

Served 5pm – 10pm daily

Please see our page for chef's special daily dishes



# THE OLD HALL

PUB WITH ROOMS

## STARTERS

**Today's soup** served with sour dough bread and butter 5.95

**Duck and apricot brandy pâté** spiked red onion chutney and brown toast 6.95

**Roasted red pepper houmous** (v) with warm pitta bread 5.95

**Classic prawn cocktail** with a wedge of lemon, brown bread and butter 6.50

**Chargrilled asparagus** (v) sun touched tomato, mozzarella and olive oil drizzle 6.95

## MAINS

**Home-made beef lasagne** shredded beef brisket lasagne with garlic bread and house salad 12.50

**Tandoori sea bass** with mixed salad, Bombay roasted new potatoes, spinach, honey and cucumber yogurt dressing 17.25

**Home Farm steak and ale pie** tender chunks of steak braised in ale with seasonal vegetables, creamed mash, and gravy 14.95

**Fish and chips** hand-battered cod, chunky chips, mushy peas, and tartare sauce 10.95/13.95

**10oz rump steak** with roasted thyme and garlic mushroom, seared plum tomato, and chunky chips 15.95

**Old Hall fish pie**, cod, salmon, and smoked haddock, cheese sauce, summer vegetables and filo pastry 16.95

**Mature cheddar cheese and onion pie** with buttered garden peas and gravy 9.95

**Pan-fried chicken breast**, tomato, chorizo, and pappardelle pasta 13.95

**Aromatic garden greens burger** (v) with a red pepper houmous and mozzarella 13.50

**Old Hall superfood salad** (v) roasted butternut squash, quinoa, pecan nuts, beetroot, kale and feta, lemon olive oil dressing 10.95