

MENU

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGENS

Starter

Curried Parsnip & Apple soup
Mini wholemeal loaf, English
butter (GFA) (PB) £6.95

**Free-range chicken & Apricot
Terrine**
Apricot and ginger jam, Toasted
brioche (GFA) £8.95

**The Old Inns Warm Runny
Red Chilli & Black Treacle
Scotch Egg**
English mustard £7.95

Pan-Seared Pigeon Breast
Black pudding bonbons,
Pomegranate, Red wine jus (GFA)
£9.95

**Cromer Crab & lime
Croquettes**
Fennel slaw, Caper berries £9.95

Breaded Camembert
House salad, Beetroot & Cranberry
relish (V) £7.95

Warm Artisan Breads
Pitted olives, Balsamic, English
butter (V) (PBA) £7.50

Sides

**Sauteed Brussel sprouts, pancetta
lardons. (GF) £4.95**

Pigs in blankets, Red wine sauce
£6.95

House salad (PB) (GF) £4.00

Buttered seasonal greens (PBA) (GF)
£4.50

Triple cooked chunky chips (V) (GF)
£4.00
- Add mature cheddar cheese £2.00

Beer battered onion rings £4.50

Classic

Ale Battered Haddock Fillet
Triple cooked chips, Tartar
sauce, Garden peas, Lemon (GF)
£16.95

Black Truffle Mac'n'Cheese
Mature organic Godminster
cheddar, House salad (V) £16.50

6 oz Beef Burger
Streaky bacon, Applewood
cheddar, Red chilli jam, Brioche
bun, With a side of skin on fries,
Little gem lettuce, Red onion
coleslaw (GFA) £15.95

Crispy Chicken Burger
Mayonnaise, Brioche bun, With
a side of skin on fries, Little gem
lettuce, Red onion coleslaw.
£15.50

Spicy Bean Burger
Stilton, Red chilli jam, Brioche
bun, With a side of skin on fries,
Little gem lettuce, Red onion
coleslaw (V) (PBA) £14.95

Salad

**Scottish Hot Smoked Salmon
Salad**
Avocado, Spring onions, Poached
hens egg (GF) £14.95

Crispy Chicken Caesar Salad
Little gem lettuce, Croutons,
Anchovies, Aged parmesan,
Streaky bacon. £15.95

Beverage

Irish coffee £7.95

Baileys Hot Chocolate £7.95

Main

Pan Roasted Cod Loin
Seafood linguine, Gremolata
crumb £19.50

**Wild Mushroom, Black
truffle & Chestnut Risotto**
Aged parmesan, Wild rocket (V)
(PB) £15.95

8 oz Ribeye Steak
Triple cooked chips, Cherry vine
tomatoes, Dressed pea shoots,
Onion rings, Peppercorn sauce
(GF) £28.00

Pan Seared Loin of Venison
Pommes Anna potato, Scorched
kale, Blackberry gravy (GF)
£22.95

**Slow Confit Gressingham
Duck Leg**
Sweet potato rosti, Tenderstem
broccoli, Juniper berry jus (GF)
£19.50

Dessert

**Brioche bread & butter
pudding**
Apricot jam, English custard
(v) £8.00

Traditional Christmas pudding
Brandy sauce (v) £8.00

**Belgian Dark Chocolate Fudge
cake**
Gingerbread ice cream (v) £8.00

Lemon Cheesecake
Blueberry compote
(GF)(V) £8.00

Affogato £7.50
- Add a shot of Disaronno for an
additional £3.00

Artisan Cheeseboard
Regional cheese selection, House
chutney, Frozen grapes, Fudge's
biscuits £13.00

Allergens

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