

# The Old Nol

## MICHAEL BUBLÉ TRIBUTE

### STARTERS

Beetroot and Pine Cured Salmon  
Pickle Radish, Horseradish Buttermilk

Indian Spiced Lamb Kofta  
Achari Yogurt, Kachumber Salad

Celeriac & White Truffle Soup (V/GFA)  
Sourdough Croutons, White Truffle Oil, Celeriac Crisps

### MAINS

Braised Beef Cheek / Chicken  
Creamed Potato, Kale, Red Wine Sauce

Tandoori Monkfish  
Bombay Aloo, Mango Chilly Relish, Makhani Sauce

Wild Mushroom Risotto  
Crispy Enoki Mushroom, Old Winchester

### FROM THE GRILL

Dry Aged Beef Fillet (£12 Supplement)  
9oz Rump Cap Steak (£6 Supplement)

Served with Pomme Anna, Celeriac and Yeast Purée, Peppercorn Sauce

30oz Dry Aged Côte de Boeuf (Serves 2) (£55 Supplement)  
Served with Pomme Anna, Caesar Salad, Peppercorn Sauce

### DESSERT

Chocolate Cremeux (GFA)  
Chocolate Cremeux, Chocolate Rock, Tonka Ice Cream

Sticky Toffee Pudding  
Vanilla Ice Cream, Miso Toffee Sauce

Lemon Posset (GF)  
White Chocolate, Sherbet and Strawberry Sorbet

British Three Cheese Selection (G/F) (£5 Supplement)  
House Chutney, Crackers