

# SUNDAY LUNCH

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 Fried 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 (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**

## Roast

**Roast Beef Topside (GFA)  
£17.95**

**Roast Chicken Breast (GFA)  
£17.95**

**Mixed Vegetable, Lentil &  
Walnut Roast (V) (PBA)  
(GFA) £17.95**

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

**Children's Roast dinner (gfa)  
£9.50**

## 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

## 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

## Beverage

**Irish coffee £7.95**

**Baileys Hot Chocolate £7.95**

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The Old Inn - Holton?



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### Allergens

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