

THE OLD HOUSE AT HOME

LUNCHTIME

SMALL PLATES

SOUP OF THE MOMENT *Rustic Bread* £5.95

CRISPY SALT AND PEPPER SQUID *Sweet Chilli Mayonnaise* £8.25

CHICKEN LIVER AND MUSHROOM FORESTIERE PATE *Pear & Ginger Chutney, Toasted Brioche* £7.50

GRILLED GOATS CHEESE SALAD *Beetroot Relish, Balsamic Glaze* £7.50

STEAMED MUSSELS *Half Kilo White Wine, Cream, Garlic, Parsley Rustic Bread* £7.95

SHARING BOARDS

CHARCUTERIE BOARD *Parma Ham, Chorizo, Salami, Cheese, Homemade Chutney, Olives, Rustic Bread, Balsamic and Olive Oil* £9.95

BOXED BAKED CAMEMBERT *Honey, Rosemary, Rustic Bread* £9.95

PLOUGHMANS *Hand Carved Honey Roasted Ham, Cheeses, Pickles, Fruit, Celery, Rustic Bread* £10.50

BAGUETTES AND PANINI

CHALCROFT FARM PORK SAUSAGES BAGUETTE *Caramelised Onions*

GRILLED SMOKED BACK BACON AND BRIE BAGUETTE *Red Currant Jelly*

HONEY ROASTED HAM AND CHEDDAR CHEESE PANINI

TUNA AND CHEDDAR CHEESE MELT PANINI

TOMATO, MOZZERELLA AND BASIL PANINI

All with Skinny Fries £7.95

PUB FAVOURITES

WHOLE TAIL BREADED SCAMPI *Chips, Dressed Leaves, Tartare Sauce* £11.95

HAND CARVED HONEY ROASTED HAM *Free Range Eggs, Chips, Dressed Leaves, Slaw* £12.50

CROQUE MONSEUR *Baked Cheese and Ham Sandwich, Dijon Mustard, Béchamel Sauce, Skinny Fries* £9.50

OLD HOUSE GOURMET BURGER *Homemade Beef Burger, Smoked Cheese, Bacon, Dill Pickle in a Brioche Bun with Lettuce, Tomato and Mayo served with Skinny Fries and Slaw* £11.50

TRADITIONAL LASAGNE BOLOGNA *Chips or Garlic Bread, Dressed Leaves, Homemade Slaw* £11.95

SMOKED HADDOCK AND SALMON FISHCAKE *Hollandaise Sauce, Poached Egg, Market Vegetables* £12.50

FRESH BEER BATTERED CHUNKY FISH *Chips, Mushy Peas, Tartare sauce* £12.50

BUTTERNUT SQUASH, RED PEPPER, SPINACH AND CHICKPEA MASALA CURRY *Basmati Rice, Mango Chutney and Naan Bread (v)* £12.50

PLEASE SEE OUR SPECIALS BOARDS

We prepare our menu with a wide range of ingredients. If you require information regarding allergens or you suffer from an allergy please speak your server before ordering your meal who will talk to our chefs so they can take steps to minimise the risk of allergens cross contaminating your meal during preparation and service.