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 CHICKEN (N) £11
Pineapple Hot Sauce, Watermelon, Mint,
Sesame, Spring Onion

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

SALMON TATAKI (DF) £12
Pickled Cucumber, Radish, Yuzu Kosho

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

— MAINS —

BRAISED PORK CHEEK £12
Caramelised Celeriac, Miso Puree, Pickled
Red Cabbage, Potato Hey & Jus

Kimchi, Wasabi Emulsion, Rice Crackers

SZECHUAN & HONEY GLAZED DUCK BREAST £25 Sweet Potato, Pak Choi, BBQ Pineapple, Katsu Sauce, Toasted Coconut LAMB & MINT PIE £20
Served with Mash, Purple Sprouting Broccoli,
Tarragon Cafe Au Lait Sauce

CHARGRILLED CHICKEN CARBONARA £19 Truffle & Crispy Pancetta, Rigatoni, Parmesan

CHARGRILLED PORK CHOP £19 Whipped Mash, Cavolo Nero, Peppercorn Sauce

BEETROOT RISOTTO (GFA)(D)(V)(VE) £18 Salt Baked Beetroot, Crispy Bocconcini, Garlic & Thyme Emulsion, Pickled Carrots PAN FRIED HAKE (DF)(GFA) £24 Chorizo & Tomato Cassoulet, Nappa Cabbage, Chilli & Lemongrass Oil, Potato Scraps

SAGE & RICOTTA TORTELLINI £19 Butternut Veloute, Spinach, Goats Cheese, Sage Oil, Crispy Cavallo Nero

FROM THE GRILL

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

Served with Potato Terrine, Tempura Enoki Mushroom, Confit Heritage Tomato, Boderlaise Sauce (GF) (DF) 30oz DRY AGED CÔTE DE BOEUF $\pounds 95$ (SERVES TWO)

14oz CHATEAUBRIAND £85 (SERVES TWO)

Served with Potato Terrine, Tempura Enoki Mushroom, Confit Heritage Tomato, 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) $\pounds 6$ Add Truffle Mayo $\pounds 2$ | Add Parmesan $\pounds 1$

SEASONAL GREENS (GF) £5

HOUSE SALAD £5

CHOCOLATE CREMEUX (GFA)(N)(V) £10

Hazelnut Praline & Feuilltine Shards, Dulce De

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

Gem Lettuce, Lollo Rosso, Croutons, Aged Parmesan, Caesar Dressing (GFA)

DESSERTS -

BRULEE RICE PUDDING (GF) $\pounds 10$ Mango Puree, Alphonso Mango Sorbet, Fresh Berries

House Chutney, Crackers, Pickled Celery, Quince & Port Gel

STICKY TOFFEE PUDDING £8
Vanilla Ice Cream & Toffee Sauce

Leche, Blood Orange Sorbet

BRITISH 4 CHEESE SELECTION (GFA) £16

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 $\pounds 5$ Vanilla Bean Ice Cream, Milk Chocolate Dinosaurs

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

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