# OLD INN Sunday Lunch

# **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	£7.50
Scotch Egg	
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	

# Sunday Roasts All £17.50

Served with roast potatoes, Braised red cabbage, Maple roasted carrots & parsnips, Seasonal Green Vegetables, Carrot puree, Yorkshire pudding, Red wine sauce.

#### **Roast Beef Topside (GFA)**

#### **Roast Chicken Breast (GFA)**

Mixed Vegetable, Lentil & Walnut Roast (V) (PBA) (GFA)

# 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

Ask your server about our tempting specials!

### Main Course

Ale Battered Haddock H	Fillet	£16.50
Triple cooked Chips, Tartar sa Lemon (GF)	uce, Minted Mus	hy Peas,

Black	I ruffle	viac'n'Cr	ieese	tl	5.50
Mature	organic G	odminster cl	heddar, Ho	use salad (V	)

Smoky Tomato & Mixed Bean	£15.95
Cassoulet	
"Cheese" Crumble, Garlic roasted new	
potatoes, Sauteed greens. (PB) (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 Supliment

# Weekly Promotions

Lunch for Less	Wednesday, Thursday & Friday 12pm - 2:30pm
Steak Night	Wednesday 5pm - 8:30pm
Burger Night	Thursday 5pm - 8:30pm
Cream Tea	Friday & Saturday 2pm - 5pm
Pizza Night	Saturday 5pm - 8:30pm

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