



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

- Roast 28 day dry aged sirloin of beef **£15.95**
Roast corn fed chicken supreme **£16.95**
Roast locally farmed Old Spot pork **£14.95**
All served with a Yorkshire pudding, parsnip & celeriac puree, honey glazed carrots, roast potatoes, winter vegetables, crispy onions & red wine jus
(VG) Lodge nut roast, parsnip & celeriac puree, honey glazed carrots, roast potatoes, winter vegetables, crispy onions & red wine jus **£14.95**
(VG) (G) Grilled cauliflower steak, Bombay potatoes, roasted cherry tomatoes, chimichurri, parsnip crisps **£15.50**
(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) Grilled sirloin steak, frites, béarnaise sauce, paprika smoked crispy onions, mixed house salad, sundried tomato pesto & parmesan crusted mushroom **£24.00**
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

Sautéed new potatoes **£4.25**

Winter vegetables **£3.95**

Lodge house salad **£3.95**

Cajun chips **£4.25**

Cauliflower cheese **£4.95**

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, amoretto 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**



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