

MENU

November

Today's Specials

French onion soup, cheese crouton, warm bread 5.95 (v)
Roasted butternut squash, garlic & rosemary soup, warm bread 5.95 (v)

Breaded calamari rings, garlic mayo 8.95
Cocktail sausages, honey & mustard, warm bread 7.95
Tempura-battered cod cheeks, smoked chilli jam 8.95
Pan-fried scallops, pea puree, crispy smoked-streaky bacon 9.95

Venison stew, mash, peas 15.95
Chilli con carne, rice, tortilla chips £13.95
Braised lamb shank, mash, mint gravy £18.95
Beef & mushroom stroganoff, rice £18.95
Pork, apple & sausage casserole, mash, peas £14.95

Spotted dick, custard £8.00

Plum & apple crumble, custard £8.00

Jam roly-poly, custard £8.00

**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 bun 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

Caesar salad - 4.00 *Cos lettuce, parmesan, crouton*

Mixed salad - 4.00 *French dressing*

French fries - 4.50

Cheesy French fries - 5.50

Muddy fries - 8.95

Chips cooked in beef dripping, pulled pork, melted cheese, BBQ sauce, jalapeños

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

Book now for Christmas

We will be running Christmas menu all throughout December.

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

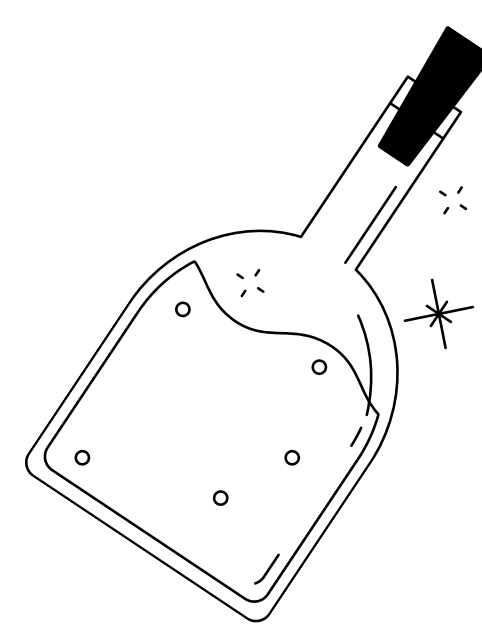
Baileys - cointreau - Tia Maria - Grand Marnier - Sambuca - Hahlua Disaronno - Black Sambuca - Limoncello - Goldschlager - Jagermeister

Brandy 25ml - 3.50 | 5.50

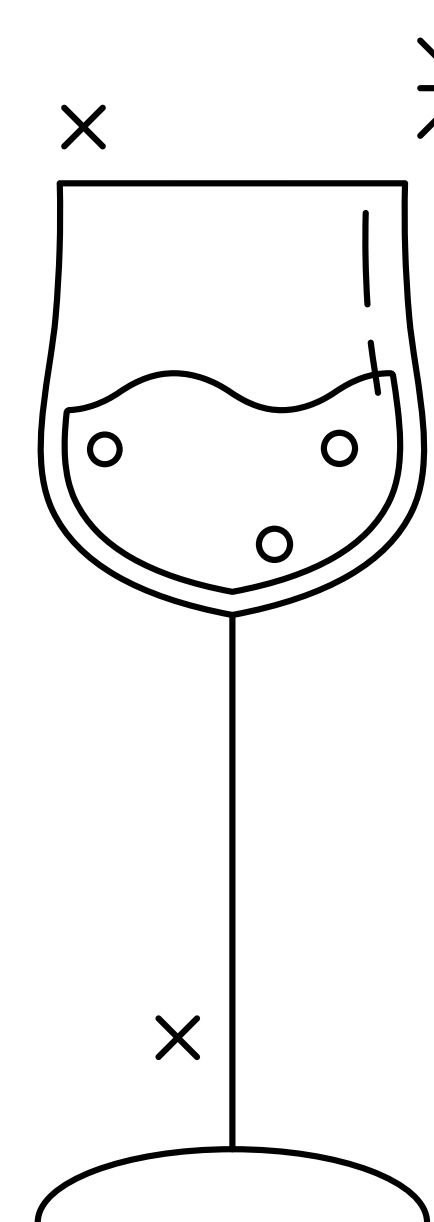
Remy Martin / Courvoisier

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 Lauverjat 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