



Tapas

Patatas Bravas with Aioli £5.00 (v, gf)

Piquillo peppers stuffed with goat's cheese curd and herbs, Mojo Verde £7.50 (v)

Tiger Prawns al pil pil (chilli, Garlic, Parsley.) £11.00 (gf)

Yuk sung (Chinese pulled pork, on a baby gem leaf) £6.50

Crispy cauliflower, 3 flavour dipping sauce £4.50 (v, ve)

Chorizo sautéed with apple and cider £8.00

Boquerones (Anchovy fillets marinated in olive oil parsley and garlic) £5.50 (gf)

Arbequina olives £4.50 (gf)

Bread extra virgin olive oil and aged balsamic £3.50 (n)

Cured meat board (serrano ham, chorizo, Lomo and Cecina) Olive oil biscuits, Pepinillos £18.00

Spanish cheese board (Manchego e,u, Picos blue c,g,p, Garrotxa g,p), Olive oil biscuits, Membrillo, Fig and Almond wheel £17.50 (n, v)

Spanish cured meat and cheese board, (Serrano ham, Lomo, Chorizo, Manchego e,u, Garrotxa,g,p Picos blue, c,g, p) Olive oil biscuits, Fig and Almond wheel, Membrillo, Pepinillos £25.50 (n)
(c =cow's milk, e= ewes' milk, g=goats' milk, p=pasteurised, u=unpasteurised.)

To start

Soup of the day £5.50

Spiced sweet potato and coconut velouté £5.50 (ve, gf)

Beetroot and vodka cured salmon, pickled cucumber, horseradish crème fraiche £7.00 (gf)

Bruschetta of Veal sweetbread, lemon and caper beurre noisette, shallot and parsley salad £8.50

Charred baby aubergine, chick pea salad, homemade butter milk, pomegranate molasses £7.00 (ve, gf)

Vietnameses king prawn and pink grapefruit salad, coconut dressing £8.50 (gf, n)

To Follow

Chicken breast, Jersey royal, tender stem broccoli, garlic and almond sauté, lemon and chive oil. £15.00 (gf,n)

Fillet of lemon sole, wild mushrooms, asparagus, pommes paille, tarragon cream £20.00 (gf)

Fillet of Bream, rocket, parmentier potatoes, marinated cherry tomatoes, salsa verde £17.00(gf)

Punjabi Khadi (vegetable pakora in besan curry sauce) cumin rice, coriander leaf £12.00 (ve, gf)

Tagliatelle of slow roast tomato, courgette, pine nuts, salmoriglio and shaved parmesan. £12.00 (v)

Rib Eye steak, field mushroom, tomato, roast shallot, fries £24 (gf)

Beef and ale pie, buttered greens, choice of mash, fries or jersey royals, and jus £14

Fillet of Haddock in real ale batter, fries, garden or mushy peas, homemade tartare sauce £14.00 (gfa)

Vegie fish and chips (Haloumis, Noori seaweed, real ale batter), fries, garden or mushy peas, homemade tartare sauce £14.00 (gfa)

Old Vol Burger, crisp pancetta, smoked applewood cheese, brioche bun, lettuce, tomato, pickle, coleslaw, onion rings, fries £11.00

Southern fried chicken burger (Chicken breast marinated in butter milk with our own spice blend), crisp pancetta, brioche bun, lettuce, tomato, pickle, coleslaw, onion rings and fries £12.00

Old Vol Steak Ciabatta (sirloin steak, red onion marmalade, smoked applewood), salad and fries £15.00



To finish

Chocolate Brownie, Salted Caramel ice cream. Malted Chocolate sauce £7.50

Vegan Macadamia and Coconut cheesecake, Raspberry compote, Lemon sorbet. £7.50 (gf, ve, n)

Rhubarb clafoutis, Stem Ginger ice cream. £7.00

Tonka bean brulee, Almond tuille. £7.00 (n)

Selection of homemade Ice creams and Sorbets

3 scoops £5.00 (vegan option available)

Selection of British isle cheese, with miller's damsel wafers, homemade pickle (n)

Long Clawson Blue stilton (c, p, v), Wensleydale special reserve (c,v), Sykes Fell (s, p, v), Wookie Hole cave aged

Mature cheddar (c, p, v), Sharpham Ticklemore (g, p, v), Cashel blue (c, p, v)

Complete selection £11.50

Choice of 3 £6.00

(c =cow's milk, e= ewes' milk, g=goats' milk, p=pasteurised, u=unpasteurised.)

Sides

Fries £2.50

Truffle and parmesan fries £5.00

Buttered Jersey royal potatoes £5.50

Buttered greens £4.00

Old vol Mixed salad (mixed leaf, French bean, avocado, spring onion, cherry tomato and cucumber, Honey and mustard dressing.) £4.50 (gf, v)

Rocket and Parmesan salad, Aged balsamic £4.40 (gf)

Peppercorn sauce or Port and Stilton sauce £4.00 (gf)

Kids Menu

Pepperoni pizza ciabatta, fries and salad

Chicken Goujon's, fries and baked beans

Cumberland sausage, Mash potato, Garden peas

Tagliatelle, Homemade, Pesto, Parmesan cheese

£6.00

n= nuts

gf= gluten free

v= vegetarian

ve = vegan

gfa = gluten free available