



The Old Vine

SANDWICHES & PLOUGHMAN'S

Lunchtimes only

Granary, ciabatta or toasted gluten-free bread

Ploughman's Triple 15.50

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

Fish Finger 9.95

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

Club Sandwich 12.95

toasted white bread, bacon, avocado, chicken breast, lettuce, tomato, Dijon mayo

Mushroom and Mozzarella Melt 9.95

with caramelised onion ✓

Grilled Halloumi and Roasted Pepper Bagel 9.50

grated carrot, red pepper mayo, watercress, jalapenos ✓

Tuna Mayo Nicoise Crunch 9.50

red pepper, tomato, olive and red onion salsa; hard-boiled egg, salted crisps

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 ✓

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 ✓

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

PRIVATE DINING

Our Little Minster Room seats up to 16 guests. Set menus available. Email reservations@oldvinewinchester.com

STARTERS

Spiced Tomato, Red Pepper and Lentil Soup 8.50

bread and butter ✓

Creamy Garlic and Herb Forest Mushrooms 10.25

on toasted sourdough bread ✓

Salad of Whipped Feta, Beetroot, Watercress, Romaine and Puy Lentils 9.50

honey mustard dressing, sourdough croutons ✓

Hot-Smoked Salmon and Avocado Stack 10.95

cucumber ribbon salad, dill and crème fraiche dressing

Pan-Fried Tiger Prawns with Garlic and Chilli 10.50

with ciabatta

Old Vine Chorizo and Pork Scotch Egg 9.95

home-made piccalilli ✓

Buttermilk Chicken Bites 9.25

honey sriracha sauce

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

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

17.25

Thai Chef Napa's Tiger Prawn Penang Curry

steamed jasmine rice, home-made veggie spring rolls, sweet chilli sauce

21.00

Big Bowl Salad 14.00

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

Choose a topping: roasted chicken breast +4.50, grilled halloumi +4.50

Choose a dressing: Caesar, honey mustard, vinaigrette, vegan

Pumpkin Ravioli

stem broccoli, petit pois, garlic herb butter, grated veggie cheese ✓

18.95

Sweetcorn and Spring Onion Fritters

smashed avocado, fried egg, tomato, olive red pepper salsa ✓

15.00

Hampshire Pork Sausages and Mash

green vegetable medley, home-made gravy, crispy onion garnish

18.00

Breaded Chicken Milanese

Madeira and mushroom cream sauce, creamy mashed potatoes, green vegetable medley

21.00

Hampshire Lamb, Onion and Red Pepper Kebabs

cumin and garlic marinade, hasselback potatoes, Greek salad with chickpeas and feta

21.00

PRIME STEAKS

Minute Steak

free-range fried egg, skin-on fries, side salad

19.50

OR

8oz Rib Eye

skin-on fries, onion rings, mushrooms, green vegetables or side salad

26.00

Add a sauce: peppercorn sauce or herb butter +2.50

APERITIF

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

Prosecco Superiore
Zarlino Extra Dry NV
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
9.50

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
17.00 ✓

Old Vine Buttermilk Chicken Burger
17.00

Hampshire-Made 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 6.75
From Bere Dairy, Portsmouth. Two scoops ✓

Spotted Dick Steamed Raisin Sponge Pudding 8.50
with cream, ice cream or custard ✓

Home-Made Lemon Curd Tart 8.50
with raspberry sorbet ✓

Three Mini French Almond Macarons 7.50
with tea or coffee ✓

Old Vine Honey and Vanilla Panna Cotta 8.00
with fresh berries

Home-Made Belgian Chocolate Cheesecake 8.50
Biscoff biscuit base, chocolate flakes ✓

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 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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