

# NEW YEARS EVE

## FOR THE TABLE

TEMPURA OYSTERS £5  
ADD CAVIAR (£5 SUPPLEMENT)  
2 Oysters, Yuzu & Crispy Chilli

NATURAL OYSTERS £5  
ADD CAVIAR (£5 SUPPLEMENT)  
2 Oysters, Mignonette Dressing

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

## STARTERS

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

CRISPY BARON BIGOD BRIE £11  
Cranberry Sauce

TEMPURA PRAWNS (DF) £11  
Crispy Chilli Oil, Pickled Fennel, Yuzu Mayo

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

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

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

SOUP OF THE DAY (GFA)(DFA) £10  
Sourdough Croutons & Pea Shoots

## MAINS

SCOTTISH HALIBUT (GF) £34  
(ADD CAVIAR £5)  
Sherry Glaze Salsify, Salsify Puree, Champagne Sauce

TURKEY ROULADE (GF)(N) £27  
Creamed Potato, Chestnut Brussel Sprouts, Red Wine Sauce

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

BEEF WELLINGTON (SERVES TWO) £100  
(PRE-ORDER ONLY)  
Pomme Anna, Salsify Puree, Bearnaise or Red Wine Sauce

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

SPINACH RICOTA TORTILINI £24  
Lemon & Rosemary, Old Winchester

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

## SIDES

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

CREAMED CABBAGE (GF) £6  
Herb Infused Cream & Chestnut

PIGS IN BLANKETS (DF) £6.5

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

## FROM THE GRILL

MAKE IT SURF & TURF | ADD HALF A LOBSTER £20 OR FULL LOBSTER £40

9OZ 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

ADD BEARNAISE SAUCE (£3 SUPPLEMENT)

## 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

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