

Starters

Chicken and Smoked Bacon Pate **GF** 6.45

Served with onion chutney, mixed leaves, bread and butter

Garlic Mushrooms **VG/GF** 5.95

Pan fried in garlic, white wine and cream, served on a toasted ciabatta, crispy rocket

Melting Crab Pot 6.95

Fresh crab meat with wholegrain mustard, bechemel sauce, topped with melted Swiss Gruyere cheese and crostini bread for dipping

Onion Bhajis - **VG/GF** 5.45

Homemade and served with a raita dressing, onion relish and baby gem

Whipped Feta **GF** 5.95

Served on bruschetta with fresh dill and garlic, slow roasted cherry tomatoes and crispy rocket, drizzled with honey and lemon

Salt and Pepper Belly Pork Bites **GF** 6.45

Topped with fried peppers, fresh chilli's and spring onions

Mackeral & Halloumi Salad **GF** 6.95

Smoked peppered Mackeral fillet, served with award winning Briddlesford Halloumi, roasted beetroot & candied orange salad

Chef's Specials

Lamb Kleftiko **GF** 16.95

Slow roasted Lamb shank in a tomato and red wine sauce with oregano, shallots and garlic, served with Greek style sticky lemon roast potatoes and chargrilled Mediterranean vegetables

Chicken Ballotine **GF** 14.95

Chicken breast stuffed with garlic and wild mushroom pate, wrapped in smoked streaky bacon with a creamy brandy, shallot and spinach sauce, served with tenderstem broccoli and dauphinoise potatoes

Beef Short Rib 15.95

Slow roasted Beef on the bone, homemade mashed potatoes, tenderstem broccoli, horseradish crème fraiche, thick cut parsnip crisps and a beef and red wine jus

Cod Fillet **GF** 16.95

Pan fried, finished in the oven with a citrus and herb crust, sauteed cumin potatoes, king prawn dressing, crispy samphire

Parpadelle **VG/GF** 12.95

Pasta ribbons. pan cooked with asparagus, peas, spinach leaf and lemon zest, brought together in a rich creamy sauce, topped with crispy rocket

Jalfrezi **VG** 12.95

Chilli and garlic Jalfrezi strength homemade Indian influenced vegetable curry, served with onion bajji and basmati rice

Old Hall Favourites

Sirloin Steak 12 OZ **GF** 19.95

Huge twelve ounce locally sourced 28 day aged sirloin, served with homemade chips, roasted tomato, garlic mushrooms, onion rings and tenderstem broccoli, why not upgrade to surf and turf and add King Prawns for £4

Chicken or Halloumi Kebabs 13.95

Cajun marinated Chicken breast/Halloumi, with roast tomato, peppers, onion, courgette, grilled on skewers, served with new potatoes, mixed leaves, hummus and pita bread

Gammon Steak 12 oz **GF** 13.95

Served with homemade chips, mixed leaf salad, spiced pineapple

Old Hall Pie 14.95

Our famous shortcrust plate pie ! served with homemade chips, slow roasted glazed carrot and tenderstem broccoli, served with proper roast beef gravy

Fish & Chips **VG/GF** 13.45

Haddock fillet, fried traditionally and served with homemade chips, minted mushy peas, tartare sauce and a wedge of fresh lemon

Vishcakes **VG** 12.95

banana blossom and potato cakes, lots of parsley and lemon zest, served with homemade chips, minted mushy peas and tartare sauce

Rump Steak and Blue Cheese Salad **GF** 12.95

Served with caramelised onions, bacon lardons, toasted walnuts and finished with crispy shallots and parmesan shavings on a mixed leaf salad

Burgers

The 1621 Burger **GF** 13.95

Double 4oz beef patties, streaky bacon, Isle of Wight Halloumi, baby gem lettuce, beef tomato, pickled onions and sirracha mayo in a lightly toasted brioche bun, served with French fries and onion rings

Jerk Chicken Burger **GF** 12.95

Panko bread crumbed chicken breast, marinated in jerk spices, with spiced rum & pineapple salsa and pickled onions, in a lightly toasted brioche bun, served with French fries

Vegan Burger **VG** 13.95

Soy based 8oz burger, melted cheese, coleslaw, baby gem lettuce and sliced tomato, served with French fries

Old Hall Burger **GF** 12.95

Double 4oz beef patties, streaky bacon and melted cheddar cheese, baby gem lettuce and burger relish, served with French fries

Upgrade to handcut chips for £1

Sandwiches

Available Monday-Saturday until 6pm

Fish Butty

Battered Haddock, baby gem lettuce, lemon and tartare sauce, served with French fries **VG/GF** 9.95

Chicken, Mozzarella, pesto, sun dried tomatoes served with French fries **GF** 10.95

Melted Brie and streaky smoked bacon, cranberry sauce, served with French fries **GF** 10.95

Jackfruit in sirracha and tomato sauce, served with French fries **VG/GF** 9.95

Rump Steak and Blue Cheese, with caramelised onions, served with French fries **GF** 10.95

Cheddar cheese, pickle and treacle glazed ham, served with French fries **GF** 9.95

Upgrade to handcut chips for £1

Desserts all £5.45

Homemade Sticky Toffee Pudding

Toffee sauce, creamy custard

Coconut Crème Brulee

Spiced rum soaked pineapple, homemade shortbread biscuit

Chocolate and Clementine Torte VG/GF

Cocoa nibs, blood orange sorbet

Salted Caramel Cheesecake VG/GF

Fudge cubes, chocolate drizzle, chocolate ice cream

Limoncello Tart

Mixed berry coulis, crushed meringue, lemon sorbet and fresh raspberries

Tipsy Apple Tart

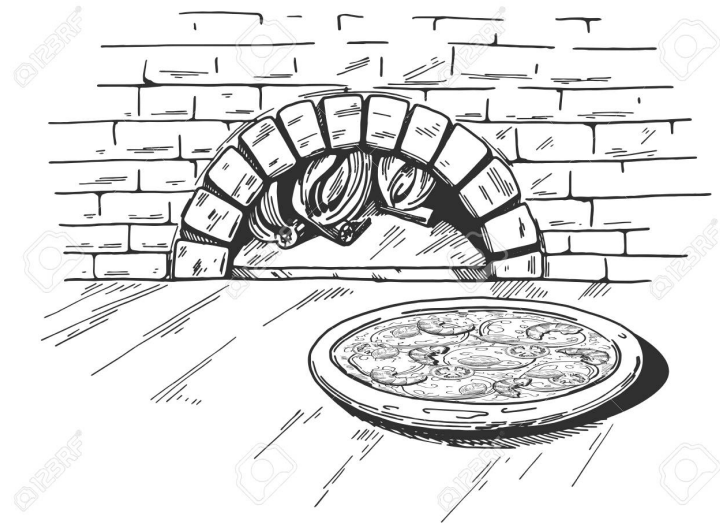
Filled with Calvados infused custard and caramelised sliced Bramley apples, topped with a calvados glaze, served with vanilla ice cream

White Chocolate and Raspberry Pannacotta

crushed pistachios, meringuem raspeberry coulis and pistachio ice cream

Pizzas

Enjoy alfresco dining in the garden with our amazing wood fired oven "Maximus"



Every Friday - Sunday
See the boards for today's
pizza

(Weather permitting)