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VALENTINES DAY

3 COURSES FOR £65 PER PERSON

FOR THE TABLE

TEMPURA OYSTERS **£5 EACH**

XO Hot Sauce, Pickled Fennel,
Aioli

MIXED OLIVES
(GF)(VE)

OYSTERS MIGNONETTE **£5 EACH**

THE OLD VOL BREAD BOARD (GFA)
Chargrilled Focaccia, Roasted Garlic, Olive
Oil, Aged Balsamic

STARTERS

SOUP OF THE DAY (GFA)
Garlic Croutons, Herb Oil

BAKED CAMEMBERT (GFA)(FOR TWO)
Spiced Apple Chutney, Toasted Sourdough

CHICKEN LIVER PARFAIT (GFA)
Crispy Chicken Skin, Plum Chutney, Chargrilled
Brioche, Pickles

PAN SEARED SCALLOPS **£16**
Chorizo Jam, Charred Sweetcorn,
Chicken & Truffle Sauce

SPICED LAMB KOFTAS (GF)
Hummus, Feta, Jalapeno, Mojo Verde,
Watermelon

WILD MUSHROOM & CONFIT
GARLIC ARANCINI
Sun Dried Tomato Tapenade, Basil Emulsion

MAINS

BEEF WELLINGTON (SERVES 2)
Crispy Potato Terrine, Caesar Salad,
Truffle Emulsion, Pickled Red Onion Rings,
Green Peppercorn Sauce **£30 Supplement**

BEEF RAGÙ
Parmesan Cream, Rigatoni,
Rosemary Crumb

WHOLE GRILLED LOBSTER THERMIDOR
(TO SHARE)
Herb Roasted Pink Fir Potatoes, Samphire,
Butter Poached Mussels & Clams, Lobster
Bisque **£40 Supplement**

LAMB BOURGUIGNON (GFA)
Potato Terrine, Rainbow Chard, Tarragon
Emulsion

STONEBASS (GF)
Roasted Potato, Romesco, Chilli Roasted
Broccoli, Yuzu Dressing

GNOCCHI PUTTANESCA (GFA)
Tomato, Olive Sugo, Salsa Verde,
Gruyere | Add Chicken **£5**

TRUFFLE & BURRATA RAVIOLI
CARBONARA (VGA)
Crispy Chard, Pecorino

FROM THE GRILL

CHARGRILLED BAVETTE STEAK
8OZ DRY AGED BEEF FILLET

30oz DRY AGED CÔTE DE BOEUF (SERVES TWO) **£30 Supplement**

14oz CHATEAUBRIAND (SERVES TWO) **£30 Supplement**

All Served with Crispy Potato Terrine, Caesar Salad, Truffle Emulsion, Picked Red Onion Rings, Green Peppercorn Sauce

SIDES

TRIPLE COOKED CHIPS (GF)(DF)
Add Truffle Mayo | Add Parmesan

TENDERSTEM BROCCOLI
Lemon Alioli

HOUSE SALAD
Gem Lettuce, Lollo Rosso, Croutons, Caesar
Dressing, Parmesan

SEASONAL GREENS (GF)

DESSERTS

BANANA STICKY TOFFEE
PUDDING
Salted Caramel Sauce, Clotted Ice Cream

BRITISH 4 CHEESE SELECTION
House Chutney, Crackers, Pickled Celery, Quince & Port
Gel, Grapes

CHOCOLATE & CHERRY DELICE
Amarena Cherry Syrup, Honeycombed Ice Cream,
White Chocolate Aero

ESPRESSO CRÈME BRÛLÉE
Pistachio Ice-Cream, Coffee Gel

ASSIETTE OF DESSERTS

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 Old Vol



TheOldVol



TheOldVolunteer



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