
To Start

Warm Artisan Breads	£7.50
Pitted Olives, Balsamic, English butter (PBA)	
Seasonal Soup	£6.95
Mini wholemeal loaf, English butter (GFA) (V)	
Charred English Asparagus	£7.50
Romesco, Olives & Vegan Feta (PB GF)	
The Old Inn's Traditional Runny Scotch Egg	£7.50
English mustard	
Whole Breaded Whitebait	£7.20
Tartar sauce, Lemon (GF)	
Half Baked French Camembert	£7.50
Red Onion Marmalade, Charred Ciabatta (V)	
Chicken Liver Parfait	£8.00
Apple & Apricot Chutney, Toasted brioche	

The Old Inn Favourites

Ale Battered Haddock Fillet	£16.50
Triple cooked Chips, Tartar sauce, Minted Mushy Peas, Lemon (GF)	
Black Truffle Mac'n'Cheese	£15.50
Mature organic Godminster cheddar, House salad (V)	
7oz Beef Burger	£15.50
Streaky bacon, Applewood cheddar, Red chilli jam, Brioche bun, with a Side of skin on fries, Little gem lettuce, Red onion coleslaw (GFA)	
Crispy Chicken Burger	£14.95
Mayonnaise, Brioche bun, With a side of skin on fries, Little gem lettuce, Red onion coleslaw.	
Spicy Bean Burger	£14.95
Stilton, Red chilli jam, Brioche bun, With a side of skin on fries, Little gem lettuce, Red onion coleslaw (PBA)	
Scottish Hot Smoked Salmon Salad	£14.95
Avocado, Spring onions, Poached hens egg (GF)	
Crispy Chicken Caesar Salad	£14.95
Little gem lettuce, Croutons, Anchovies, Aged parmesan, Streaky bacon.	

Side Orders

Triple cooked chunky chips (V) (GF)	£4.00
Add mature cheddar cheese £2.00	
Beer battered onion rings	£4.00
New potatoes, Chive butter (GF)	£4.00
House salad (PB) (GF)	£4.00
Buttered seasonal greens (PBA) (GF)	£4.50
Braised red cabbage (GF) (PB)	£4.00



THE OLD INN

Menu

Keep an eye out for our weekly promotions and tempting specials!

Main Course

8oz Ribeye Steak	£28.00
Triple cooked chips, Cherry vine tomatoes, Dressed pea shoots, Crispy shallots, Peppercorn sauce (GF)	
Chicken Ballotine	£16.95
Wild mushroom & pea fricassee, Fondant potato, Red wine jus (GF)	
Pan Seared Fillet of Seabass	£17.95
Saute potatoes, Cherry vine tomatoes, Tenderstem, Pesto cream, Pinenut crumb (GF)	
Smoky Tomato & Mixed Bean Cassoulet	£15.95
"Cheese" Crumble, Garlic roasted new potatoes, Sauteed greens. (PB) (GF)	
Slow Braised & Rolled Lamb Shoulder	£18.50
Potato terrine, Carrot puree, Curly kale, Lamb sauce (GF)	

To Finish All 7.50

Belgian Dark Chocolate & Raspberry Delice
Chocolate Soil (GF)
Biscoff Sticky Toffee Pudding
Vanilla Bean Ice Cream
Cinnamon Apple Cake
Warm Vanilla Custard (PB)
Crème Brulée
Lemon & Thyme Shortbread (GFA)
Artisan Cheeseboard
Regional Cheese Selection, House Chutney, Seeded Grapes, Fudge's Biscuits + £4.00 Supplement

Please make your server aware of any allergies or dietary requirements before placing your order.

Allergens

GF-Gluten Free GFA-Gluten Free Adaptable PB-Plant Based V-Vegetarian PBA - Plant Based Adaptable