LUNCH MENU

AVAILABLE 12-3 | MON-FRI

2 Courses £20 | 3 Courses £25

— FOR THE TABLE —

 $\begin{array}{c} {\rm BAKED\ CAMEMBERT\ (GFA)\ (FOR\ TWO)\ \pounds 15} \\ {\rm Caramelised\ Onion\ Chutney,\ Toasted\ Sourdough,} \\ {\rm Roasted\ Garlic} \end{array}$

TEMPURA PRAWNS (GF)

Pickled Fennel, Yuzu Mayo, Crispy Chilli Oil

MIXED OLIVES (GF)(DF)(VE) £5

THE OLD VOL BREAD BOARD $(GFA)(DF)(VG) \ \pounds 7$ Charred Sourdough, Olive Oil, Aged Balsamic

— FIRST COURSE —

CHICKEN LIVER PARFAIT (GFA)

Fig Chutney, Crispy Chicken Skin, Toasted Sourdough

MOZZARELLA ARANCINI (V) Tomato Fondue, Basil Crème Fraiche,

SOUP OF THE DAY (GFA)(VG)
Toasted Sourdough Croutons

SECOND COURSE

THE OLD VOL FISH & CHIPS (DFA)(GFA)
Crispy Battered Haddock, Triple Cooked Chips,
Pea & Mint Crush, Tartare Sauce

PAN ROASTED CHICKEN (GFA)(N) Potato Rosti, Koffman Cabbage, Walnut Ketchup, Chicken Sauce SAUSAGE & MASH Country Sausages, Whipped Mash Potato, Rainbow Chard, Gravy, Salsa Verde

THE OLD VOL BEEF BURGER (GFA)
Beef Patty, Truffle Mayonnaise, Caramelised
Onions, Brioche Bun, Smoked Streaky Bacon,
Triple Cooked Chips

CAULIFLOWER TIKKA MASALA (V)N)(GF) Tikka Roasted Cauliflower Steak, Makhani Sauce, Baji Scraps, Bombay Aloo, Lemon Yoghurt

— FROM THE GRILL —

90Z RUMP CAP STEAK (GF) £12 SUPPLEMENT DRY AGED BEEF FILLET (GF) £15 SUPPLEMENT

Served with Braised Roscoff Onions, Triple Cooked Chips, Mushroom Purèe, Peppercorn Sauce

30oz DRY AGED CÔTE DE BOEUF (GF) £65 SUPPLEMENT (SERVES TWO) 14oz CHATEAUBRIAND (GF) £50 SUPPLEMENT (SERVES TWO)

Served with Braised Roscoff Onions, Triple Cooked Chips, Peppercorn Sauce, Mushroom Purèe, House Salad

_ LIGHT BITES ____

SAUSAGE SANDWICH £10

Country Sausages, Caramelised Onion Chutney, Apple Sauce

CRISPY CHICKEN SANDWICH £10

Buttermilk Fried Chicken, Gochujang Miso, Baby Gem, Served with Mini Soup of the Day

ROAST BEEF SANDWICH(GFA)(V) £10

Baby Gem, Truffle Mayo, Caramelised Onions, Salsa Verde

_ SIDES _

TRIPLE COOKED CHIPS (GF)(DF) £6 Add Truffle Mayo £2 | Add Parmesan £1 MISO HISPI CABBAGE (GF)(N) £6 Dem Miso Glazed Hispi Cabbage, Yuzu Mayonnaise, Furikake HOUSE SALAD (GFA) £5
Gem Lettuce, Lollo Rosso, Croutons,
Aged Parmesan, Ranch Dressing

SEASONAL GREENS (GF) £5

THIRD COURSE -

CHOCOLATE CREMEUX (N)(V)(GFA)
Hazelnut Praline & Feuilltine Shards, Dulce De
Leche, Blood Orange Sorbet

STICKY TOFFEE PUDDING (V) Vanilla Ice Cream & Toffee Sauce APPLE & RHUBARB CRUMBLE (V)(N) Apple & Rhubarb Compote, Ground Almond Topping, Stem Ginger Ice Cream

BRITISH 4 CHEESE SELECTION (GFA)
House Chutney, Crackers, Pickled Celery, Quince & Port Gel

THE YOUNG VOLUNTEERS

SAUSAGE & MASH £8 Served with Peas & Gravy

TOMATO & BASIL PASTA (DFA) £6
Served with Parmesan Cheese

PAN ROASTED CHICKEN (GFA)(DFA) £8
Served with Garden Peas, Mash or Chips

CHOCOLATE BROWNIE (V) £5
Served with Vanilla Ice Cream

STICKY TOFFEE PUDDING (V) £5
Served with Vanilla Ice Cream

ICE CREAM (GF) $\pounds 1.5$ (PER SCOOP) Ask your server what flavours are available

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