

MENU

October

Today's Specials

- Cocktail sausages, honey & mustard dip, warm bread 7.95
Broccoli & stilton soup, warm bread 5.95
French onion soup, cheese crouton, warm bread 5.95 (v)
Breaded jalapeños (mild) stuffed with crème fraiche, salsa 6.95
Calamari rings, garlic mayo 8.95
Pan-fried scallops, pea puree, crispy smoked streaky bacon 11.95
Vegetable samosas, mint crème fraiche 6.95
Tempura cod cheeks, chilli jam £9.95

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Sausages, Mash, Onion Gravy, Peas £10.50
Slow-cooked lamb shank, mash, minted gravy, veg 18.95
Whole plaice, new potatoes, peas, tar-tar sauce £16.95
Fillet beef & mushroom stroganoff, rice £18.95
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**The Old Inn team work extremely hard to meet our customer's expectations. However, there could be delays serving food & drinks during busy periods, for which we apologise. Please be understanding and bear with us. Thank you**

## STARTERS

- Deep-fried breaded whitebait - 7.95**  
*Tartare sauce*
- Filo-wrapped prawns 8.95**  
*Sweet chilli sauce*
- Duck & orange liver paté - 6.95**  
*Onion chutney & mixed toast*
- Mixed pitted olives 7.95**  
*(V) Warm bread, olive oil, balsamic glaze*
- Classic prawn cocktail - 7.95**  
*Cos lettuce, Marie rose, buttered multi-seeded bread*
- Deep-fried brie - 6.95**  
*(V) Cranberry sauce*
- Baked camembert - 8.95/12.95**  
*(V) Cranberry sauce and mixed toast*

## LIGHT BITES Lunch time only

- Jacket Potato - 7.50**  
*Mixed salad & a choice of:  
tuna mayonnaise, cheese and bacon, cheese and beans,*
- Baguette - 7.50**  
*Mixed salad & choice of two fillings: cheese, tomato, ham,  
tuna mayonnaise -Add fries £1.00 extra -Add prawns £1.00 extra*
- Omelette - 8.50**  
*Mixed salad & choice of two fillings: cheese, tomato, ham, mushrooms,  
prawns £1.00 extra -Add fries £1.00 extra*
- Bacon brie & cranberry panini - 7.50**  
*Mixed salad, Add fries £1.00 extra*
- Bowl of scampi (6) - 6.95**  
*Tartare sauce, fries*
- Ham, eggs & fries - 10.00**

## VEGETARIAN

- Thai vegetable curry - 14.95**  
*Plain rice, mango chutney (can be Vegan)*
- Mushroom stroganoff - 12.95**  
*Plain rice (can be Vegan)*
- Mediterranean veg tart 12.95**  
*(Vegan) Maize & basil pastry served with fries in veg oil & mixed salad*

**V = Vegetarian**

### Items Specifically Containing Nuts

Some of our products contain nuts, or may have been produced in an environment where these ingredients are used in other products

## STEAKS

- Fillet steak (226g) - 30.00**  
*Peppercorn sauce, fries*
- Rib-eye (226g) - 25.00**  
*Peppercorn sauce, fries*
- Chateaubriand (510g) for two- 35.00 per person**  
*Mushrooms, tomatoes, peppercorn sauce, fries*

## MAINS

- Slow-roast belly of pork - 17.95**  
*Mashed potato, crackling, gravy, apple sauce, vegetables*
- Breast of chicken - 16.50**  
*Creamy mushroom sauce, sautéed potatoes, vegetables*
- Thai green chicken curry - 16.50**  
*Rice, mango chutney*
- Steak & ale pie - 16.50**  
*Mashed potato, peas & gravy*

## BURGERS

- Brioche bap with tomato, onion & mayonnaise, fries*
- Old Inn red burger - 15.50**  
*Oakley's red burger, smoked streaky bacon, Monterey Jack cheese*
- Rib tickler - 16.50**  
*Oakley's red burger, Monterey Jack cheese, BBQ pulled pork.*
- Cajun chicken burger - 16.50**  
*Butterflied chicken breast marinated in cajun spices*
- Veggie burger 15.50**  
*(V) Monterey Jack cheese*

## SOMETHING FISHY

- Deep-Fried Scampi - 15.95**  
*Peas, tartare sauce, fries*
- Deep-fried cod - 16.50**  
*Peas, tartare sauce, fries*
- Pan-fried salmon fillet - 16.50**  
*Glazed with herb butter, mixed salad, sautéed potatoes*
- Pan-fried seabass fillets - 19.95**  
*Sizzled spring onion, chilli & ginger, sautéed potatoes, mixed salad*

## SIDES

- Home-made onion rings - 5.00**
- Mixed salad - 4.00**
- French fries - 4.50**
- Muddy fries - 8.95**  
*Chips cooked in beef dripping, pulled pork, melted cheese,  
BBQ sauce, jalapeños*
- Cheesy French fries - 5.50**

## PIZZAS Choice of 12" or 14"

- Garlic pizza - 5.50 / 6.50**
- Garlic & mozzarella cheese pizza - 6.50 / 8.50**
- Margherita - 10.50 / 12.50**  
*Tomato, mozzarella, basil*
- Hawaiian - 15.00 / 17.00**  
*Tomato, mozzarella, pineapple, ham*
- Old Inn - 15.00 / 17.00**  
*Tomato, mozzarella, anchovies, oregano, black olives,  
sun-dried tomatoes*
- Vesuvius - 16.00 / 18.00**  
*Tomato, mozzarella, pepperoni, chilli flakes*
- Porkies - 16.00 / 18.00**  
*Tomato, mozzarella, pulled pork, black olives, sautéed onions*
- Meat feast - 17.00 / 19.00**  
*Tomato, mozzarella, pulled pork, cajun chicken, pepperoni,  
sautéed onions*
- BBQ chorizo & gorgonzola - 17.00 / 19.00**  
*Tomato, mozzarella, chorizo, gorgonzola, olives*
- Goats cheese, olives & sun-dried tomato - 15.50/17.50**  
*Tomato, mozzarella, goats cheese, olives, sun-dried tomatoes*
- Gluten-free base £2.00 Supplement**  
**Stuffed-crust £3.00 Supplement**

Our fried dishes are cooked in beef dripping.  
We are able to cook in vegetable oil on request.  
We are also able to cater to dietary requirements  
All our gravy are gluten-free.

## Kid's CHOICE

*\*Served with fries, peas or beans £7.50*

- \*Chicken nuggets
- \*Fish fingers
- \*Sausages

**Roast dinner - 12.00**  
*Sundays only*

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO THE FINAL ACCOUNT. 100% OF SERVICE CHARGE IS SHARED WITH THE TEAM. IF YOU WOULD LIKE THE SERVICE CHARGE REMOVED PLEASE ADVISE YOUR SERVER WHO WOULD BE HAPPY TO DO SO.

**Monday**  
**STEAK NIGHT**  
**£5 OFF ALL STEAKS**

**Wednesday**  
**PIZZA NIGHT**  
**BUY THREE GET CHEAPEST FREE**

**Thursday**  
**BURGER NIGHT**  
**ALL BURGERS £10**



## PUDDINGS £8

### Chocolate Fondant

Caramel sauce, vanilla ice cream

### Lemon Tart

Clotted cream, raspberry sauce

### Chocolate Brownie Sundae

Chocolate sauce

### Lemon Cheesecake

Raspberry sauce

### Hazelnut Chocolate Brownie

Chocolate sauce, vanilla ice cream

### Banana Split

Ice cream, tinned fruits, crushed meringue

### Knickerbocker Glory gluten-free

Classic, a trip down memory lane

### Crème Brûlée gluten-free

Burned cream

### Sticky Toffee Pudding

Toffee sauce, vanilla ice cream

### Cheese Board - 14.95 gluten-free bread available on request

Cheddar, Brie, Stilton, caramelised onion, bread or biscuits

## LIQUOR LIST

### Malt Whiskey 25ml - 5.95 | 9.95

Yamazaki - Glenlivet 12yr - Cragganmore 12yr - Dalwhinnie alisker 10yr - Oban 14yr - Laphroaig - Glenmorangie 10yr - Lagavulin 16yr - Auchentoshan

### Liquors 25ml - 3.50 | 5.50

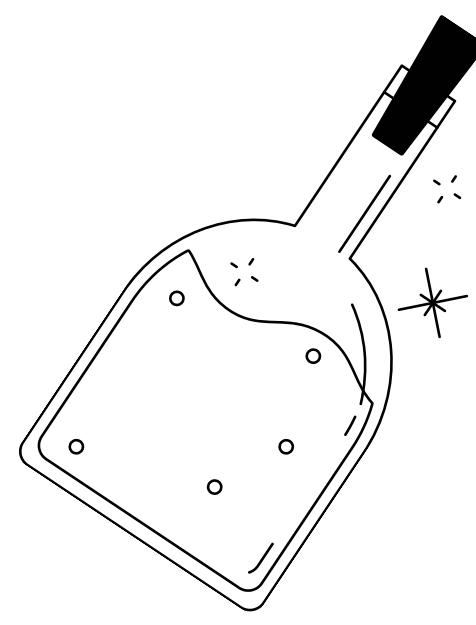
Baileys - cointreau - Tia Maria - Grand Marnier - Sambuca - Hahlua Disaronno - Black Sambuca - Limoncello - Goldschlager - Jagermeister

### Brandy 25ml - 3.50 | 5.50

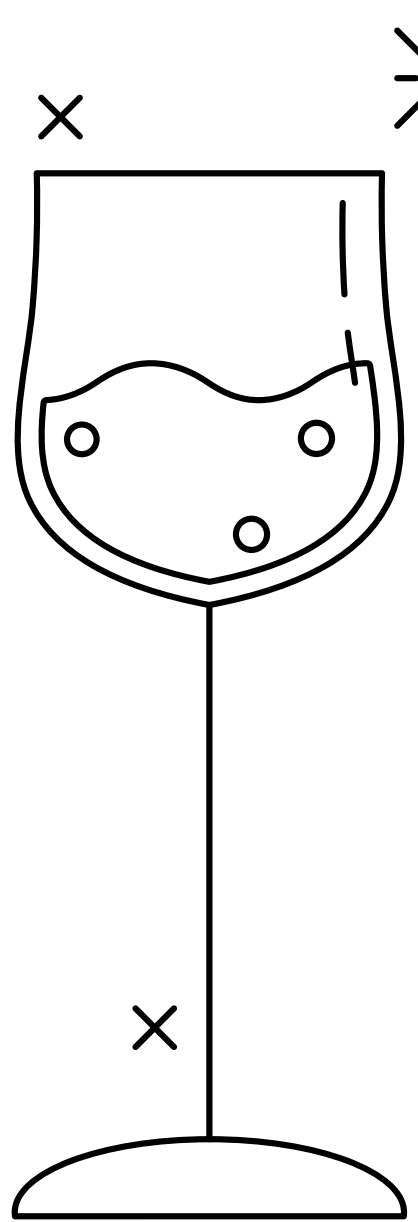
Remy Martin / Courvoisier

### Port 50ml - 4

Taylors LBV



## WINE OF THE MONTH



### Giribaldi Barolo 2017

Warm Vanilla sensations in the mouth, dry red fruit flavours, soft with sweet tannins. 14.5%vol. £75

## WHITE WINE

### HOUSE WHITE

175ML 250ML 75CL

**Corte Dei Mori Vermentino** 6.00 8.00 22.50  
*Italy*

**Sauvignon Blanc** 6.50 8.75 25.00

*Chile*

Hints & aromas of gooseberry, grass clippings and citrus fruit

**Pinot Grigio** 6.50 8.75 25.00

*Italy*

Notes of delicious golden apples and a touch of lemon zest. Light Crisp & delicate

**Chardonnay** 6.50 8.75 25.00

*Chile*

Bursting with apples and pears on a bed of melons with a touch of vanilla

**Picpoul De Pinet Le Jade**

*France*

Light, very crisp and clean, delicate lemon and lime fruit flavours with a touch of flint

**Sauvignon Blanc Koromiko** 30

*NewZealand*

Aromatic with lemon and lime fruit backed up by hints of grass clippings and nettles

**Gavi Salluvii Castellari**

*Italy*

Light, delicate, soft and unctuous wuth aromas of peaches and honeysuckle

**Vizconde de Barrantes Albarino** 41

*Spain*

Aromatic and crisp with an elegant finish

**Sancerre Domaine Lauerjat** 48

*France*

Fruity, well balanced, flinty, crisp and fresh, classic white Sancerre

**Chablis Domaine De La Meulieres** 46

*France*

Subtle minerality lies over white stone fruits and a refreshing finish

## PINOT GRIGIO ROSATO

## ROSE

175ML 250ML 75CL

**Pinot Grigio Rosato** 6.50 8.75 25.00

*Italy*

Easy drinking with lovely soft berry fruit and a touch of apricot in the back ground.

**Gris de Rose** 30.00

*France*

Pale pink with notes of peach and strawberry. In mouth it is balanced, round and beautifully soft.

All wines by the glass are also available as a 125ml



## RED WINE

### HOUSE RED

175ML 250ML 75CL

**Scenic Lodge Shiraz** 6.00 8.00 22.50  
*Australia*

**Merlot** 6.50 8.75 25.00

*Chile*

Notes of ripe plums and a hint of sweet damson on the finish

**Cabernet Sauvignon** 6.50 8.75 25.00

*Italy*

Blackcurrants and a touch of fruit pastille and mint

**Shiraz** 6.50 8.75 25.00

*South Africa*

Intense wine with berry fruit, tobacco, leather and a little spice

**Rioja Tinto Sin Crianza** 28

*Spain*

Lush red fruits and a lighth layer of toasty vanilla oak

**Barbera D'Alba Cravanzola** 33

*Italy*

Delightful aromas reducurrants and prunes. Medium bodied with fruity and soft tannins

**Malbec Reservado Phebus** 36

*Argentina*

Blackberries and dark plum flavours and a touch of toaty oak

**Cabernet Merlot Mountadam** 37

*Australia*

Ripe plum notes of Merlot with subtle ints of fennel, coconut and tobacco

**Lussac - Saint Emilion Chateau** 45

*France*

Plum and bramble fruit intermingled with spicy, toasty tannins

**Gigondas Sauvage Domaine** 55

*France*

Lively and energetic with fragrant 'garrigues' notes ... peppery with robust tannins

**Sancerre Rouge Domaine La Barbotaine** 48

*France*

Fragrant red berry fruit with a hint of violet,

## SPARKLING

200ML BOTTLE

**Prosecco Spumante Dry Lunetta** 8.50 28

*Italy*

**Prosecco DOC Rosé** 30

**Champagne Paul Langier Brut NV** 50

**Lanson Champagne NV** 55

**Champagne Laurent- Perrier** 65

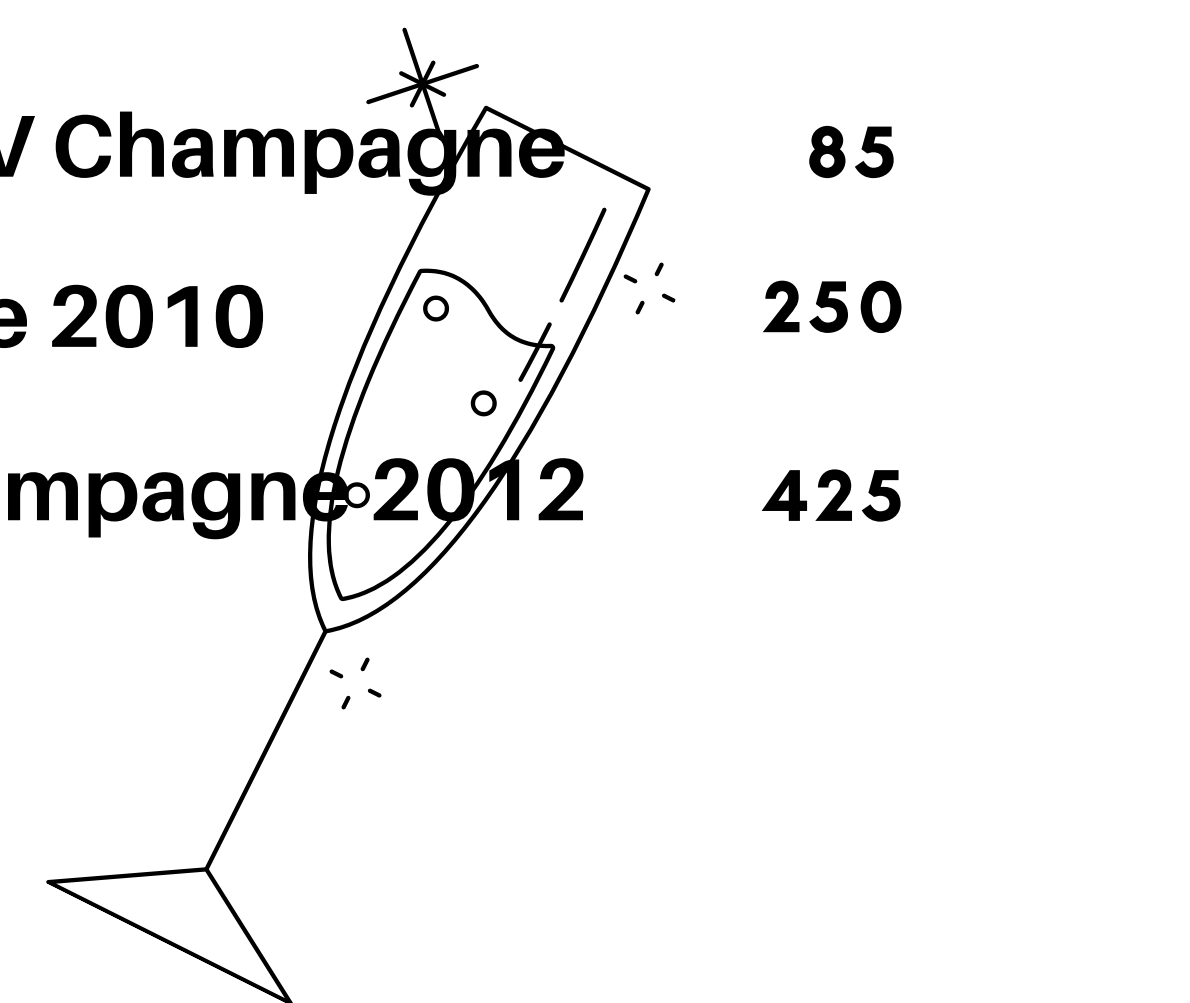
**Cuvee Brut NV**

**Champagne Veuve Cliquot** 75

**Bollinger Special Cuvee NV Champagne** 85

**Dom Perignon Champagne 2010** 250

**Louis Roederer Cristal Champagne 2012** 425



**Friday**  
**CHAMPAGNE FRIDAYS**  
**50% OFF HOUSE CHAMPAGNE**