



THE OLD LODGE

SHARING PLATTERS

All bread supplied by Salt Bakehouse

Antipasti platter, salami, Parma ham, chorizo & smoked chicken, cornichon, Jonathan Crump double Gloucester, olives, griddled sourdough £14.95

Ⓟ Vegan platter, spinach croquettes, barbecued cauliflower, olive tapenade, guacamole, sweet potato fries, Salt Bakehouse pitta bread £14.50

Fish platter- Crab arancini, smoked salmon, fish goujons, mushy peas, tartar sauce, griddled sourdough £14.50

√ Baked camembert infused with sun-dried tomato & garlic, focaccia bread £12.95

STARTERS

√ Soup of the day £6.25

√ Standish Park Farm Double Gloucester, potato & onion soufflé, onion chutney, griddled sourdough £7.50

Ham hock & mustard terrine, gherkins, silver onions, piccalilli, ciabatta £7.25

Ⓞ Crispy duck salad £7.75

Ⓞ Scallops, confit chicken, cauliflower, pumpkin puree £9.25

Ⓞ Crab arancini, garlic spinach, tomato & chilli salsa £8.50

Ⓟ Ⓞ Vegetable spring rolls, julienne of veg, pink ginger, garlic & sweet chilli jam £7.50

KIDS MENU

Available - ask one of the team.

APPETISERS

√ Ⓞ Marinated Kalamata & green olives £4.50

√ Bread with olive tapenade £4.50

Garlic bread £3.50
Extra fillings at 50p: cheese / sun dried tomato / olives / bacon

SIDES

Gratin dauphinoise £4

Red cabbage £3.50

Cauliflower cheese £4.50

Home cut chips £3.75

Buttered new potatoes £3.50

Fennel, apple, walnut & Gorgonzola salad £5.50

MAIN COURSES

Cider braised pork cheeks, Colcannon mash, broccoli, apple fritters £14.95

Ⓞ Duo of lamb, slow roast shoulder & pink sliced chump, red cabbage, dauphinoise, redcurrant & red wine jus £18.95

√ Broccoli tart, fennel, walnut & gorgonzola salad, garlic & spinach croquettes £13.95

Beef, mushroom & ale pie, cauliflower cheese, new potatoes, red wine jus £14.95

Ⓟ Pumpkin, chickpea & coconut curry, sticky jasmine rice & flatbreads, mango chutney £14.95

Salt cod soup (Zuppa di baccala), with onion, carrot, samphire, celery, plum tomato, griddled sour dough £16.95

Ⓞ Sirloin steak, chips, tomato & Portobello mushroom, choice of red wine jus, stilton or peppercorn sauce £22.95

Ⓞ Haddock fillet en papillote, lemon, fennel, dill, cherry tomato, diced potato, white wine £16.95

Ⓞ Venison loin, fondant potato, carrot & butternut squash puree, juniper & mushroom jus £24.00

DESSERT £6.50

Plum crumble, custard

Ⓟ Ⓞ Rice pudding, warm berry compote

Hungarian somloi cake

Jam roly poly, crème anglaise

Ⓞ Trio of chocolate, white chocolate mousse, chocolate brownie, chocolate sorbet

Ⓞ Ice cream & sorbet are made on the premises, organic vanilla & chocolate are sourced from Marshfield £5.95

Taster pudding with coffee £5.50
A coffee of your choice plus a taster portion of somloi cake, brownie or jam roly poly

CLASSICS

Battered fish, chips & mushy peas £14.50

Angus burger, mushroom, bacon, stilton, chips £13.95

Trio of sausages (merquez, pork, apple & sage, venison, cranberry & apple), mashed potato, caramelised shallot gravy £11.95

Ⓞ Fish pie, hake, prawn, salmon, haddock, potato, cheddar cheese, creamed leeks & spinach £15.95

Ⓟ Barbecue cauliflower pitta, avocado ranch slaw, sweet potato fries £11.95

ROASTS

Serving a delicious free range & traditional roast every Sunday.

CHEESE

See daily specials

Selection of British & French cheeses, grapes, chutney & Salt Bakehouse sourdough £7.95

Taster blue cheese & port
Gabriel blue ewes cheese from Inglewhite & a glass of reserve port £6.95

G = Gluten Free V = Vegetarian
Ⓟ = Vegan

Please ask staff regarding allergens

