

The Old Vol

Menu

Please make a member of staff aware of any allergies or intolerances when ordering.



AA Rosette Award for culinary excellence

A discretionary 10% service charge will be added to your bill

To Begin

- Green & Black Kalamata Olives**(GF) (VE) 4.5
- Økende Bakery Bread Board** (GFA) 6
Toasted Sourdough & Focaccia, Whipped Butter, Olive Oil & Balsamic
- Cured Meat & Cheese Board** (to share)..... (GFA) 16
Prosciutto, Serrano Ham, Salami Milano, Colston Bassett, Smoked Applewood, Chutney & Økende Bakery Sourdough
- Roasted Butternut Squash Soup** (VEA) (GFA) 7
Harissa Crème Fraiche, Pomegranate Seeds, Toasted Focaccia
- Pulled Beef & Mozzarella Arancini** 9
12 hour Braised Beef Brisket, Truffle Mayonnaise, Pickled Shallot Rings, Aged Parmesan
- Salmon Tartare** (GFA) (DF)(N) 11
Loch Duart Cured Salmon, Avocado Purée, Grapefruit, Edamame, Soy, Sesame & Yuzu Dressing, Lotus Root Cracker
- Chipotle Miso Glazed Corn Ribs** (N)(VE) (GF)(DF) 8
Togarashi, Sriracha Mayonnaise, Charred Lime
- Burrata Salad**(GF) (N) 11
Honey Roasted Figs, Tomato Salsa, Pickled Red Onion Petals, Charred Sourdough

Main & Grill

- 'Steak & Chips'**
- 10oz Ribeye** (GFA) 34
- 8oz Dry Aged Fillet Steak** (GFA) 38
Our Steaks come with Triple Cooked Chips, Beer Battered Onion Rings, house salad. (Choice Of Peppercorn, Stilton Sauce, Red Wine Sauce £1.5)
- The Old Vol Beef Burger** 18
Toasted Brioche Bun, Double Smashed Beef Patties, Crispy Bacon, Tomato & Chilli Jam, Smoked Applewood, House Fries, Onion Rings
- Moving Mountain Vegan Burger Glazed in Chipotle Miso** .(VE) 16
Toasted Vegan Brioche Bun, Gem Lettuce, Tomato, House Fries, Onion Rings
- Chicken Leek & Tarragon Pie** 18
Honey Glazed Carrot, Seasonal Greens, Bone Marrow Gravy (Choice Of Mash Potato Or Chips)
- Fish & Chips** (DFA) 18
Crispy Battered Haddock, Minted Mushy Peas, Triple Cooked Chips, Curry Sauce, Tartare Sauce
- Tandoori Spiced Chicken Breast**(GF)(N) 22
Butter Sauce, Spinach, Toasted Cashew Nuts, Pilau Rice, Onion Baji, Mint Yoghurt, Poppadom
- Shetland Isle Flamed Mussels**(GFA) 16
'Nduja Butter Sauce, Samphire, Charred Lemon, Sourdough, House Fries
- Grilled Honey Goats Cheese Salad** (V) (GF) 14
Honey Grilled Goats Cheese, Roasted Figs, Olives, Cherry Tomatoes, Red Onion Petals, Mixed Salad Leaves, House Dressing, Fries
- Wild Mushroom Tagliolini** (V) 14
Sautéed Wild Mushrooms, Tarragon White Wine Cream, Parmesan, Mushroom Sourdough Crumb
- Pumpkin Risotto** (VEA)(GFA) 15
Charred Pumpkin, Toasted Pumpkin Seed Granola, Smoked Ricotta, Pickled Shallot Rings

Sides

- Creamy Mash Potato** (V)(GF) 5
- Edamame beans** (VEA)(V)(GF)(N) 5
Togarashi, Sesame, Coriander
- 'Nduja Mac N Cheese,** 8
Pork Crackling, Aged Parmesan
- House Salad**(VE)(GF) 6
Olives, Sundried, Tomatoes, Pickled Red Onion Petals, (add Honey Figs 1.5)
- Triple Cooked Chips** (GF)(VE) 6
with Truffle Paste 2
with Parmesan 1
- Pulled Beef Brisket Loaded Fries** 8
Treacle Braised Beef Brisket, Truffle Mayonnaise, Pickled Jalapeños, Spring Onion
- Seasonal Vegetables** (VEA) (GF) 6
- Skinny Fries**(GF)(VE) 6
with Truffle Paste 2
with Parmesan 1

To Share

- 14oz Chateaubriand** (for 2)..... (GF) 75
Truffle Parmesan Triple Cooked Chips, House Salad, Seasonal Greens, Peppercorn Sauce
- 16oz Côte De Boeuf** (for 2) (GFA) 80
Mash Potato, Honey Glazed Carrots, 'Nduja Mac N Cheese, Peppercorn Sauce

Sandwiches (served 12pm-4pm)

Choice of White Bloomer, or Sourdough, served with fries

- Fish Finger Sandwich** 11
Crispy Battered Haddock, Gem Lettuce, Tartare Sauce
- Roast Beef Sandwich (Served Warm)** 12
Truffle Mayonnaise, Smoked Applewood, Pickled Jalapeños, Mixed Salad Leaf
- Burrata Sandwich** 12
Basil Pesto, Olives, Pickled Red Onion Petals, Mixed Salad Leaf

Desserts

- Chocolate Orange Soft Serve** (GF)(V) 8
Chocolate Fudge, Orange Segments, Candied Orange Peel, Orange Gel, Honeycomb, Hot Chocolate Sauce
- Chocolate Gateaux** 9
Dark Chocolate Delice, Cherry Gel, Dark Chocolate Shards, Poached Cherries, Cherry Sorbet
- Sticky Toffee Pudding** (V) 8
With Caramel Sauce and Vanilla Ice Cream
- Pineapple, Mango & Passionfruit Pavlova**(GF)(V) 8
Mango Salsa, Charred Pineapple, Chantilly Cream, Passionfruit Sorbet
- Coconut Rice Pudding**(VEA)(GF) 8
Mango Salsa, Caramelised White Chocolate, Honey, Passionfruit Sorbet
- Chefs Selection Of 3 Speciality British Cheeses** (GFA) 10
- Chefs Selection Of 5 Speciality British Cheeses** (GFA) 14
Served with House Made Chutney, Fresh Grapes, House Crackers, Pickled Celery

Bento Menu

served Monday-Friday

- Chefs Bento Selection**(N) 25
1 sushi roll, 1 Skewer (2 pieces), Seasoned Rice, Edamame Beans, Hand roll, House Salad
- Mix n Match Bento Selection**(N) 20
1 sushi roll, 1 skewer (2 pieces), Seasoned rice, House Salad

Sushi Roll

- California Maki** 12
Soft Shell Crab, Avocado, Mooli, Masago
- Beet Salmon & Avocado**(N) 10
Beetroot Cured Salmon, Avocado, Furikake, Sriracha Mayo
- Spicy Tuna**(GFA) 11
Tuna, Spring Onion, Spicy Miso Sauce
- Chicken Katsu** 12
Chicken, Mango Chutney Gel, Katsu Curry Dip
- Dragon Roll**(N)(DF) 12
Spiced Prawn, Cucumber, Avocado, Tempura Crunch Teriyaki
- Aromatic Duck**(DF) 10
Crispy Duck, Spring Onion Chilli, Grilled Leek, Old Vol Sauce
- Alpine Roll** (V) 10
Grilled Parsnip, Leek, Carrot, Sweet Potato, Kizami Wasabi
- Asparagus** (VE)(DF)(GFA) 8
Grilled Asparagus, Baby Carrots, Pickled Mooli, Mango Salsa,
- The Old Vol Sushi 'Burger' (2 Piece)**(N) 11
Seasoned Sushi Rice Bun, Tuna, Salmon, Baby Gem, Shallot, Pickled Jalapeno, Spicy Mayo, Soy Ketchup
- 'Old Vol' Sushi Selection Platter (4-6 people)**
Selection of Nigiri, Sashimi, Sushi Rolls and Tempura 110

Ceviche

(slices of raw fish cured in fresh citrus fruit)

- Salmon Ceviche** (5 pieces) Jalapeno Yuzu Dressing, Furikake.. (DF) (GF) 10
- Tuna Ceviche** (5 pieces) Capers, Pickled Jalapeno, Ponzu (N)(DF) 11
- Wagyu Carpaccio** (5 Pieces) Truffle Dressing, Crispy Onion, spring onion..... (DF) 16

V - Vegetarian VE - Vegan VA - Vegan Available N - Contains Nuts
DF - Dairy Free GF - Gluten Free GFA - Gluten Free Available

Sushi

Sashimi

(Sashimi sliced fresh raw fish served with daikon radish, pickled ginger and wasabi)

- Tuna Sashimi** (4 pieces) (DF) (GF) 7
- Salmon Sashimi** (4 pieces) (DF) (GF) 6

Nigiri

(slices of raw fish placed on a rice base)

- Tuna Nigiri** (2 pieces) 6
- Salmon Nigiri** (2 pieces) 5
- Wagyu Nigiri** (2 pieces)(N) 8

Kushiyaki & Small Plates

- Chicken Yakitori** (2 Skewers) (DF) 11
Teriyaki Marinated Chicken Thighs, Pickled Grapes, Rainbow Carrot Sesame Salad, Japanese Vinaigrette
- Japanese Slow Braised Pork Belly Skewers** (2 Skewers) (DF) 10
Sticky Bourbon Tonkatsu, Smoked Parika Popcorn, Spring Onion
- Glazed Miso Aubergine** (2 Skewers) (N) 8
Mango Gel, House Salad, Sesame
- Scallops** 14
Parma Ham Crumb, Yuzu Garlic, Aioli, Fresh Herbs
- Prawn Tempura**(N) 12
King Prawns, Bonito Nori Dust, Spicy Mayo, Coriander

Large Plates

- Trio Of Bao Buns**(N) 16
Pork Banh Mi, Flaked Salmon, Dill Mayo, Teriyaki Beef & Shiitake, Togarashi Fries, House Salad
- 7oz Wagyu on Hot Stones** (GFA) 65
Wagyu Steak Served On Hot Lava Stone, Chives, Blue Cheese Miso, Sichuan Pepper Sauce, Togarashi Fries, Soy Ketchup, House Salad
- Braised Mooli Fondant**(VE) 16
Mooli Braised Fondant in Dashi, Caramelised Cauliflower Purée, Charred Tenderstem Broccoli, Mango Gel, Veggie XO, Dill Oil

Young Volunteers

Mains

- Chicken, Chips, Purple Sprouting Broccoli**(GF) (DF) 8
- Sausage, Mash Potato, Peas** 8
- Beef Ragù, Pappardelle Pasta**(DF) 8
- Tomato and Basil Penne Pasta**(DF) 5
- Macaroni Cheese**(DF) 6
- Kids Sushi Bento Box**(DF) 6
Cucumber Maki Roll, Carrot Maki Roll, Fruit Salad Maki Roll

Desserts

- Vanilla Soft Serve, Mixture of Toppings**(DF) 5
Chocolate Sprinkles, Strawberry Sauce, Chocolate Sauce
- Brownie with Vanilla Ice Cream** 5
- Kids Sticky Toffee**(GF) 5
With Vanilla Ice Cream and Salted Caramel

The Old Vol

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