

The Old Original

Established in 1722, The Old Original is
Saddleworth's Oldest Public House

Originally owned by Wilsons Brewery of Manchester the pub has now
been in the hands of the Harrop family for over two decades.

Once a popular beerhouse catering for the local farming community in
Scouthead and Austerlands the pub over the last twenty years has
become very well known for the quality of the food on offer.

The tendency to follow every new food trend has largely been avoided and,
whilst the menu is constantly "tweaked" to appeal to today's diner, the
original ethos of quality and value for money is of paramount
importance and will not be compromised.

It is our firm belief that dining out should not just be a meal but an experience
that should be enjoyed and savoured by all our guests. We strive to create
a cosy, warm and friendly atmosphere enhanced by
attentive but not over-bearing service.

You may have noticed on entering the slogan:

"Good Ale, Good Food & Good Company"

Our belief is that if we can provide all three elements
we will have achieved our objective.

In addition to our comprehensive A la Carte menu we offer a

Fixed Price Menu

which offers tremendous value for money:

Three Courses for £15 Two Courses for £13

Available from 4:00pm Monday to Friday & 1:00pm to 5:00pm Saturday & Sunday

Other weekly specials are:

Monday Curry Night: Choose one of our superb home-made curries
served with Rice & Naan only £8

Tapas Night: Each Thursday choose 5 different Tapas Dishes for only £16
Tapas also available between 1pm & 5pm Saturday Afternoon

Fabulous Freebie Friday: Order a Fillet, Sirloin or Rump Steak you can
also choose from a list of special starters for nothing, nowt, nada!

Your Starter For The Weekend!

Of course the full a la Carte menu is always available

Sharing Platters

Ideal to share between two or try two different ones between four or more

Bread Board

Sliced ciabatta with balsamic & rustic tomato dips

2

Dim Sum Platter

A selection of your favourite fried Dim Sum & prawn crackers served with Hoisin & sweet chilli dips

11

Charcuterie Plate

An array of continental meats, Feta Cheese, pickles, olives and sun-dried tomatoes served with ciabatta

12

Hummus, Tzatsiki & Pitta Bread

A lovely light appetizer to nibble at whilst waiting for the main event!

8

Garlic Bread

Ciabatta loaded with garlic butter & baked - As it is

3

or topped with: Tomato

4

Cheese

5

Starters

Lancashire Pea & Ham Soup

Tommy's Grandma's own recipe, deliciously thick & tasty, served with crusty bread

6

Creamy Garlic Mushrooms

Chopped mushrooms cooked with garlic, spinach, Stilton cheese & cream served with crusty bread

7

Italian Meatballs

Beef & Pork meatballs cooked to a traditional Tuscan recipe of tomatoes, red peppers, garlic & herbs, served with ciabatta

7

Homemade Pate

A smooth pate made to our own recipe of chicken livers, garlic and a touch of French mustard served with rocket, toast & chutney

6

Jerez King Prawns

Succulent peeled king prawns, pan-fried with garlic, red chilli, smoked paprika, finished with a glug of sherry and parsley, served with crusty bread for dipping.

10

Duck Spring Rolls

Peking duck & vegetables covered in filo pastry & deep fried, served with prawn crackers & hoisin sauce

7

Prawn & Chorizo Cocktail

A generous helping of cold-water prawns mixed with chopped spicy chorizo served on a bed chopped lettuce and cherry tomatoes, topped with a light Marie Rose sauce (Omit the chorizo if you prefer)

8

Goats Cheese Stack

English muffin layered with caramelised onion jam, sliced apple, goats cheese, lightly grilled and served with rocket & drizzled with balsamic dressing

8

Please see the blackboards
for today's special dishes and
selection of curries

Our Steak Choice

We are passionate about the quality of our steaks and have built an enviable reputation over the last couple of decades, our beef is supplied by our local butcher, Samuel Howarth of Dobcross

Prime Aged Fillet

*Recognised as the king of steaks, succulent and tender for that "melt in the mouth" sensation
We recommend it rare or medium rare*

Choose from	8oz	22
	12oz	28

Sirloin

A firmer texture than fillet and with a little fat giving that delicious flavour best served rare or medium rare

12oz	20
-------------	----

Rump

*A lean cut of steak with firm texture, full of rich flavour,
we would recommend it grilled medium rare or rare*

Choose from	8oz	15
	16oz	22

*All our steaks are grilled to your liking and served with real onion rings,
a pot of slaw, chips and vegetables of the day.*

*The only way to enhance an Old Original steak is by
adding one of our delicious sauces:*

Pepper, Diane or Mustard Sauce	2
Creamy Garlic Mushroom, Stilton Cheese & Spinach	4

If you are unsure how to order your steak just ask to see our information sheet

Other Old Original Favourite Dishes

All dishes include chips and vegetables unless specified otherwise

Our Infamous Lamb Henry	23
<i>Slowly roasted half shoulder of lamb on the bone drizzled with honey & mint</i>	
Gammon & Free-range Eggs	13
<i>Thick slice of Danish gammon grilled & served with two fried free-range eggs</i>	
Braised Steak & Onions	13
<i>Lovingly cooked in the oven producing a thick, rich gravy, with mash & vegetables</i>	
Roast Belly Pork	16
<i>Slowly roasted to create delicious crispy crackling, served on a bed of wholegrain mustard mashed potato drizzled with a sage & apple jus</i>	
Old Original Burger	11
<i>2 quarter pound prime beef burgers on a Brioche bun with cheese, tomato, gherkin & burger sauce served with chips & slaw</i>	
Cheese & Onion Pie (V)	10
<i>Ever popular, our traditional recipe with chips or mash & mushy peas or beans</i>	
Italian Meatballs	13
<i>Beef & Pork meatballs cooked to a traditional Tuscan recipe of tomatoes, red peppers, garlic & herbs, served with ribbon pasta & garlic bread</i>	
Chicken Stroganoff	14
<i>Strips of tender chicken breast, cooked in a creamy sauce with mushrooms, onions, peppers, paprika and a touch of French mustard, served with boiled rice or chips or ½ & ½</i>	
Steak & Cheese Pie	13
<i>Lean beef, mushrooms, onions & carrots cooked in red wine, sprinkled with cheddar cheese & topped with light pastry – our secret recipe! Served with chips & mushy peas.</i>	
Fish & Chips	13
<i>Generous fish fillet in crispy beer batter, tartar sauce with chips & mushy peas</i>	
Oven Baked Salmon Fillet	14
<i>Rubbed with Cajun spices or served plain if you prefer</i>	
Aloo Chana Saag (V)	10
<i>A medium spiced curry, fairly dry consistency made with potatoes, chickpeas & spinach served with boiled rice & naan</i>	

Side Dishes

Bowl of Chips	3	Sautéed Mushrooms	3
Sweet Potato Fries	3	Real Onion Rings	3
Salad Bowl	3	Pot of Slaw	2

Dessert, Cheese & Coffee

Lancashire Cheese <i>Served with water biscuits & chutney</i>	6
Lemon Torte <i>Butter pastry case with a lemon cream filling</i>	6
New York Cheesecake <i>Vanilla cheesecake with digestive biscuit base</i>	6
Chocolate Orange Dessert <i>Light orange sponge, covered in dark chocolate with syrupy orange centre</i>	6
Syrup Sponge & Custard <i>Delicious sponge pudding topped with golden syrup</i>	5
Sticky Toffee Pudding & Custard <i>Toffee flavoured sponge covered in sticky toffee sauce</i>	5
Chocolate Fudge Cake <i>Layers of chocolate sponge with chocolate fudge icing</i>	5
Vanilla Ice Cream	3

Please see the boards for today's special dessert

Regular Coffee

Americano, & Espresso,	2	Latte & Cappuccino	2½
------------------------	---	--------------------	----

Liqueur Coffee

Gaelic (Whisky)	5½	Jamaican (Dark Rum)	5½
Italian (Amaretto)	5½	Parisienne (Brandy)	5½
Calypso (Tia Maria)	5½	Irish Cream (Baileys)	5½
Seville (Cointreau)	5½	Monks (Benedictine)	5½

Thank you for dining with us today, we hope that you have enjoyed not only the food and drink but the friendly, attentive service we pride ourselves on giving.
If you are delighted please tell your family and friends if not then please tell us!

Our Wine Selection

White, Rose & Sparkling Wines

- Old Original Sauvignon Blanc**, (Chile) *a delightful easy-drinking wine specially bottled for us from a the Central Valley famed for its quality vineyards* 18
- La Delfina Pinot Grigio**, (Italy) *citrus fruit & green apples with hints of lemon and pear on the palate* 19
- Landings Chardonnay**, Columbard, (Australia) *a refreshing white wine with flavours of orange, lemon & lime* 21
- Franschhoek Cellar Chenin Blanc**, (South Africa) *fleshy peach and pineapple with a burst of citrus fruit a marvellous wine from this famous vineyard* 19
- Visitors Marlborough Sauvignon Blanc**, (New Zealand) *a classic wine from the Wairau and Awatere Valleys in New Zealand – it's come a long way – enjoy it!* 22
- Wildwood Zinfandel Rose**, (U.S.A.) *a light, young Californian rose with hints of fresh cherries and watermelon* 20
- La Delfina, Pinot Grigio Blush** (Italy) *A very easy drinking wine, full of summer fruits, light and refreshing.* 19
- Romeo Prosecco** (Italy) *Intense and fruity with a rich scent of apple and grapefruit* 22

Our Red Wines

- Old Original Merlot**, (Chile) *A superb full bodied Merlot specially selected for us by our wine merchant – great quality & value* 18
- Landings Cabernet Sauvignon**, Shiraz. (Australia) *Hints of blackcurrant, ripe plums and spice a very smooth easy drinking wine* 20
- Running Duck Shiraz**. (South Africa) *A rich dark wine, subtle hints of coriander & pepper compliment the bold fruitiness.* 21
- Pico a Pico, Carmenere Merlot**, (Chile) *A bold and well-structured wine from the famous Central Valley wine area of Chile* 20
- Cabaret Frank Old Vine Cabernet**, (USA) *Blackberry, plum and dark cherry fruit, a delicious classic red wine, one of our very best wines!* 21
- El Cipres Malbec** (Argentina) *A rich, full-bodied red wine full of dark fruit, from Mendoza at the foot of the Andes mountains* 22
- Paternina Banda Azul** (Spain) *An absolute classic Rioja, rich & fruity, excellent choice to go with a rare fillet steak!* 22