

STARTERS

Soup of the Moment	£5.50
Kedgeriee & Coriander, Spiced Parsnip Crisps	£6.75
Pan Seared Scallops, Roast Artichoke Purée, Soused Grapes	£10.25
Whitebait, Sweet Chilli Dressing, Caper Berry Salad	£6.50
Cheddar Cheese & Mustard Soufflé	£6.75/13.50
Piped Goats Cheese & Parma Ham, Sweet Red Wine Syrup, Candied Pistachios	£7.50
Confit Chicken & Tarragon Terrine, Pickled Wood Blewits & Truffle Dressing	£7.00

MAINS

Old House Shepherd's Pie, Honey Roast Root Vegetables, Vegetable Crisps	£9.00
Sage Crusted Pork Tenderloin, Vanilla Creamed Potato, Caramelised Apple	£11.50
Cherry Tomato, Mozzarella & Olive Tart, Tomato & Coriander Salsa	£8.95
Thyme Roasted Pheasant Breast, Buttered Crushed Potatoes, Red Onion Jam	£8.95
Lemon Roast Sea Bass, Clam & Dill Chowder, Crispy Leeks	£12.00
Old House Mixed Grill	£13.50
Whole Roast Plaice, Dill Lemon Butter, Herb New Potatoes	£10.50

FROM THE GRILL

**Old House 28 Day Aged Scottish Beef Cuts all served with Hand Cut Chips,
Roast Cherry Vine Tomatoes, Portabella Mushrooms and a Choice of Sauce: -
Green Peppercorn, Béarnaise or Maitre d'hôtel Butter**

Fillet 6oz	£23.00
Sirloin 8oz	£18.75
Rib Eye 8oz	£18.75
Rump 10oz	£17.75

DESSERTS

Poached Pear Upside Down Sponge, Baileys Ice Cream	£7.00
Raspberry Cheesecake, Citrus Dressing & Vanilla Foam	£6.95
Hot Chocolate Fondant, Honey Parfait, Honeycomb Crack	£7.25
Vanilla & Toasted Almond Brûlée, Shortbread Finger, Raspberry Compote	£7.00
Bramley Apple & Ginger Crumble, Blackberry Granita, Anglaise Cream	£6.00
A Selection of Artisan Cheese	£8.00
Ice Cream & Sorbets	£6.75

Please inform us of any known allergies. We do not use any genetically modified ingredients in our dishes

Please ask about our Loyalty Scheme