À LA CARTE

FOR THE TABLE

BAKED CAMEMBERT (FOR TWO) £15 Onion Chutney, Toasted Foccacia, (GFA)

MIXED OLIVES (GF)(DF)(VE) £5

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

- STARTERS -

BUTTERMILK FRIED CHCIKEN (N) £11
Pineapple Hot Sauce, Watermelon, Mint,
Sesame, Spring Onion

PRAWN TEMPURA £10 Yuzu Mayo, Fennel, Chilli Oil ENGLISH BURRATA £12 Heritage Tomatoes, Olive Tapenade, Pistachio Crumb, Garlic Oil (N)

SALMON TATAKI (DF) £12
Pickled Cucumber, Radish, Yuzu Kosho
Kimchi, Wasabi Emulsion, Rice Crackers

SOUP OF THE DAY £8
Toasted Foccacia Croutons (GFA)(VG)

SMOKED DUCK BREAST (N) £12 Salt Baked Beetroot, Whipped Goats Curd, Caramelised Orange, Hazelnuts, Parsley Oil

____ MAINS _

PORK FILLET (DFA) £22

Parmesan & Lemon Polenta, Parma Ham, Rainbow Chard, Compressed Apple, Tomato Tapenade, Shoulder Croquette CHICKEN CAESAR SALAD (GFA) £17
Pan Roasted Chicken, Crispy Bacon, Mixed Leaf,
Caesar Dressing, Shaved Parmesan, Croutons

PEA & GOATS CHEESE RISOTTO (GF) $(\text{VGA}) \; \pounds 18$

English Asparagus, Aged Parmesan, Crispy Hens Egg, Black Garlic PAN FRIED HAKE (DF)(GFA) £24 Chorizo & Tomato Cassoulet, Nappa Cabbage, Chilli & Lemongrass Oil, Potato Scraps WILD MUSHROOM LINGUINI (V) £18 Sauteed Wild Mushrooms, Spinach, Rosemary Cream

— FROM THE GRILL ———

10Z RUMP CAP STEAK £30 80Z DRY AGED BEEF FILLET £40

Served with Minted Ratte Potato, Tempura Enoki Mushroom, Heritage Tomato, Watercress Salad, Lovage Dressing, Boderlaise Sauce (GF) (DF)

30oz DRY AGED CÔTE DE BOEUF £95 (SERVES TWO) 14oz CHATEAUBRIAND £85 (SERVES TWO)

Served with Minted Ratte Potato, Tempura Enoki Mushroom, Heritage Tomato, Watercress Salad, Lovage Dressing, Boderlaise Sauce (GF) (DF)

— THE OLD VOL CLASSICS -

THE OLD VOL BURGER £20

Beer Braised Beef Brisket, Monterey Jack Cheese, Crispy Onions, Confit Garlic Aioli, Chips

SAUSAGE & MASH £18

Country Sausages, Whipped Mash Potato, Kale, Gravy

THE OLD VOL FISH & CHIPS £18

Crispy Battered Haddock, Triple Cooked Chips, Pea & Mint Crush, Tartare Sauce (DFA)(GFA)

— SIDES —

TRIPLE COOKED CHIPS (GF)(DF) £6

CHOCOLATE CREMEUX (GFA)(N)(V) £10

Hazelnut Praline & Feuilltine Shards, Dulce De

SEASONAL GREENS (GF) £5

Add Truffle Mayo £2 | Add Parmesan £1

HOUSE SALAD £5
Gem Lettuce, Lollo Rosso, Croutons, Aged
Parmesan, Caesar Dressing (GFA)

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

— DESSERTS –

LEMON POSSET (GF) £8
Rhubarb Compote, Meringue Shards,
Candied Lemon Peel

STICKY TOFFEE PUDDING £8
Vanilla Ice Cream & Toffee Sauce

Leche, Blood Orange Sorbet

BRITISH 4 CHEESE SELECTION (GFA) £16

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

DIG-A-SAURAUS ICE CREAM £5 Vanilla Bean Ice Cream, Milk Chocolate Dinosaurs

SKULL DIGGERY ICE CREAM $\pounds 5$ Chocolate Ice Cream, White Chocolate Skulls

The Cold Col

TheOldVol



61 Caythorpe Rd, Caythorpe, NG14 7EB





