

OLD HOUSE AT HOME

Newnham Green

A La Carte

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

-To Begin-

Black forest Old Fashioned 14.5
Wild Turkey, cherry brandy, chocolate
bitters

Hattingley Valley Classic Brut Reserve 15
125ml glass, A unique, English sparkling
wine

Espresso Martini 14
Absolut Vanilla, Kahlúa, Espresso, sugar
syrup

-Nibbles-

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

Mixed Olives 4.5

Smoked Almonds 4

-Starters-

Roasted butternut squash soup - 8.5

Crispy fried sage leaf, maple syrup, served with sourdough

Old House Prawn Cocktail - 11

Our twist on the classic with sun-blush tomatoes, tangy Marie Rose sauce, charred lemon, dill, 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-

Braised Feather Blade of Beef - 27

Fondant potato, creamed parsnip, cavalo nero, king oyster mushrooms, red wine jus

Tuscan Gnocchi (v)(*vg)- 15

Pan fried gnocchi in a creamy garlic and sun-blush tomato sauce finished with coconut milk, spinach and fried basil leaves
[Vegan parmesan 1]

Beer-Battered Haddock - 18.5

Our Homemade Triple cooked chips, crushed peas, free range pickled egg & tartare sauce

Old House Beef Burger - 19

Grass-fed ground beef, Lye Cross Farm smoked cheddar, burger sauce infused with gherkins and dill oil, lettuce, tomato, pickles & salted skinny
fries
add extra patty 3 | Upgrade to our house Triple cooked chips 2.5 | Upgrade to Skinny fries with Parmesan & truffle mayo 2.5

Thai Green Chicken Curry (gf)(*v) - 19

Baby aubergine, red pepper, rich creamy coconut milk, steamed jasmine rice, fresh lime

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-

Skinny Fries 5

Add Parmesan & Truffle Mayo (gf) 2

Chunky Triple-Cooked Chips (v)(gf) 6

A discretionary service charge of 12.5% will be added to your bill. 100% of all gratuities are distributed between your waiting, bar and kitchen staff.

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(v) Vegetarian (vg) Vegan (gf) Gluten free (*)-can be adapted

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Dressed House Leaves, Tomatoes, Parmesan shavings 5

-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 with Espresso

Pedro Ximénez Vanilla - 8.5

A perfect match. Judes vanilla ice cream served with this intensely sweet, dark, and viscous dessert wine with aromas of raisin, fig and toffee.

Liqueur Affogato - 8

Judes Vanilla Ice cream served with Espresso & Kahlua

Colston Bassett - 12

Creamy, buttery, award-winning English stilton, served with wildflower British honey, candied walnuts and Scottish oat cakes
Add a glass of Kopke 10-year Tawny port - 6.5

Jude's Ice-cream - 3.5

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

-Dessert wines & digestif-

See our wine list for dessert wines, Sherry and ports by the bottle

(75ml)

Taylor's LBV Ruby Port - 5.5

Sandeman "Unfiltered" LBV 2016 Ruby Port - 6

Graham's 'The Tawny' Port - 6.5

Kopke 10-Year-Old Tawny- 7.5

(75ml)

Harvey's Solera Sherry (100ml) - 4.50

Valdespino - Fino 'Inocente' Pago de Macharnudo Fino Sherry - 7.8

Barbadillo Pedro Ximenez La Cilla - 9.1

Valdespino Palo Cortado Viejo C.P Sherry -11.70

-Liqueurs-

(25ml)

Disaronno 3.25

Drambuie 3.80

(25ml)

Baileys 50ml 4.20

Courvoisier VS Cognac 4.10

(25ml)

Black Tears 4.50

Ron Zacapa23 9.50

-After dinner drinks-

Espresso Martini 14

Absolut Vanila, Kahula, Espresso, sugar syrup

Black forest Old Fashioned

14.5

Wild Turkey, cherry brandy, chocolate bitters, sugar syrup

Liqueur Coffees 8.5

(Irish) Jameson, (French)Courvoisier, Baileys or (Italian)Amaretto

-Coffee-

Americano 3

Cappuccino 3.5

Flat white 3.5

Latte 3.5

Mocha 4

Espresso 2.5 / 4

Macchiato 3 / 4

Floater coffee 6

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

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