

THE OLD HOUSE AT HOME

62 Love Lane, Romsey SO51 8DE • 01794 513175 • www.theoldhouseathomeromsey.co.uk

Sunday Menu

Nibbles

Mixed Bread Board & Herb Butter (V)	£5.00	Wholetail Scampi Bites	£5.00
Buttermilk Chicken Bites	£5.00	Tartare Sauce.	
Sriracha Mayo.		Mixed Harlequin Olives (VG)	£4.00

Starters

Chicken Liver Parfait	£7.25	Pork & Sage Scotch Egg	£7.95
Pâté of Chicken Livers, Red Onion Chutney, Toasted Ciabatta Bread.		Sweet Mustard Sabayon, Dressed Leaves.	
Goats Cheese Tartine (V)	£7.25	Gravadlax	£8.25
Warm, Creamy Goats Cheese, Puff Pastry, Sun Blushed Tomatoes & Rocket, drizzled with Balsamic.		Home Cured Salmon, Toasted Brioche, Honey Mustard & Dill Dressing, Crisp Leaves.	

Mains

Chicken Caesar Salad	£11.75
Gem Lettuce, Garlic Croutons, Anchovies & Parmesan.	
Beer Battered Cod Fillet (*GFA)	£12.50
Hand Cut Chips, Garden Peas, Tartare Sauce.	
Honey & Orange Glazed Ham, Egg & Chips (*GFA)	£12.75
Home Cooked Ham, Fried Duck Egg, Hand Cut Chips.	
Cauliflower Steak (VG)	£12.50
Lightly spiced, Hand Cut Chips, Portabella Mushroom, Grilled Beef Tomato, Aubergine.	

Old House Burgers

£12.50

Buttermilk Chicken Burger

Smoked Cheese, Streaky Bacon, Gem Lettuce, Sriracha Mayo, Toasted Brioche Bun.

Portobello Mushroom & Blue Cheese Burger (V)

Blacksticks Lancashire Blue Cheese, Gem Lettuce, Tomato, Pesto Mayo, Toasted Brioche Bun.

Smoked Jack Cheese & Bacon Burger

Gem Lettuce, Tomato, Tomato Relish, Toasted Brioche Bun.

*All served with Skinny Fries & Red Cabbage Coleslaw (*GFA).*

Sunday Roasts

Topside of Beef	£14.50	Slow Braised Lamb Shank	£14.50
Duck Fat Roast Potatoes, Buttered Vegetables, Cabbage Medley, Yorkshire Pudding, Cauliflower Cheese, Beef Dripping Gravy.		Duck Fat Roast Potatoes, Buttered Vegetables, Cabbage Medley, Cauliflower Cheese, Red Wine & Rosemary Gravy	
Roast Chicken Breast	£13.50	Baked Portabella Mushroom (VG)	£13.00
Duck Fat Roast Potatoes, Buttered Vegetables, Cabbage Medley, Apricot & Sage Stuffing, Cauliflower Cheese, White Wine & Herb Gravy		Herb Roast Potatoes, Seasonal Vegetables, Cabbage Medley, Herb Gravy	
Children's Roast	£10.00		
Beef or Chicken Only			

Sides

Mixed Salad	£4.00	Onion Rings (*GFA)	£3.50
Coleslaw	£2.50	Skinny Fries (*GFA)	£4.00
Hand Cut Chips (*GFA)	£4.00	Luxury Fries (Parmesan & Truffle Oil)	£4.50
Garlic Bread	£3.25	Seasonal Veg	£4.00

(*GFA) = This dish can be altered to be Gluten Free – please request this from your server.

(GF) Gluten Free (V) Vegetarian – (VG) Vegan



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Lighter Options

Roquefort, Leek & Walnut Tart (V) £8.75 Puff Pastry, Crisp Rainbow Salad.	Chicken Caesar Salad (available VG) £8.00 Gem Lettuce, Garlic Croutons, Anchovies & Parmesan.
Sausage, Chips & Beans £7.50	Beer Battered Fish Fingers (*GFA) £8.00 Skinny Fries, Garden Peas, Tartare Sauce.
Honey & Orange Glazed Ham, Egg & Chips (*GFA) £8.00 Home Cooked Ham, Fried Duck Egg, Hand Cut Chips.	

Puddings

Chocolate Brownie (GF) £7.00 Warm, Goopy, Rich, Chocolatey Brownie served with Ice Cream or Double Cream.
Sticky Toffee Apple Crumble Pie £7.25 Sticky Toffee Tart, Baked Apple with a Crumble topping, served with Toffee Sauce Ice Cream or Double Cream.
Chefs' Eton Mess (ask for todays' flavour) £7.00 Fresh Fruit, Meringue, Fruit Coulis.
Old House Cheese Board (GF) £9.00 Blacksticks Lancashire Blue, Nettle Wrapped Cornish Yarg, Isle of White Soft, Celery, Grapes, Old House Chutney, Biscuits.

New Forest Ice Cream £2 per scoop

Clotted Cream • Chocolate Chip Cookie Dough •
Rum & Raisin • Rhubarb & Ginger • Mint with Choc Ripple •
Raspberry Ripple Meringue

Sorbet £2 per scoop

Blackcurrant • Gin & Pink Grapefruit (VG)

After Dinner Drinks

Irish Coffee £6.00 An Americano served with Irish Whisky & topped with Cream, a nice finish after dinner...	Limoncello £3.35 An Italian Lemon Liqueur.
Baileys £4.55 The Original Irish Cream.	Courvoisier £3.45 A brand of Cognac.
Fuller's Finest Reserve Port £3.25	



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