



THE OLD
LODGE

Starters

Smoked haddock fish cake, crispy poached egg, thai mussels **£7.95**

(G) Salmon & herb ballontine, pomegranate seeds, garlic aioli, fish roe **£8.50**

(VG) (G) Timbale of Mediterranean vegetables with tofu, aubergine puree, rocket salad
£7.50

(V) (G) Roasted goats cheese, saffron risotto, watercress & walnut salad **£7.95**

(G) Oxtail and oyster mushroom soup, chilli crème fraiche, fried polenta croutons **£8.25**

Ham hock & root vegetable terrine, toasted brioche, dill jelly, spiced cauliflower chutney
£7.50

Platters

(VG) Plant based platter - Fried smoked tofu, smoked aubergine pâte, spicy beetroot hummus, marinated olives, sundried tomato pesto, courgette fritters, chickpea relish **£15.00**

Seafood platter - Thai mussels, shell on harissa prawns, battered calamari, smoked salmon mousse **£18.00**

Antipasti platter and garlic infused camembert **£16.00**

Platters are served with either focaccia or gluten free bread

Appetisers

Mixed marinated olives **£4.95**

Garlic & rosemary focaccia **£3.75**

Add cheese / olives / sundried tomato / crispy pancetta **£1.00 each**

Focaccia with olive & sundried tomato pesto **£5.50**

Mains

(VG) Winter vegetable & spinach wellington, celeriac puree, sautéed new potatoes, sundried tomato pesto **£14.95**

(VG) (G) Grilled cauliflower steak, Bombay potatoes, roasted cherry tomatoes, chimichurri, parsnip crisps **£15.50**

Seed crusted Scottish salmon, crushed sweet potato, lemon roasted fennel, grapefruit hollandaise **£17.75**

(G) Pan-fried sea bass, chorizo, prawn, wild rice, salsa verde **£17.50**

Slow cooked brisket bourguignon, horseradish mash, kale, mushroom gratin **£17.95**

(G) Corn fed chicken supreme, wild mushroom, crispy polenta cake, wilted spinach, chasseur chicken livers **£16.95**

(G) Grilled sirloin steak, frites, béarnaise sauce, paprika smoked crispy onions, mixed house salad, sundried tomato pesto & parmesan crusted mushroom **£24.00**

8oz beef, horseradish & red onion burger, crispy onions, smoked cheddar, fries, truffle & bacon aioli **£14.50**

Classic fish & chips, pea puree, chips, garlic aioli & caper berries **£14.95**

(V) Halloumi burger, beetroot, harissa & chickpea relish, crispy courgettes, cajun chips **£13.95**

Side Dishes

Sauteed new potatoes £4.25

Winter vegetables £3.95

Lodge house salad £3.95

Cajun chips £4.25

Desserts

(G) Raspberry and white chocolate brulee, vanilla shortbread **£6.50**

(VG) (G) Spiced poached pear, caraway & almond crumb, mango sorbet **£6.50**

Dark chocolate fondant, salted caramel, black cherry compote **£7.75** (*allow 20 minutes*)

Lime & Disaronno cheesecake, amoretti biscuit base, passion fruit coulis, roasted pistachios **£6.95**

Banana sticky toffee pudding, butterscotch sauce, vanilla ice cream **£6.25**

Platter of 3 cheeses, quince jelly, grapes, crackers **£8.95**

Taster Desserts

Blue cheese and port **£7.50**

Café gourmand – Chefs trio of desserts with your choice of coffee **£10.75**

See specials menu for todays



V Vegetarian / **VG** Vegan / **G** Gluten free