

DECEMBER À LA CARTE

FOR THE TABLE

BAKED CAMEMBERT (FOR TWO) £15
Spiced Apple Chutney, Charrgrilled Foccacia, (GFA)

MIXED OLIVES £5
(GF)(DF)(VE)

THE OLD VOL BREAD BOARD £8
Charred Foccacia & Sourdough, Olive Oil,
Balsamic, whipped olive oil butter (GFA)(DF)(VG)

STARTERS

BEEF CARPACCIO £14
Smoked Goats Curd, Salt Baked Beetroot,
Sourdough, Beef Fat Aioli, Naturism (GFA)

SCALLOPS £18
Compressed Cucumber, Coriander Sauce Vierge,
Puffed Wild Rice, Massaman Sauce, Coriander Oil

ENGLISH BURRATA £12
Blood Orange, Honey Roast Beetroot, Candied
Walnut Brittle, Seed pesto (GFA)(VE)

PORK KOROKKE £14
Kimchi Hot Sauce, Sunomono, Yuzu
Emulsion, Sesame Seeds

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

MACKEREL £13
Ceviche, Chorizo, Pickled Cucumber, Pork
Crackling, Sour Cream

MAINS

COD & MUSSELS £23
Line Caught Cod, Poached Mussels, Clams,
Samphire, Charlotte Potatoes, Dill Butter Sauce,
Preserved Lemon (GFA)

DUCK BREAST £24
Duck Breast, Sweet Potato, Blackberry,
Spiced Duck Leg Choux Farce (GFA)

PORK FILLET £23
Parmesan Polenta, Olive Tapenade, Shoulder
Stuffed Shallot, Black Pudding, Charred Apples,
Crispy Prosciutto (GFA)

**SWEET POTATO, SPINACH & GOATS
CHEESE PASTILLA £18**
Sun Dried Tomato & Chickpea Cassoulet,
Chargrilled Broccoli, Salsa Verde (V)

PUMPKIN & SAGE TORTELLINI £19
Butternut Veloute, Crispy Sage, Pecorino,
Toasted Pumokin Seeds (DFA) (VG)

CHAR SIU MONKFISH £27
Potato Terrine, Bok Choi, Pickled Mooli,
Coconut, Sesame

TURKEY ROULADE £26
Wrapped in Streaky Bacon, Spiced Braised
Cabbage, Sprout Tops, Parsnip Puree, Roast
Carrot, Fondant Potato

FISH & CHIPS £18
Crispy Battered Haddock, Triple Cooked Chips,
Pea & Mint Crush, Tartare Sauce (DFA)
(GFA)

THE OLD VOL BURGER £20
Beef Patty, Streaky Bacon, Smoked Applewood
Cheddar, Spiced Tomato Chutney, Crispy
Shallots, Chips

FROM THE GRILL

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

10oz RUMP CAP STEAK £30
8oz DRY AGED BEEF FILLET £40
30oz DRY AGED CÔTE DE BOEUF £95 (SERVES TWO)
14oz CHATEAUBRIAND £85 (SERVES TWO)

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 £10
Chocolate Cremieux, White Chocolate Aero, Cherry
Sorbet

BANANA CREME £10
Rum & Pink Peppercorn Syrup, Roasted
Banana Puree, Coconut Sorbet, Pineapple
Carpaccio

**PANETTONE BREAD & BUTTER PUDDING
£12**
Honeycomb Ice Cream, Vanilla Anglaise

BRITISH 4 CHEESE SELECTION (GFA) £16
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