OLD HOUSE AT HOME
Newnham Green

Sunay Lunch

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

-To Begin-

White Peach Bellini -13.5
White peach puree topped with Prosecco

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

Black forest Old Fashioned - 14.5
Wild Turkey 101, cherry brandy, chocolate bitters

Mixed Olives - 4.5

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

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 (*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

Chicken Liver and Whisky Pate (*gf) - 9
With toasted sourdough crostini , onion and apple chutney

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 (*gf) - 25
Grass-fed, locally farmed beef, served with Yorkshire pudding & creamed horseradish. Served pink

Roast Lamb (*gf) - 25
Locally farmed leg of lamb with mint sauce. 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 boneless chicken leg , wrapped in smoked streaky bacon, with sage & onion stuffing, served with a pig in blanket

Nutless Vegetable Roast (v) -19.5
Pumpkin, Sunflower seeds and mushrooms delicately flavoured with herbs, served with vegetarian gravy

Wild Mushroom & Truffle Risotto(v)(gf) - 18
Earthy forest mushrooms, garlic, thyme, parmesan crisp, drizzled with white truffle oil
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)

Selection of extra vegetables - 3

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 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

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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