

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, Focaccia

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

MIXED OLIVES (GF)(DF)(VE) **£5**

FIRST COURSE

BUTTERMILK FRIED CHICKEN (N)
Pineapple Hot Sauce, Watermelon, Mint,
Sesame, Spring Onion

ENGLISH BURRATA (N)
Heritage Tomatoes, Olive Tapenade, Pistachio
Crumb

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

PRAWN TEMPURA
Yuzu Mayo, Fennel, Chilli Oil,
Furikake

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

SECOND COURSE

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

CHARGRILLED CHICKEN CARBONARA
Truffle & Crispy Pancetta Carbonara, Rigatoni,
Parmesan

SAGE & RICOTTA TORTELLINI
Butternut Veloute, Spinach, Goats Cheese,
Sage Oil, Crispy Cavallo Nero

SZECHUAN & HONEY GLAZED DUCK BREAST
Sweet Potato, Pak Choi, BBQ Pineapple, Katsu
Sauce, Toasted Coconut
£4 SUPPLEMENT

LAMB & MINT PIE
Served with Mash, Purple Sprouting Broccoli,
Tarragon Cafe Au Lait Sauce

BEETROOT RISOTTO (GFA)(D)(V)(VE)
Salt Baked Beetroot, Crispy Bocconcini, Garlic &
Thyme Emulsion, Pickled Carrots

SAUSAGE & MASH
Country Sausages, Whipped Mash Potato,
Kale, Gravy

THE OLD VOL BURGER
Beer Braised Beef Brisket, Monterey Jack
Cheese, Crispy Onions, Confit Garlic Aioli, Chips

PAN FRIED HAKE (DF)(GFA)
Chorizo & Tomato Cassoulet, Nappa Cabbage,
Chilli & Lemongrass Oil, Potato Scraps

FROM THE GRILL

100Z RUMP CAP STEAK (GF) **£12 SUPPLEMENT**

DRY AGED BEEF FILLET (GF) **£20 SUPPLEMENT**

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

30oz DRY AGED CÔTE DE BOEUF (GF) **£65 SUPPLEMENT** (SERVES TWO)

14oz CHATEAUBRIAND (GF) **£50 SUPPLEMENT** (SERVES TWO)

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

JACKET POTATOES

All Served With A House Salad

**Not Included In The Lunch Time Deal*

BBQ BRAISED BEEF BRISKET
Truffle Mayo, Crispy Onions, Chives **£12**

CHARGRILLED CHICKEN
Smoky Streaky Bacon, Smoked Applewood, Siracha BBQ Sauce, Lime
Creme Fraiche **£12.50**

WHITE CRAB MEAT
Yuzu Mayo, Avocado Puree **£12.50**

MUSHROOM STROGONOFF
Sour Cream, Paprika **£12.50**

ADD EXTRA CHEESE **£2**

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, Caesar Dressing

SEASONAL GREENS (GF) **£5**

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.

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

BRULEE RICE PUDDING (GF)
Mango Puree, Alphonso Mango Sorbet,
Fresh Berries

BRITISH 3 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

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

SKULL DIGGERY ICE CREAM £5
Chocolate Ice Cream, White Chocolate Skulls

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