

# OLD HOUSE AT HOME

## *Newnham Green*

### Lunch Menu

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

#### -Nibbles & Light Bites-

**Corn Riblets 6.5**  
Kombu seasoning & lime

**Assorted Bread Board 7**  
Extra Virgin Olive Oil & Aged Balsamic  
(extra oil and vinegar £1)

**Mixed Olives 4.5**

**Smoked Almonds 4**

**Smoked Mackerel Pate (\*gf) - 9.5**  
Finished with cream cheese, dill and fresh lemon, pickled cucumber  
and toasted sourdough crostini

**Leek and potato soup (v)(\*gf) - 8.5**  
Garnished with braised leeks, served with sourdough  
& English butter

#### -Mains-

Any of our grills, wraps and sandwiches can be upgraded to skinny fries for 2.5

**Prawn Marie Rose Sandwich - 11.5**  
On wholemeal bloomer, homemade Marie Rose sauce, crisp lettuce with salted crisps

**Buttermilk Panko Chicken Wrap - 12.5**  
Avocado, mayo, lettuce, tomato with salted crisps

**Grilled Cheese (v) -12.5**  
Taw Valley Mature cheddar and Comté melted in toasted sourdough, spiced apple and pear chutney, pickle with salted crisps

**Halloumi, Harissa and Honey Toastie (v)- 13.5**  
Chargrilled halloumi, rose harissa, sliced tomato and warm honey in toasted sourdough with salted crisps

**Steak and Boursin Crostini - 14.5**  
Thinly sliced steak, caramelised balsamic red onions, Boursin garlic & herb cream cheese on toasted sourdough, basil and dill oil and skinny fries

**Tuscan Gnocchi (v)(\*vg) - 15**  
Pan-fried, pillowy soft gnocchi, in a creamy garlic and sun-blush tomato sauce finished with coconut milk, spinach and fried basil leaves,  
[Vegan parmesan 1]

**Classic Spaghetti Carbonara - 15**  
Crispy pancetta, parmesan and egg served the traditional way, but with a touch of double cream for added richness

**Thai Green Curry (gf)(\*v)(\*vg) - 17**  
*Baby aubergine, red pepper, fine beans, rich creamy coconut milk, steamed jasmine rice, fresh lime*  
[Add chicken 3]

**Old House Beef Burger - 19**  
Grass-fed ground beef, Lye Cross smoked cheddar, burger sauce infused with gherkins and dill oil, lettuce, tomato, pickles & salted skinny fries  
Extra patty 3 | Smoked crispy bacon 1.5 | Upgrade to our house Triple cooked chips 2.5 | Skinny fries with Parmesan & truffle mayo 2.5

**Beer-Battered Haddock (\*gf) - 18.5**  
Our Homemade Triple cooked chips, crushed peas, free range pickled egg & tartare sauce

**Wild Mushroom & Truffle Risotto(v)(\*vg)(gf) - 18**  
Earthy forest mushrooms, garlic, thyme, parmesan crisp, drizzled with white truffle oil [Vegan parmesan 1]  
This dish is cooked fresh to order - please allow 30 minutes

#### -Sides-

Skinny Fries - 4.5  
Add Parmesan & Truffle Mayo (gf) - 2.5

Chunky Triple-Cooked Chips (v)(gf) - 6  
Dressed House Leaves, Tomatoes, Parmesan shavings - 5

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.

All our dishes are cooked to order and there may be a delay during busy periods.

Our dishes are made on the Premises and may contain allergens not listed in the dish description. If you have any queries, please ask a staff member  
(v) Vegetarian (vg) Vegan (gf) Gluten free (\*)-can be adapted

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## *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 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)

Taylors 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 Ximenex 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 Vanilla, 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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