

# OLD HOUSE

## PUB & KITCHEN

### DINNER MENU

Monday – Thursday: 6pm – 9pm Friday: 6pm – 10pm Saturday: 12pm – 10pm

#### Sharers

Meat Grazier - chicken liver pate, ham hock terrine, chorizo, salad, chutney, pickles <i>*M, Su, Mu, C</i>	£15.95
Camembert with toasted ciabatta, sweet chilli sauce, apple and tomato chutney (V) <i>*C,E,M,N,Su</i>	£11.95

#### Starters

Pan seared scallops, lemon grass, ginger, chilli broth, vermicelli noodles <i>*Cr, F, E, Su</i>	£10.95
Confit of duck leg, hoi sin sauce, cucumber, spring onion, rocket salad <i>*S, Su, C</i>	£7.25
Smoked salmon and avocado salsa herb crème fraiche with basil lemon dressing <i>*F,Su</i>	£7.25
Smoked chicken, pearl barely risotto, wild mushrooms, parmesan tuille <i>*C, Cl, Su, M</i>	£6.95
Wild mushroom on toasted sour dough, smoked cheese, white wine cream sauce (V) <i>*Su, C, M</i>	£6.50

#### Mains

Lamb shank pappardelle with tomato ragu <i>*C, Su, M</i>	£17.50
Pan seared salmon fillet, sweet potato puree, garlic green beans, lemon dressing <i>*F, Su, C</i>	£16.95
Corn fed chicken breast, chorizo and chick pea cassoulet <i>*Su, C, M</i>	£15.95
Potato gratin, chargrilled vegetables, grilled halloumi and red pepper coulis (V) <i>* M, Su</i>	£11.95
Sweet Potato, baby spinach risotto, roasted cherry tomatoes (V) <i>* M, Su, C</i>	£11.95
Fillet Steak, garlic roasted tomato, field mushroom, onion rings, hand cut chips <i>* C, Su (Blue cheese (*C, Su, M) or peppercorn sauce (*C, Su, M) £2.95)</i>	£24.95
10oz OH cheese burger served on a brioche bun with bacon, slaw and hand cut chips <i>*C, M, E, Su</i>	£13.95

#### Sides

Seasonal vegetables   mixed house salad   hand cut chips (C)   skinny fries (C)	£2.95 each
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#### Desserts

Vanilla crème brulee, shortbread biscuit * M, C, E, Su	<b>£5.95 each</b>
OH sticky toffee pudding with salted caramel sauce, banana ice cream * C, M, E, Su	
Warm chocolate brownie, dark chocolate sauce, vanilla ice cream * M, E, Su	
Lemon tart, raspberry coulis, clotted cream * C, M, E, Su	
OH Eton mess, fresh meringues, Chantilly cream, fruit compote *E, M, Su	

All of our meat is traceable from farm to fork. Our fish is sourced from sustainable stocks

Please advise us of any food allergies and we will do our best to accommodate them

**Allergen Key:** C: Cereals, Cl: Celery, Cr: Crustaceans, E: Eggs, F: Fish, L: Lupin, M: Milk, Mo: Molluscs, Mu: Mustard, N: Nuts, P: Peanuts, S: Sesame Seeds, So: Soya, Su: Sulphur Dioxide