

Platters/Sharers

Seafood – Spiced mussels, harissa prawns, smoked haddock & sundried tomato fishcake, smoked anchovies salad, ciabatta **£17.50**

VG Mezze – Vegetable samosas, garlic hummus, aubergine caponata, bbq peppers, olives, salad, ciabatta **£14.50**

Antipasti – Spanish cured meats, baked camembert, olives, dressed salad, figs, ciabatta **£16.50**

V Bread & Olives **£6.50**

V Olives **£3.95**

V Garlic bread **£4.50** add toppings for **£1.00** each – Cheese, Olives, Sundried tomatoes, Chorizo

Starters

V Wild mushroom & sundried tomato arancini, avocado puree, pesto, cress salad **£7.50**

G Crispy calamari salad, sweet chilli sauce, black sesame seeds **£7.75**

G Pan fried chicken livers & red onions, chive & truffle oil polenta **£8.25**

Smoked chicken Caesar salad, crispy bacon **£8.25**

Mains

GF 10oz Sirloin, fries, mushroom, roasted cherry tomatoes, crispy onions, béarnaise sauce **£25.95**

Beer battered cod & chips, minted pea puree, tartare sauce & salad **£14.50**

V GF Rosary Goats cheese, lemon roasted fennel, quinoa & pinenut salad, cranberry sauce **£14.50**

Old Lodge pulled beef brisket burger loaded with bacon, cheddar, bbq peppers, fries & salad **£15.50**

GF VG Cauliflower steak, saffron potatoes, sautéed spinach, wild mushroom & chimichurri **£14.50**

GF Pan-fried seabass, lemon & basil potato cake, green vegetables, hollandaise sauce **£16.50**

Seared duck breast, sweet potato mash, savoy cabbage & pancetta roll, red wine jus **£18.50**

Open sandwich – roasted tomato base with salad & fries – SERVED 12 TIL 2.45PM

Steak, mushroom, crispy onions & blue cheese **£11.50**

Smoked salmon, aioli & avocado **£10.00**

Harissa calamari, chorizo & crispy onions **£10.50**

VG BBQ red peppers, aubergine caponata & spring onions **£9.25**

Desserts

Raspberry panna cotta, lemon sorbet **£7.50**

Chocolate fondant, vanilla ice cream, preserved cherries **£7.75**

VG GF Spiced poached pear, mango sorbet, toasted almonds **£7.25**

Cheese & Biscuits **£9.50**

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IF YOU REQUIRE ANY ALLERGEN INFORMATION PLEASE ASK THE TEAM.

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN