

FESTIVE MENU



FOR GROUP BOOKINGS OVER 10



2 Courses £35 | 3 Courses £42

FOR THE TABLE

NOCELLARA OLIVES £5
(GF)(VE)

THE OLD VOL BREAD BOARD (VGA)(DFA) £7
Charred Sourdough, Olive Oil, Aged Balsamic

STARTERS

CRISPY BRIE BITES
Cranberry Sauce

BRAISED BEEF HASH BROWN (GF)
(DFA)
Slow-cooked Oxtail, Black Garlic, Chives

SQUID INK & MISO SALMON (DF)
Pickled Cucumber & Yuzu Emulsion

SOUP OF THE DAY

MAINS

BRAISED BEEF CHEEK (GF)(DFA)
Creamed Potato, Kale, Red Wine Sauce

FISH & CHIPS (N)(DFA)
Pan Fried Hake, Salt & Vinegar Scraps, Mushy Peas,
Tartare Sauce, Triple Cooked Chips

TURKEY ROULADE (GFA)(DFA)
Stuffed Sage & Onion, Creamed Potato, Rainbow
Chard

WILD MUSHROOM RISOTTO (V)(DFA)
(VGA)
Sauteed Wild Mushrooms, Pickled Shallots, Black
Garlic, Crispy Enoki Mushroom, Aged Parmesan

SIDES

TRIPLE COOKED CHIPS £6
Add Truffle Mayo £2 | Add Parmesan £1

FRIES £5
Add Truffle Mayo £2 | Add Parmesan £1

CAESAR SALAD £5
Gem Lettuce, Croutons, Bacon Crisps, Aged
Parmesan, Caesar Dressing

CREAMED CABBAGE £6
Bacon & Chestnut

PIGS IN BLANKETS £6.50

FROM THE GRILL

ALL STEAKS ARE INCLUDED IN OUR LUNCH MENU WITH A SUPPLEMENT CHARGE

90Z RUMP CAP STEAK (GF) £6 SUPPLEMENT

DRY AGED BEEF FILLET (GF) £12 SUPPLEMENT

Both Served with Pomme Anna, Celeriac Yeast Puree, Peppercorn Sauce

30oz DRY AGED CÔTE DE BOEUF (GF) £55 SUPPLEMENT (SERVES TWO)

Served with Pomme Anna, Caesar Salad, Peppercorn Sauce

DESSERTS

CHOCOLATE CREMEUX (GFA)
Chocolate Cremeux, Chocolate Rock, Tanka Ice Cream

STICKY TOFFEE PUDDING
Vanilla Ice Cream & Miso Toffee Sauce

YUZU POSSET
White Chocolate Sherbet & Strawberry Sorbet

BRITISH THREE CHEESE SELECTION
House Chutney Crackers, Quince & Port Gel

KIDS MAINS

SAUSAGE & MASH £8

TOMATO & BASIL PASTA £6

CHICKEN, MASH & CHIPS £8

KIDS DESSERTS

CHOCOLATE BROWNIE & VANILLA ICE CREAM £5

STICKY TOFFEE PUDDING & VANILLA ICE CREAM £5

ICE CREAM £1.5 (PER SCOOP)
Ask your server what flavours are available

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