

Served 12noon – 5pm daily

Please also see our chef's special daily dishes



THE OLD HALL

PUB WITH ROOMS

STARTERS

Today's soup served with sourdough bread and butter 5.95

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

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

Garlic mushrooms (v) creamy garlic mushrooms, toasted bloomer and crumbled feta 5.95

MAINS

Home-made beef lasagne shredded beef brisket lasagne with garlic bread and house salad 8.95/12.50

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

Pan-fried sea bass with seasonal greens, new potatoes, and lemon butter sauce 15.95

Scampi in a basket with shoestring fries and garden peas 9.95

5oz rump steak served with house salad and shoestring fries 8.25

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

5oz gammon steak with shoestring fries, house salad, and fried egg 6.95

SANDWICHES

Steak ciabatta sautéed mushrooms and spiked red onion chutney 8.95

Club sandwich chicken, bacon, mature cheddar toasted with tomato, lettuce, and mayonnaise 8.45

Fish-finger butty hand-battered cod served with mushy peas and tartare sauce 6.95

Cajun chicken wrap Cajun spiced chicken served in a tortilla wrap with salad and fries 6.95

Add chips 1.50