

Sunday Lunch

As we are a fresh food kitchen all dishes are cooked to order and there may be a delay during busy periods

-Nibbles-

Assorted Bread Board, Extra Virgin Olive Oil & Aged Balsamic 6
(extra oil and vinegar £1)

Mixed Olives 4.5

Smoked Almonds 4

-Starters-

Roast Butternut Squash Soup(vg)(*gf) - 8.5
Crispy fried sage and maple syrup, served with Sourdough

Old House Prawn Cocktail (*gf) - 11

Our twist on a classic with juicy sun-blush tomatoes, charred lemon, brown bread & butter

Smoked Mackerel Pate (*gf) - 9.5

Finished with cream cheese, dill and fresh lemon, pickled cucumber and toasted sourdough crostini

Panko-Crumb Scotch Egg - 11

Pork & sage sausage meat wrapped around a golden, jammy-yolk free range egg, served warm with our home-made curried mayonnaise

Jewelled Baked Tunworth Cheese (serves 2) - 24

Thyme, almonds, cranberries, orange liqueur, served with sourdough & fresh figs

-Mains-

Our roasts are served with crispy roast potatoes, seasonal root vegetables, tender stem broccoli & pan gravy (just ask for extra gravy!)

Roast Beef - 25 (*gf)

Grass-fed, locally farmed beef, served with Yorkshire pudding & creamed horseradish. Served pink

Roast Porchetta -23.5

Slow cooked pork belly rolled with a pork, sage and Paris mushroom filling

Ballotine of Chicken - 21

Free range chicken, wrapped in smoked streaky bacon, with sage & onion stuffing, served with a pig in blanket

Wild Mushroom & Truffle Risotto(v)(gf) - 18

Earthy forest mushrooms, garlic, thyme, parmesan crisp, drizzled with white truffle oil (v)
This dish is cooked fresh to order - please allow 30 minutes

-Sides-

Old House Cauliflower Cheese (v) - 6.5

Creamy & Indulgent, made with Cornish Cruncher Cheddar

Yorkshire pudding (v) - 2.5

Extra roast potatoes (v)(gf) - 3

Brussel Sprouts (gf) - 4

with Crispy Pancetta

Pigs in Blankets - 4

Chipolatas Wrapped in Streaky Bacon (3)

OLD HOUSE AT HOME
Newnham Green

-Desserts-

Crème Brûlée - 9.5

Decadent and creamy, with home-made shortbread thin and seasonal fruits

Steamed dark treacle sponge pudding - 9.5

Moist and sticky served with Madagascan vanilla custard

Chocolate Lime Baked Cheesecake - 8

Double choc-chip base, creamy baked filling with fresh lime, finished with dark chocolate curls

Affogato (*vg) - 6

Judes Vanilla or Vegan Vanilla(vg) Ice cream served over Espresso

Jude's Ice-cream - 3.5

Per scoop - Vanilla, Vegan Vanilla(vg), strawberry(vg) or chocolate

Colston Bassett - 12

Creamy, buttery, award-winning English stilton, served with wildflower British honey, candied walnuts and Scottish oat cakes

Add a glass of 10-year Tawny port - 5.90

-Dessert wines & digestif-

10-year Tawny port 5.9

-Liqueurs-

25ml

Disaronno 3.25

Drambuie 3.80

Baileys 50ml 4.20

-After dinner drinks-

Espresso Martini 14

Absolut Vanila, Kahula, Espresso, sugar syrup

Black forest Old Fashioned 14.5

Wild Turkey, cherry brandy, chocolate bitters

Liqueur Coffees 8.5

Jameson, Courvoisier, Baileys or Amaretto

-Coffee-

Americano 3

Cappuccino 3.5

Flat white 3.5

Latte 3.5

Mocha 4

Espresso 2.5 / 4

Macchiato 3 / 4

Extra shot 1.5

(Decaffeinated Available)

-Hot Chocolate-

Hot chocolate 5

Liqueur Hot Chocolate 9

Amaretto, Baileys, Cointreau

Add cream 0.5

Add Marshmallows 0.5

-Twinings Teas-

English breakfast 2.75

English breakfast Decaffeinated 2.75

Earl Grey 2.75

Lady Grey 2.75

Mint or Peppermint 2.75

Ginger, Lemon or Lemon & Ginger 2.75

Jasmin 2.75

Green Tea 2.75

Raspberry & Lemon 2.75

Oat and Almond milk available 0.5