Festive Menu

By Old House at Home

Two courses £29
Three courses £35

entrée

GIN-CURED CHALKSTREAM TROUT (GF)
LEMON & HORSERADISH CREAM, CUCMBER SALSA, SLICED GRAPES & KETA CAVIAR

CHICKEN LIVER & SCOTTISH WHISKY PATE (*GF)
ORANGE JELLY, STREET BAKESHOP SOURDOUGH CROSTINI, SPICED APPLE & ONION CHUTNEY

BLOODY MARY SOUP (V) (VG) (*GF)
VINE TOMATOES ROASTED WITH THYME, CONFIT GARLIC & ONION, SPIKED WITH GREY GOOSE VODKA AND HENDERSON'S RELISH, STREET BAKESHOP WHOLEMEAL BLOOMER & ARTISAN BUTTER

BAKED GOATS CHEESE (V) (GF)
DRESSED LEAVES, CANDIED WALNUTS, SUN-BLUSH TOMATOES,AGED BALSAMIC, FIG COMPOTE

main course

TURKEY PAUPIETTE (*GF)
FREE-RANGE TURKEY BREAST ESCALOPE, CHESTNUT & CRANBERRY STUFFING, WRAPPED IN PANCETTA, *GARLIC & THYME ROAST NEW POTATOES, PIG IN BLANKET, HONEY-GLAZED CARROTS & PARSNIPS, BRUSSELS SPROUTS, PAN GRAVY, CRANBERRY SAUCE*

SLOW-COOKED BEEF BOURGUIGNON
MELTINGLY TENDER GRASS-FED BEEF IN A RICH STEW OF SMOKED BACON LARDONS, PEARL ONIONS, CARROTS & RED WINE, PUFF PASTRY STAR & CREAMED POTATOES, WHITE TRUFFLE OIL

PAN-SEARED SEA BASS (GF)
CRUSHED ROASTED NEW POTATOES, RATATOUILLE, CRUMBLED FETA, PESTO DRIZZLE, FRIED BASIL

NUTLESS ROAST (V)
PUMPKIN, SUNFLOWER SEEDS, MUSHROOMS & HERBS SLICE, GARLIC & THYME ROAST NEW POTATOES, HONEY-GLAZED CARROTS & PARNSIPS, VEGETARIAN GRAVY & CRANBERRY SAUCE

CREAMY MISO GNOCCHI (VG)
CASHEW & WHITE MISO, DIJON, LEMON, CARAMALISED BRUSSELS SPROUTS, VEGAN PARMESAN

dessert

CHRISTMAS PUDDING, BRANDY CREAM (*GF) (*VG)
EGGNOG CREME BRULEE, GINGER SNAP BISCUIT (*GF)
BISCOFF & GINGER BROWNIE, BISCOFF CRUMB, SPECULOOS ICE-CREAM
AFFOGATO - JUDE'S VANILLA ICE-CREAM, ESPRESSO (*ADD A SHOT OF KAHLUA +3) (*VG)
SELECTION OF ICE-CREAMS (ONE SCOOP) (*VG)
BRITISH ARTISAN CHEESEBOARD: SOMERSET BRIE, LONG CLAWSON STILTON, TAW VALLEY CHEDDAR, DRIED CRANBERRIES, CRANBERRY & RAISIN TOASTS, PHYSALIS, QUINCE (+8 SUPPLEMENT)

*GF=GLUTEN FREE OPTION AVAILABLE / *VG=VEGAN OPTION AVAILABLE - ALL DISHES ARE MADE ON THE PREMISES AND MAY CONTAIN ALLERGENS NOT LISTED IN THE DISH DESCRIPTION. WE ARE NOT AN ALLERGEN FREE KITCHEN. PLEASE ASK YOUR SERVER IF YOU HAVE ANY QUERIES.

Classics Menu

(A selection of classic dishes by Old House at Home are available in addition to our Festive Menu this winter) *dishes are individually priced & cannot be substituted with Festive pre-fixe menu dishes)

STARTERS & LIGHT BITES

OLD HOUSE PRAWN COCKTAIL, WHOLEMEAL BLOOMER & BUTTER - 13.5
JAPANESE-INSPIRED KOMBU CORN RIBLETS, FRESH LIME - 7 (VG)
HOUSE BEER-BATTERED TAIL-ON KING PRAWNS, BLOODY MARY KETCHUP, LEMON (GF) - 12.5
SMOKED MACKEREL PATE, BAKESHOP SOURDOUGH TOAST, HOUSE PICKLED CUCUMBER - 9.5
ASSORTED STREET BAKESHOP BREAD BOARD, BELAZU EXTRA VIRGIN OLIVE OIL & BALSAMIC - 7.5
JEWELLED BAKED TUNWORTH CHEESE, CRANBERRIES, THYME, FLAKED ALMONDS, COINTREAU, STREET BAKESHOP SOURDOUGH & FRESH FIGS (FOR TWO TO SHARE) - 24

OLD HOUSE CLASSICS

LOCAL BEER-BATTERED FISH & CHIPS (GF) 19
FREE-RANGE PICKLED EGG, TRIPLE-COOKED CHIPS, PEAS, LEMON & HOUSE TARTARE SAUCE

THAI GREEN VEGETABLE CURRY (VG) (GF) - 19 (ADD CHICKEN +4)
STEAMED JASMINE RICE, FRESH LIME WEDGE

FROM THE CHARGRILL

OLD HOUSE BEEF BURGER - 20
SMOKED CHEDDAR, LETTUCE, TOMATO, PICKLES, BURGER SAUCE INFUSED WITH GHERKINS & DILL IN A SOFT TOASTED BUN WITH OUR CRISP SALTED FRIES

BLACK & BLUE BURGER - 23
LONG CLAWSON STILTON, STREAKY BACON, TRUFFLE MAYONNAISE & LETTUCE IN A SOFT TOASTED BUN WITH OUR CRISP SALTED FRIES

PLANT BURGER - 19.5
LETTUCE, TOMATO, PICKLES, VEGAN PERINNAISE IN A SOFT TOASTED BUN WITH OUR CRISP SALTED FRIES

ADD EXTRA PATTY - 3 / ADD BACON - 2 / UPGRADE TO TRUFFLE FRIES - 2.5 / UPGRADE TO TRIPLE COOKED CHIPS - 2.5)

BAVETTE STEAK - 28 (GF)
SERVED RARE/MEDIUM RARE, BRANDY & PEPPERCORN SAUCE, ROCKET SALAD, CRISP SALTED FRIES

SIDES & NIBBLES

SALTED SKINNY FRIES - 5
PARMESAN FRIES & TRUFFLE MAYO, DRIZZLED WITH WHITE TRUFFLE OIL - 7
HOUSE TRIPLE-COOKED CHIPS - 6 (*ADD MELTED TAW VALLEY MATURE CHEDDAR - 2)
HOUSE BABY LEAF SALAD, CHERRY TOMATOES, PARMESAN & FRENCH DRESSING
PAN-SEARED TENDERSTEM BROCCOLI, SESAME OIL, FLAKED SEA SALT
MINTED, BUTTERED PETITS POIS
EXTRA BREAD & ARTISAN BUTTER (2 PIECES)
MIXED OLIVES
SMOKED ALMONDS

*MANAGEMENT RESERVES THE RIGHT TO MAKE CHANGES TO THIS MENU AS REQUIRED. DISHES ON THE CLASSICS MENU CAN BE PURCHASED ALONGSIDE DISHES ON THE FESTIVE MENU BUT WILL BE CHARGED AS INDIVIDUAL COURSES AND NOT AT THE SUBSIDISED PRE-FIXE RATE. ALL OF OUR DISHES ARE MADE ON THE PREMISES AND MAY CONTAIN ALLERGENS NOT LISTED IN THE DISH DESCRIPTION. WE ARE NOT AN ALLERGY FREE KITCHEN AND CANNOT GUARANTEE ALLERGENS ARE NOT PRESENT- IF YOU HAVE ANY QUERIES PLEASE ASK A MEMBER OF STAFF.