

# THE OLD HOUSE AT HOME

## SMALL PLATES

Hoxton Bakehouse Bread Board, Oils	3.50
Mixed Olives	3.00
Soup of the moment Hoxton Sourdough Bread (v)	5.95
Crispy Salt and Pepper Squid, Coriander and Lime aioli	8.25
Chicken Forestiere Pate, Pear and Ginger Chutney, Toasted Brioche	6.95
Grilled Goats Cheese Salad, Beetroot Relish, Walnuts, Balsamic Glaze (V)	7.00
Devilled Whitebait, Tartare Sauce	5.95

## SHARING BOARDS

Parsonage Farm Charcuterie Board, Homemade Chutney, Olives, Hoxton Sourdough, Balsamic and Olive Oil	12.95
Boxed Baked Camembert Honey, Rosemary, Hoxton Sourdough (V)	10.95

## BURGERS

Beef Burger, Smoked Cheese and Bacon	11.95
Chicken Burger in Panko Breadcrumb, Harissa Mayonnaise	11.95
Beetroot and Quinoa Burger, Rocket, Celeriac Remoulade(V)	10.95

**All served with Gem Lettuce,  
Tomato, Brioche Bun, Coleslaw,  
Skinny Fries**

## Mains

Traditional lasagne Bologna, Garlic Bread, Dressed Leaves, coleslaw	11.95
Beer Battered Haddock, Hand Cut Chips, Pea Puree, Tartare sauce	12.50
Honey and Orange Glazed Ham, Free Range Eggs, Hand Cut Chips	12.50
Kilo of Steamed Mussels, White Wine, Cream, Garlic, Parsley, Skinny Fries	15.95
Smoked Haddock and Salmon Fishcake, Spinach, Hollandaise Sauce, Poached Egg	12.50
Butternut Squash, Red Pepper, Spinach and Chickpea Masala Curry, Basmati Rice, Mango Chutney and Naan Bread (V)	12.50

8oz Ribeye Steak 35 Day Aged, Garlic Butter or Peppercorn Sauce, Grilled Tomato, Battered Onion Rings, Field Mushroom, Hand Cut Chips, Pea shoots	21.95
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## Pies

Steak and Red Wine	
Chicken and Bacon	
Mushroom and Chestnut (V)	12.00

**Fully encased with pastry, Mashed  
Potatoes, Market Vegetables and  
Gravy**

## SIDES

Side Salad	3.50
Hand Cut Chips	3.50
Cheesy Chips	4.00
Market Vegetables	4.00
Skinny Fries	2.50
Onion Rings	3.50

**We prepare our menu with a wide range of ingredients. If you require information regarding allergens  
speak your server before ordering your meal.**