NEW YEARS DAY CHEF SPECIALS

NEW YEARS DAY -

FOR THE TABLE -

- STARTERS -

NOCELLARA OLIVES £5 (GF)(VE)

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

TEMPURA PRAWNS (DF) £11

Crispy Chilli Oil, Pickled Fennel, Yuzu Mayo

SOUP OF THE DAY (GFA)(DFA) £10

Sourdough Croutons & Pea Shoots

KOREAN FRIED CHICKEN WINGS (GF)(DF) £12 Gochujang & Miso Sauce, Spring Onion, Toasted Sesame

SQUID INK & MISO SALMON (DF) £12 Sake Pickled Mooli, Yuzu Emulusion

TANDOORI MONKFISH (GF)(N) £34

Bombay Aloo, Mango & Chilli Relish, Lemon

Yoghurt, Makhani Sauce

CRISPY BARON BIGOD BRIE £11 **Cranberry Sauce**

BRAISED BEEF HASH BROWN (GF) £12 Slow-cooked Oxtail, Truffle Emulsion, Chives

TRUFFLE MUSHROOM HASH BROWN (V)(GF) £10 Wild Mushroom Duxelles, Black Garlic, Chives

– MAINS –

WILD MUSHROOM RISOTTO (V)(DFA)(VGA) £22 Sautéed Lion's Mane Mushrooms, Pickled Shallots, Black

Garlic, Crispy Enoki Mushroom, Aged Parmesan

THE OLD VOL BEEF BURGER (GFA) £22 (UPGRADE YOUR BURGER TO WAGYU FOR AN EXTRA £3) Beef Patty, Pretzel Bun, Chorizo Jam, Smoked Applewood, Caramelised Onions, Triple Cooked Chips SPINACH RICOTA TORTILINI £24 Lemon & Rosemary, Old Winchester

TURKEY ROULADE (GF)(N) £27

Creamed Potato, Chestnut Brussel

Sprouts, Red Wine Sauce

BRAISED BEEF CHEEK (GFA)(DFA) £26 OR PAN ROASTED CHICKEN (GFA)(DFA) £24 Creamed Potato, Kale, Red Wine Jus

FISH & CHIPS (DFA) £26 Pan Fried Cod, Salt & Vinegar Scraps, Mushy Peas, Tartare Sauce, Triple Cooked Chips

TRIPLE COOKED CHIPS (GF) £6 Add Truffle Mayo £2 | Add Parmesan £1 CREAMED CABBAGE (GF) £6

PIGS IN BLANKETS (DF) £6.5

CAESAR SALAD (GFA) £6 Gem Lettuce, Croutons, Aged Parmesan, Caesar Dressing

FROM THE GRILL

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

90Z RUMP CAP STEAK (GF) £30

DRY AGED BEEF FILLET (GF) £36

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

30oz DRY AGED CÔTE DE BOEUF (GF) £95 (SERVES TWO) Served with Pomme Anna, Caesar Salad, Peppercorn Sauce

DESSERTS -

CHOCOLATE CREMEUX (GFA)(N) £12 Chocolate Cremeux, Chocolate Rock, Hazelnut & Tonka Ice Cream

STICKY TOFFEE PUDDING £9 Vanilla Ice Cream & Toffee Sauce

YUZU POSSET (GF) £11 White Chocolate Sherbet & Strawberry Sorbet

BRITISH CHEESE SELECTION (GFA) 3 FOR £13 | 5 FOR £20 House Chutney, Crackers, Pickled Celery, Quince & Port Gel

- KIDS MAINS -

SAUSAGE & MASH £8 Served with Peas & Gravy

TOMATO & BASIL PASTA £6 Served with Parmesan Cheese

PAN ROASTED CHICKEN (GFA) £8 Served with Mash or Chips

- KIDS DESSERTS -

CHOCOLATE BROWNIE £5 Served with Vanilla Ice Cream

STICKY TOFFEE PUDDING £5 Served with Vanilla Ice Cream

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

Please make a member of staff aware of any allergies or intolerances when ordering. A discretionary 10% service charge will be added to your bill

- SIDES — Herb Infused Cream & Chestnut

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