

THE OLD HOUSE AT HOME

Festive Menu

BAR BITES

Mixed Bread Board & Herb Butter 4.00

Wholetail Scampi Bites 5.00
Tartare Sauce

Mixed Harlequin Olives VG 4.00

Pigs in Blankets 5.00
Cranberry Jam

TO START

Curried Parsnip & Pear Soup VG • AGF 6.25
Mini Onion Bhaji, Curry Oil

Ham Hock & Pistachio Terrine AGF 7.50
Apple, Pickled Shallots, Watercress, Pork
Scratchings

Crab, King Prawn & Fennel Cocktail AGF 8.50
Crab Claw, Panko King Prawn, Fennel, Frisse,
Bloody Marie Rose Sauce

Shredded Duck Parcel 8.00
Filo Pastry, Spiced Plum Chutney

MAIN COURSE

Beer Battered Cod Fillet AGF 12.50
Hand Cut Chips, Crushed Peas,
Curry Sauce, Tartare

Honey & Orange Glazed Ham AGF 10.50
Fried Hens Eggs, Hand Cut Chips

Pie Of The Day 12.50
Mashed Potato, Roasted Root Vegetables, Gravy
(Please ask for today's filling)

8oz 35 Day Aged Ribeye Steak AGF 21.95
Heritage Tomato, Mushroom,
Bearnaise Sauce Hand Cut Chips

Romsey Chalk Stream Trout Wellington 16.95
Spinach Cream Cheese, Roasted New Potatoes,
Dill Velout

Cumberland Sausage Ring 12.50
Wholegrain mustard mash, braised red
cabbage, Crispy Onions.

Buttermilk Chicken Burger AGF 12.50
Smoked Cheese, Streaky Bacon, Sriracha Mayo,
Gem Lettuce, Brioche Bun, Fries, Red Cabbage
Coleslaw

Whole tail Scampi 11.95
Garden Peas, Fries, Tartare Sauce

**Chestnut & Wild Mushroom
Hot Pot** VG • AGF 12.50
salsa verde, greens & veg

Beetroot & Goats Cheese Burger AGF 11.50
Rocket, Balsamic, Skinny Fries, Coleslaw

Beef Lasagne Bologna 11.95
Garlic Focaccia, Dressed Salad

Jackfruit & Sweet Potato Curry 12.50
steamed rice, onion bhaji & mint raita

AGF Gluten Free on Request • V Vegetarian • VG Vegan

We prepare our menu with a wide range of ingredients.

If you require information regarding allergens, please speak to your server before ordering your meal.

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SIDES

Onion Rings **AGF** 3.50

Mixed Salad **AGF** 4.00

Roast Root Veg & Greens 4.00

Hand Cut Chips **AGF** 4.00

Fries **AGF** 4.00

SANDWICHES

Smoked Back Bacon & Brie 6.95

Chilli Jam

Beer Battered Fish Fingers 7.50

Crushed Minted Peas, Tartare Sauce

Onion Bhaji & Pickled Red Cabbage 7.25

Rocket, Mint Raita

Pigs in Blankets 7.50

Cranberry Jam

PUDDINGS

Pear & Blackberry Crumble 6.50

Ice Cream or Custard

Blood Orange Posset 6.50

Cardamom Biscuit, Spiced Orange Compote

Black Forest Chocolate Torte 6.95

Kirsch, Cherries, Amaretto Ice Cream

Sticky Date Pudding 6.50

Caramel Sauce, Clotted Cream Ice Cream

Local Cheese Selection 8.95

Pear & Ginger Chutney, Fudge Biscuits

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