



# À LA CARTE

The Old Vol

## For The Table

**Green & Black Kalamata Olives (GF)(VG) 4.5**

**Baked Camembert (for two) (GFA)(V) 15**

Rosemary & Garlic Infused Baked Camembert,  
Onion Chutney, Warm Little Brunette Bakery Bread, Chilli Oil

**The Old Vol Bread Board (V)(DFA)(GFA) 7**

Toasted Little Brunette Bakery Bread, Olive Oil & Balsamic, Whipped Butter

**Cured Meat & Cheese Board (to Share) (GFA)(DFA) 16**

Prosciutto, Bresaola, Salami Milano, Colston Bassett,  
Smoked Applewood, Onion Chutney & Toasted Little Brunette Bakery Sourdough

## Starters

**Leek & Potato Soup (GFA)(V)(VGA) 7**

Crispy Leeks, Crumbled Blue Cheese, Toasted Focaccia

**Beef Tataki (GFA)(DF) 9.95**

Rocket Salad, Garlic Crisp, Teriyaki Ponzu, Wasabi Emulsion

**Tempura Tiger Prawns (DF)(N) 9.95**

Japanese Rayu Mayonnaise, XO Sauce, Spring Onion Toasted  
Sesame, Pickled Ginger

**Confit Chicken & Ham Terrine (N) 8**

Apricot Gel, Toasted Pistachios, Charred Sourdough, Orange  
Segments

**Wild Mushrooms on Toast (V)(GFA)(VGA) 8**

Sautéed Wild Mushrooms, Tarragon & White Wine Cream,  
Toasted Brioche, Truffle Emulsion, Aged Parmesan

## Sides

**Tenderstem Broccoli (GF)(V)(VGA) 5**

Tossed in Garlic & Chilli Butter

**Triple Cooked Chips (VGA)(GF)(DF) 6**

With Truffle Mayo 2

With Parmesan 1

**Skinny Fries (VGA)(GF)(DF) 6**

With Truffle Mayo 2

With Parmesan 1

**Caesar Salad (VGA)(GFA) 5**

Gem Lettuce, Croutons, Bacon Crisps, Aged Parmesan,  
Caesar Dressing

**Seasonal Greens (VG)(DFA)(GF) 4**

**Beer Battered Onion Rings (DF) 5**

## Mains

**Guinness & Braised Beef Puff Pastry Pie 18**

Honey Roasted Carrot, Spring Greens, Bone Marrow Gravy (option of chips  
or mash)

**Chicken Caesar Salad (GFA)(DFA) 16.95**

Rosemary & Garlic Marinated Chicken Breast, Gem Lettuce, Croutons,  
Bacon Crisp, Caesar Dressing, Parmesan, House Fries  
(Make it Vegetarian by Swapping Chicken & Bacon Crisp for Halloumi)

**Lamb & Harrisa Ragu (DFA) 17**

Slow Cooked Lamb Shoulder Spiced with Harissa, Rigatoni Pasta, Lemon  
Yoghurt, Parmesan & Herb Crumb, Extra Virgin Olive Oil

**Pan Roasted Hake (GF) 22**

Parisian Potatoes, Tempura Tiger Prawns, Samphire, Bok Choy, Daikon  
Radish, Lobster Bisque

**The Old Vol Smash Burger 19**

Smashed Double Beef Patties, Toasted Brioche Bun, Smoked Streaky  
Bacon, American Cheese, Miso Mayonnaise, House Fries, Onion Rings

**The Old Vol Halloumi Burger (V) 16**

Miso Mayonnaise, Gem Lettuce, Tomato, House Fries, Onion Rings

**Fish & Chips (DFA) 18**

Crispy Battered Haddock, Minted Mushy Peas, Curry Sauce, Triple Cooked  
Chips, Tartare Sauce, Lemon

**Butternut Squash Rigatoni (V)(DFA)(N) 16**

Roasted Butternut Squash, Butternut Squash Purée, Capers & Pine Nut  
Dressing, Crumbled Goats Cheese

**Spiced Lentil & Spinach Dahl (VG)(V)(GFA) 14**

Indian Spiced Red Lentil Dahl, Pilau Rice, Mango Chutney, Poppadom,  
Coriander

## Steaks

**10oz Ribeye (GFA)(DFA) 34**

**Dry Aged Fillet Steak (GFA)(DFA) 38**

Both Served with Café de Paris Butter, Garlic & Chilli Tenderstem  
Broccoli, Onion Rings (option of Triple Cooked Chips or House Fries)

(Add Peppercorn Sauce, Red Wine Jus or Stilton Sauce for £1.5 extra)

**14oz Treacle Glazed Chateaubriand (for two) (GFA) 85**

Parmesan Loaded Fries, Tenderstem Broccoli Tossed in Garlic & Chilli  
Butter, Caesar Salad, Peppercorn Sauce

Please make staff aware of any dietary requirements when ordering.  
A discretionary 10% service charge will be added to your bill

V - Vegetarian VG - Vegan VGA - Vegan Available N - Contains Nuts  
DF - Dairy Free GF - Gluten Free GFA - Gluten Free Available



### Desserts

- Lemon Meringue Pie 8**  
Lemon Torte, Italian Meringue, Candied Lemon Peel, Raspberry Sorbet
- Sticky Toffee Pudding (V) 9**  
Toffee Sauce, Vanilla Ice Cream, Candied Walnuts
- White Chocolate Cheesecake (V) 9**  
Caramelised White Chocolate Shards, Orange Segment, Dulce de Leche, Passionfruit Sorbet
- Trio of Sorbets (VG)(GF) 6**
- Chefs Cheese Selection (GFA) 3 for 12 | 5 for 15**  
Served with House Chutney, Crackers, Pickled Celery & Grapes

### Hot Drinks

Decaf Coffee & Alternative Milks Available

- Espresso 3**
- Double Espresso 3.75**
- Cortado 4**
- Americano 3.75**
- Flat White 4**
- Cappuccino 4**
- Latte 4**
- Macchiato 4**
- Irish Coffee 7**
- Mocha 4.5**
- Hot Chocolate 4**
- Baileys Hot Chocolate 7**
- English Breakfast Tea 3.5**
- Earl Grey Tea 3.5**
- Peppermint Tea 3.5**
- Green Tea 3.5**
- Red Berry Tea 3.5**
- Decaf Tea 3.5**

### Dessert Wines & Cocktails

- Moscato d'As; 'Nivole' 37.5 cl Michele Chiarlo | Italy**  
50ml 3.7 | 375ml 26
- Chateau Suduirant, Castelnau de Suduiraut, 35.5 cl, Sauternes | France**  
50ml 5 | 375ml 35
- Ruby Port, Douro, Barros | Portugal**  
50ml 2.9 | Bottle 40
- Luv Port, Douro, Barros | Portugal**  
50ml 3.5 | Bottle 50
- Espresso Martini 9**
- Old Fashioned 9**

Thank you for choosing to dine with us  
Team Old Vol x

### The Young Volunteers

#### Mains

- Sausage, Mash Potato, Peas 8**
- Chicken Breast, Skinny Fries, Tenderstem Broccoli (GF)(DF) 8**
- Tomato and Basil Penne Pasta 5**

#### Desserts

- Vanilla Soft Serve & Toppings (DF) 5**  
Chocolate Sprinkles, Strawberry Sauce, Chocolate Sauce
- Brownie with Vanilla Ice Cream 5**
- Sticky Toffee Pudding 5**  
Vanilla Ice Cream and Salted Caramel