

THE OLD HOUSE AT HOME



BREADS

Homemade Bread with Aged Balsamic and Rapeseed Oil £2
Marinated Mixed Olives and Todays Bread with Aged Balsamic and Rapeseed Oil £4.75
Garlic Bread £5.75
Garlic Bread with Cheddar **or** Stilton £6.95

STARTERS

Chefs Soup with Todays Bread £5.95 **gf*
OHH Nachos, with Tomato Salsa, Guacamole, Sour Cream, Jalapeno and Olives £6.95 (v) *gf*
Brie and Red Pepper Tarte Tatin, Pesto and Red Wine Syrup £6.95 MAIN £13.50 (v)
Pork, Apple and Black Pudding Scotch Egg, Apple & Pear Chutney £7.75
Smoked Salmon Pate, Pickled Cucumber and Granary Toast £6.50 **gf*
Tempura Fried Tiger Prawns, Citrus Mayonnaise £7.95
OHH Sticky BBQ Spare Ribs £6.95 *gf*
Pan-Fried Garlic Mushrooms on Toast, Rocket £6.75 (v) **gf*

MAINS

Tiger Prawn Linguine with Lemon, Tomato, Red Onion, Chilli, Garlic and Parsley £14.75
Fresh Beer Battered Haddock Fillet with Chips, Tartare, Garden Peas £12.50
Fresh Market Fish (Please See our Specials Board) £
Hot Beef Madras Curry with Rice, Poppadum and Mango Chutney £12.95 *gf*
Pan Fried Calves Liver with Creamy Mash, Honey Carrots, Cavola Nero, Bacon and Red Wine Sauce £14.95 *gf*
Slow Roast Belly of Pork, Apricot Stuffing, Rosemary Sauté Potatoes, Root Vegetables £17.00 *gf*
Oven Roasted Duck Breast, Gratin Potato, Carrots, Kurly Kale, Chipolata, Red Wine Sauce £18.25 *gf*
Chicken Breast, Tarragon & Mushroom Stuffing, Truffle mash, Cavola Nero, Mushroom Ragout £15.50 *gf*
Creamy Mushroom, Artichoke, Olive, Garlic and Basil Tagliatelle £13.50 (v)

SOMETHING ON THE SIDE £3.50

Chips | Mash | Mac n Cheese | Chefs Vegetables | Garden Salad | Honey Roast Carrots |
Creamy Parmesan Gratin Potato £4.00

gf – Gluten Free **gf* – Can be Gluten Free

Please consult a team member for any other dietary requirements

WEEKLY EVENTS

STEAK NIGHT - EVERY TUESDAY (SELECTED STEAKS FOR £10)

GOURMET BURGER NIGHT - EVERY THURSDAY

FOOD SERVED Sunday-Thursday 12-9:30pm Friday- Saturday 12-10pm

BREAKFAST SERVED Monday to Friday 8-12pm Saturday and Sunday 8:30-11am

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FROM THE GRILL

PRIME BEEF BURGER OR CHICKEN FILLET Served in a Toasted Bun, Salad, Coleslaw and Chips £11.95 *gf

Add Burger Toppings

Included - Mayonnaise | Spicy Mayonnaise | Garlic Aioli | BBQ

£1.50 – Bacon | Emmental Swiss | Blue cheese | Brie

£1.00 – Jalapenos | Fried Onions | Field Mushroom

Hot Thai Chicken Grill Burger, Streaky Bacon, Sweet Chilli Sauce, Fresh Coriander £14.95

CHARGRILLED STEAKS *All weights are approximate before cooking

All served with Chips **OR** Creamy Parmesan Gratin Potato

Roast Cherry Tomatoes, Field Mushroom, Watercress Salad gf

12oz Pork Tomahawk £15.50

6oz Rump £14.95

8oz Sirloin £23.00

8oz Rib-eye £25.00

12oz Hanger £21.00 (Recommended Medium Rare)

Included – Why not add a Pepper Crust to your Steak?

ADD SAUCE OR BUTTER gf £3.00 Roquefort Butter, Garlic Butter | Rich Red Wine, Black Pepper, Blue Cheese Sauce

ADD SURF £4.95 Three Lightly Battered Prawns

DESSERTS

Ross Family Chocolate Brownie, Salted Caramel Ice Cream £6.50

Crumble of the Day, Custard £6.50

Raspberry Ripple Cheesecake, Honeycomb, Meringue £6.50

Lemon Tart with Raspberry Sorbet & Meringue £6.50

Cheese Selection with Walnuts, Apple, Grapes, Honey Pot, Chutney & Biscuits
(Four Cheeses served) £8.50

ICE CREAM

Blackforest Sundae £7.50

Chocolate Chunks, Cherry Coulis, Chocolate Ice Cream, Cherry/White Chocolate Ice Cream Whipped Cream

Choice of Marshfield Ice Cream OR Sorbet (3 Scoops) £6.00 (2 Scoops) £4.00

Ice Cream; Vanilla, Chocolate, Strawberry, Mint Choc Chip, Salted Caramel
Morello Cherry & White Chocolate or Blackcurrant & Clotted Cream

Sorbet; Lemon, Mango, Blackcurrant or Orange

LIGHTER OFFERING

“Affogato” One Scoop of Homemade Vanilla Ice Cream Topped with Hot Espresso £4.50

Add a Liqueur of your Choice (Baileys, Cointreau, Amaretto, Tia Maria, Grand Marnier) £2.00

One Scoop of Vanilla Ice Cream with Pedro Ximenez Sherry and Toasted Almonds £5.50