OLD HOUSE AT HOME
Newnham Green

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-

The Street Bakeshop Assorted Bread Board, Belazu Extra Virgin Olive Oil & Belazu Aged Balsamic **8**
(extra oil and vinegar £2)

Mixed Olives **4.5**

Smoked Almonds **5**

-Starters-

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

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

Stilton Waldorf Salad(v)(gf) – 9.5
Apple, celery, walnuts and sultanas dressed in a lemon and black pepper mayonnaise in a lettuce cup topped with crumbled stilton

Jewelled Baked Tunworth Cheese (serves 2) - 25
Thyme, almonds, cranberries, orange liqueur, served with sourdough & fresh figs

-Mains-

Braised Feather Blade of Beef – 28
Fondant potato, creamed parsnip, cavalo nero, king oyster mushrooms, red wine jus

Tuscan Gnocchi (v)(*vg)- 15.5
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(gf) – 18.5
Our Homemade Triple cooked chips, crushed peas, free range pickled egg & tartare sauce

Old House Beef Burger - 19
Grass-fed ground beef, 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

Old House Plant Burger(*vg) – 19
Juicy, plant-based quarter-pounder made with oyster mushrooms, pea & soya protein, vegan peri-peri mayonnaise, crisp lettuce, tomato & pickles in a soft white bun, with 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
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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-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 – 9
Double choc-chip base, creamy baked filling with fresh lime, finished with dark chocolate curls

Ginger and Biscoff Chocolate Brownie - 11
Dark chocolate brownie, marbled with a creamy Biscoff spread, hints of stem ginger and topped with a pecan crumble. Served warm with Judes caramelised biscuit Ice Cream

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
Barbadilo 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
Absoult 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, Soya and Almond milk available 0.5

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