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## **SANDWICHES** *On thick-cut granary or white bread, with salad garnish*

<b>Mexican-style tuna mayonnaise</b>	<b>£4.95</b>
With smoky chipotle chilli, diced red pepper & fresh coriander	
<b>Italian mozzarella, roasted pepper &amp; sunblush tomato (v)</b>	<b>£5.25</b>
With basil pesto dressing	
<b>Cod fillet fish finger sandwich</b>	<b>£5.50</b>
With home-made tartare sauce, plum tomato & little gem lettuce, garnish of fries	
<b>Premium Hampshire pork sausages</b>	<b>£5.75</b>
With the Old Vine's red onion relish	
<b>Free-range English chicken breast &amp; spicy pepperoni</b>	<b>£5.95</b>
With creamy ranch dressing, little gem lettuce & plum tomato	
<b>Hampshire-cured bacon &amp; warm French brie</b>	<b>£5.95</b>
With little gem lettuce & tomato	
<b>Traditional Ploughman's</b>	
With fresh salad, bread & butter, and locally made apple chutney. <b>Choose from:</b>	
<i>Black Bomber</i> (creamy Welsh cheddar-style cow's milk cheese) (v)	<b>£5.95</b>
<i>Barkham Blue</i> (creamy, mild blue from Two Hoots Dairy, Berkshire) (v)	<b>£5.95</b>
Thick-cut Hampshire-cured ham (from Drummond's of Romsey)	<b>£5.95</b>
<b>Or build your own Ploughman's!</b>	Any two of the above options <b>£6.50</b> ; Any three options <b>£6.95</b>
Basket of fries (v)	<b>£2.95</b>

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## **STARTERS, SALADS AND LIGHT BITES**

<b>Home-made soup of the day (v)</b>	<b>£5.50</b>	
With freshly baked bread & butter		
<b>Free-range English chicken salad with creamy tarragon dressing</b>	<b>£5.50</b>	
With little gem lettuce, grapes, radish, crispy onion & sunflower seeds		
<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>	<b>£5.50</b>	
Served with hot toast, mixed leaf side salad		
<b>Grilled Somerset goat's cheese with locally made squash &amp; pineapple chutney (v)</b>	<b>£5.75</b>	
With toasted bread & side salad		
<b>Pan-fried Spanish chorizo &amp; spicy <i>patatas bravas</i> with smoked paprika</b>	<b>£5.95</b>	
Served with smoked tomato salsa, side salad		
<b>Crispy baby squid rings in a light breadcrumb</b>	<b>£5.95</b>	
With sweet chilli sauce, side salad		
<b>Crayfish &amp; avocado salad, mustard mayo dressing</b>	<b>£6.50</b>	
With rocket leaves, sun-blush tomato & cucumber, toasted bread		
<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>	

*Continues overleaf*

## PUB CLASSICS

<b>Premium Hampshire pork sausages</b>	<b>£9.90</b>
With creamy mashed potato and rich onion gravy	
<b>Crispy whole-tail scampi</b>	<b>£10.90</b>
In breadcrumbs, with home-made tartare sauce, fries & salad	
<b>Thickly sliced Hampshire-cured ham, two free-range fried eggs from King's Somborne</b>	<b>£11.25</b>
Fries and salad garnish	
<b>Old Vine slow-cooked Hampshire beef, Ringwood ale &amp; mushroom pie</b>	<b>£11.25</b>
With a cheesy mashed potato top, steamed peas & carrots	

## MAIN COURSES

<b>Spinach &amp; ricotta ravioli with wilted spinach in garlic butter, shallots, sultanas &amp; pine nuts</b>	<b>£11.90</b>
With grated Grana Padano cheese & side salad (v)	
<b>Sweet potato tagine with Moroccan spices, almonds, preserved lemon &amp; coriander</b>	<b>£11.90</b>
Served with wild rice, chickpea & lentil medley (v) * <i>gluten-free</i>	
<b>Creamy smoked haddock, spinach &amp; cheddar cheese puff pastry tart</b>	<b>£11.90</b>
Mixed leaf, avocado & beetroot salad with balsamic dressing	
<b>Pan-fried confit of duck salad with fresh mango, sweet chilli &amp; coriander salsa</b>	<b>£12.50</b>
Mixed leaves, green beans, beetroot, celery, cucumber, roasted pepper, roasted new potatoes	
<b>Pork escalope in crispy Japanese <i>panko</i> breadcrumbs</b>	<b>£12.95</b>
With creamy madeira sauce, crushed new potatoes with herb butter, peas & carrots	
<b>Japanese-style Scottish salmon fillet with a sesame seed crust</b>	<b>£13.95</b>
Wasabi horseradish mashed potato, bonito jus, steamed spinach & soya beans	

**Welsh seabass fillets baked in a bag with leek, courgette, spinach, tomato, garlic butter**  
Dauphinoise potato; mixed leaf, red 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)**

<b>Slow-cooked lamb shank with a red wine, redcurrant &amp; mint gravy</b>	<b>£14.95</b>
Creamy mashed potatoes, steamed green beans & carrots	
<b>10oz mature English rib-eye steak*</b>	<b>£18.50</b>
With roasted tomato, wilted spinach and fries. * <i>Pre-cooked weight</i>	
Peppercorn sauce <b>or</b> garlic & herb butter	<b>£1.00</b>

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

<b>Ringwood Best Bitter (Hampshire) 3.8%</b> A dry, hoppy traditional English best bitter	<b>£3.40</b>
<b>Longdog Brindle Bitter (Hampshire) 4.2%</b> Malty, chocolatey, traditional best bitter	<b>£3.45</b>
<b>Flowerpots Perridge Pale (Hampshire) 3.6%</b> Straw-coloured ale, light, citrus hoppy edge	<b>£3.45</b>
<b>Tim Taylor Landlord (W Yorks) 4.3%</b> Award-winning classic strong pale ale	<b>£3.60</b>

*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

