

LUNCH MENU

AVAILABLE 12-3 | MON-FRI

2 Courses £20 | 3 Courses £25

FOR THE TABLE

BAKED CAMEMBERT (GFA) (FOR TWO) £15
Caramelised Onion Chutney, Toasted Sourdough,
Roasted Garlic

MIXED OLIVES (GF)(DF)(VE) £5

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

FIRST COURSE

PRAWN & SALMON
COCKTAIL
Marie Rose, Mixed Leaf,
Pickled Cucumber

SPICED LAMB KOFTA (GF)(DFA)
Pickled Red Onion & Cucumber, Pomegranate,
Coriander, Lemon Yoghurt

CHICKEN LIVER PARFAIT
Chargrilled Wild Garlic Focaccia,
Onion Chutney, House Pickles

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

SAUSAGE & MASH
Country Sausages, Whipped Mash Potato,
Rainbow Chard, Gravy

CHICKEN CAESAR SALAD (GFA)
Pan Roasted Chicken, Crispy Bacon, Mixed Leaf,
Caesar Dressing, Shaved Parmesan, Croutons

CHARGRILLED PORK RIBEYE (GFA)(DFA)
Pork Ribeye, Parmesan & Rosemary Polenta, Tender Stem
Broccoli, Tomato Tapenade, BBQ Pineapple Ketchup

PAN FRIED STONE BASS (GF)(N)
Pan Fried Stone Bass, Cauliflower & Thyme
Puree, Capanata, Samphire, Sauce Vierge

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

PEA & GOATS CHEESE RISOTTO (GF)(V)(VGA)
English Asparagus, Aged Parmesan,
Crispy Hens Egg, Black Garlic

FROM THE GRILL

100Z RUMP CAP STEAK (GF) £12 SUPPLEMENT

DRY AGED BEEF FILLET (GF) £20 SUPPLEMENT

Served with Braised Roscoff Onions, Triple Cooked Chips, Mushroom Purée, 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 Purée, House Salad

SIDES

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

TENDERSTEM BROCCOLI (N) £7
Hummus, Crispy Chilli Oil & Toasted
Flaked Almonds

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 & CHERRY CRUMBLE (V)
Apple & Black Cherry Compote, Ground Almond
Topping, Vanilla Ice Cream

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

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.

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) £1.5 (PER SCOOP)

Ask your server what flavours are available

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