

CHRISTMAS A LA CARTE

Seasonal Menu

2 Courses £25 | 3 Courses £30

STARTERS

THE OLD VOL BREAD BOARD
Charred Foccacia & Sourdough, Olive Oil,
Balsamic, whipped olive oil butter (GFA)
(DF)(VG)

SOUP OF THE DAY
Toasted Foccacia Croutons (GFA)(VE)

PORK KOROKKE
Kimchi Hot Sauce, Sunomono, Yuzu
Emulsion, Sesame Seeds

MACKEREL
Ceviche, Chorizo, Pickled Cucumber, Pork
Crackling, Sour Cream

MAINS

SWEET POTATO, SPINACH & GOATS
CHEESE PASTILLA
Sun Dried Tomato & Chickpea Cassoulet,
Chargrilled Broccoli, Salsa Verde (V)

THE OLD VOL BURGER
Beef Patty, Streaky Bacon, Smoked Applewood
Cheddar, Spiced Tomato Chutney, Crispy
Shallots, Chips

TURKEY ROULADE
Wrapped in Streaky Bacon, Spiced Braised
Cabbage, Sprout Tops, Parsnip Puree, Roast
Carrot, Fondant Potato

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

FROM THE GRILL

All Served with: Chargrilled Cep, Spinach Puree, Hashbrown Chips, Rarebit, Green peppercorn sauce

10oz RUMP CAP STEAK £8 SUPPLEMENT

SIDES

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

SEASONAL GREENS (GF) £6

ROASTED ROOT VEGETABLES £6
Honey & Thyme Glaze

CHARGRILLED BROCCOLI £6
Lemon Aioli

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

CREAMY MASH £6
Crispy Onions, Herb Oil

DESSERTS

COFFEE CHEESECAKE
Chocolate Cremieux, White Chocolate Aero, Cherry
Sorbet

BANANA CREME
Rum & Pink Peppercorn Syrup, Roasted
Banana Puree, Coconut Sorbet, Pineapple
Carpaccio

PANETTONE BREAD & BUTTER PUDDING
Honeycomb Ice Cream, Vanilla Anglaise

BRITISH 3 CHEESE SELECTION (GFA) £5 SUPPLEMENT
House Chutney, Crackers, Pickled Celery, Quince & Port Gel

(V) - Vegetarian | (GF) - Gluten free | (GFA) - Gluten Free Available | (N) - Contrains Nuts | (DF) - Dairy Free | (DFA) - Dairy Free 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