread	<b>£6.50</b>
<b>Antipasto of cured meats</b> Italian prosciutto, pepperoni and salami, roasted pepper & sun-blush tomato, mixed salad leaves, marinated olives and toasted bread	<b>£7.50</b>

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*The Old Vine* is a proud member of Hampshire Fare – please ask to see a list of the local food heroes who regularly supply us



*Orders for food and drink will be taken from your table. A discretionary 10% service charge will be added for parties of six or more. We accept payment by cash, plus most credit/debit cards – sorry, we don't accept cheques or Amex*

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## MAIN COURSES

**Spinach & ricotta ravioli with wilted spinach in garlic butter, shallots, sultanas & pine nuts** With grated Grana Padano cheese & side salad (v) **£11.90**

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**Sweet potato tagine with Moroccan spices, almonds, preserved lemon & coriander** Served with wild rice, chickpea & lentil medley (v) \**gluten-free* **£11.90**

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**Creamy smoked haddock, spinach & cheddar cheese puff pastry tart** **£11.90**  
Mixed leaf, avocado & beetroot salad with balsamic dressing

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**Pan-fried confit of duck salad with fresh mango, sweet chilli & coriander salsa**  
With a salad of mixed leaves, green beans, sliced beetroot, diced celery, cucumber strips, roasted pepper & roasted new potatoes **£12.50**

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**Pork escalope in crispy Japanese *panko* breadcrumbs** **£12.95**  
With creamy madeira sauce, crushed new potatoes with herb butter, peas & carrots

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**Japanese-style Scottish salmon fillet with a sesame seed crust** **£13.95**  
Wasabi horseradish mashed potato, bonito jus, steamed spinach & soya beans

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**Seabass fillets baked in a bag with leek, courgette, spinach, tomato & garlic butter** With dauphinoise potato; mixed leaf, pepper & cucumber salad **£14.50**

**White wine pairing:** Rioja Blanco Bodega Ostatu 2010/11 (Spain) – bright, fresh and clean, with aromatic floral richness and pleasing minerality **£4.00 (125ml) / £5.00 (175ml) / £20.00 (bottle)**

**Slow-cooked lamb shank with a red wine, redcurrant & mint gravy** **£14.95**  
Creamy mashed potatoes, steamed green beans & carrots

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**10oz mature English rib-eye steak\*** **£18.50**  
With roasted tomato, wilted spinach and fries. \**Pre-cooked weight*  
Peppercorn sauce **or** garlic & herb butter **£1.00**

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## REAL ALES *We're in the Good Beer Guide!*

**Ringwood Best Bitter (Hampshire) 3.8%** A dry, hoppy traditional bitter **£3.40**

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**Longdog Brewery Brindle Bitter (Hampshire) 4.2%** Malty, chocolatey, traditional best bitter. Challenger and Goldings hops balanced by an assertive bitterness **£3.45**

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**Flowerpots Brewery Perridge Pale (Hampshire) 3.6%** Straw-coloured ale, light, citrusy, hoppy, with a dry finish. From the local village of Cheriton **£3.45**

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**Timothy Taylor Landlord (West Yorkshire) 4.3%** A classic strong pale ale **£3.60**

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## SPECIALITY DRAUGHT BEER

**Hoegaarden (Belgium) 5%** Aromatic, citrusy Belgian wheat beer (half) **£2.50**

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**Lefe Blond (Belgium) 6.6%** Complex, rich, smooth and fruity (half) **£2.50**

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