

# M E N U

## STARTERS

### Homemade soup of the day

With bloomer bread and butter

### Breaded calamari rings<sup>†</sup>

With a red pepper & sweet chilli dipping sauce

### Stilton & peppercorn mushrooms

Toasted muffin, topped with sautéed Paris brown mushrooms, peppercorn sauce and crumbled blue Stilton

### Roasted aubergine

Stuffed with ratatouille in a rustic tomato sauce and topped with a garlic & parsley crumb. Served with a dressed salad garnish, with toasted mixed seeds

### Crispy breaded garlic mushrooms

With mayonnaise and dressed mixed leaves

### Chicken liver pâté

With a cherry compote and toasted brown bloomer bread

### Crayfish & prawn cocktail<sup>†</sup>

With baby gem lettuce, house cocktail sauce and brown bloomer bread and butter

### Black pudding and bubble & squeak stack

Savoy cabbage & baked potato cake, topped with black pudding, streaky bacon, a poached free-range egg and Hollandaise sauce

### Scallops with crispy bacon<sup>†</sup>

On a bed of minted pea purée, with a garlic & parsley butter

### *Perfect for sharing*

### House sharing platter<sup>†</sup>

Crispy breaded prawns, breaded garlic mushrooms, chicken nuggets, onion rings, garlic ciabatta, rosemary-salted fries, with BBQ sauce and Frank's RedHot® sauce

### Nachos to share

With Cheddar, mozzarella, tomato salsa, sour cream, guacamole and jalapeños

## M A I N S

### *The Classics*

#### Mixed grill

Pork sausage, 6oz Black Angus sirloin steak, farm-assured chicken breast, gammon steak, black pudding and a free-range egg. Served with chips, Paris brown mushrooms, peas and half a thyme-roasted tomato

#### Hand-battered fish and chips<sup>†</sup>

A large skinless cod fillet, with triple-cooked chips, tartare sauce and your choice of peas or mushy peas



#### Breaded Whitby scampi and chips<sup>†</sup>

With triple-cooked chips, tartare sauce and your choice of peas or mushy peas

#### Slow-cooked lamb shank

With champ mash, peas, carrots, fine beans and broccoli, in a rich mint gravy

#### Duo of chicken\*

A chicken supreme with a mini chicken & portobello mushroom pie. Served with parmesan, tomato & basil mashed potato, fine beans, carrots, broccoli, peas and a white wine & chive sauce

#### British beef & ale pie\*

British beef in Ruddles ale gravy, in a hot-water pastry, with champ mash, peas, carrots, fine beans, broccoli and gravy

#### Traditional sausages and mash

Suffolk pork & parsley sausages, champ mash and a beef dripping gravy, topped with crispy shallots

#### Hunter's chicken

Chicken breast with bacon, in BBQ sauce, topped with mature Cheddar. Served with chips, peas, coleslaw, half a thyme-roasted tomato and onion rings

#### Chicken & bacon Caesar salad

Baby gem lettuce with Italian hard cheese, croûtons and a drizzle of Caesar dressing

#### Vegetarian

#### Luxury mac 'n' cheese

Cheddar, goat's cheese and Italian hard cheese, with crispy shallots, spring onion, a fresh salad and garlic bread

#### Sweet potato & kale salad

A warm kale, sweet potato & mixed-leaf salad, tossed in our mango, chilli & pineapple dressing and topped with a blend of lightly toasted mixed seeds

### *Chef's Selection*

#### The ultimate fish and chips<sup>†</sup>

Battered plaice fillet, battered scallop, breaded prawns and Whitby scampi, served with triple-cooked chips, mushy peas, grilled lemon and tartare sauce

#### Duo of lamb\*

9oz lamb rump steak with a mini lamb hot pot, served with champ mash, fine beans, carrots, broccoli, peas and a red wine & tarragon sauce

#### Sea bass & scallop risotto<sup>†</sup>

Grilled sea bass fillets and pan-fried scallops, served over a smooth and creamy prawn, pea & chive risotto

#### Beef rib with BBQ pulled pork\*

Slow-cooked beef rib on the bone, served with a treacle & Bourbon glaze, BBQ pulled pork, coleslaw and rosemary-salted fries

#### Grilled sweet chilli salmon<sup>†</sup>

On a warm kale, sweet potato & mixed-leaf salad, tossed in our mango, chilli & pineapple dressing and topped with a blend of lightly toasted mixed seeds

#### Roasted beetroot & horseradish risotto

Topped with red onion, feta cheese, peas, rocket and toasted mixed seeds

#### Indian banquet

A feast of eastern spices and flavours, each of our richly fragrant curries is served alongside lemon-scented basmati rice, naan bread, saag aloo, poppadums, bhajis and raita



#### With chicken jalfrezi

#### With chicken tikka masala

#### With tandoori vegetable masala

#### Sizzling chicken fajitas

With warm tortillas, served with grated Cheddar, mozzarella smoky tomato salsa, guacamole and sour cream

#### Chicken, pancetta & white wine pie\*

A shortcrust pie, with a puff pastry lid, served with champ mash, fine beans, carrots, broccoli, peas and gravy

#### Creamy fish pie<sup>†</sup>

Haddock, salmon, smoked haddock and prawns in a creamy sauce, topped with mashed potato. Served with fine green beans, carrots, broccoli and roasted cherry tomatoes

## B U R G E R S

Our burgers are served in a sesame-seeded bun, with salad and mayonnaise, plus rosemary-salted fries and coleslaw

#### Wagyu burger 10.99

The unique marbling of wagyu beef gives it a silky, buttery taste. Our wagyu burger is topped with mature Cheddar and streaky bacon, with spicy kimchi ketchup on the side

#### Hog roast burger 9.89

Gammon burger and sausage burger, topped with BBQ pulled pork and warm apple sauce, with sage & onion stuffing on the side

#### Cheddar & smoked bacon burger 8.99

Beef burger, topped with mature Cheddar and streaky bacon, with burger relish on the side

#### Southern-fried chicken burger 8.49

Tender spicy-coated chicken breast, with a chipotle dip

#### Spicy quinoa burger 8.29

Pepper, onion, edamame beans, spinach, jalapeños and lime-flavoured radish, in panko & sesame seed breadcrumbs, with spicy kimchi ketchup

## STEAKHOUSE

### 1. CHOOSE A CUT

#### 7oz fillet

21-day-aged steak, tender and lean, with a delicate flavour – exceptional when served rare

#### 10oz rib eye

28-day-aged steak, succulent and intensely flavoursome, ideally cooked medium or above – to release the flavour



#### 8oz sirloin

28-day-aged steak, beautifully tender and juicy, sirloin is perfect served medium rare

#### 8oz rump

28-day-aged steak – big and full of flavour, this versatile cut can be cooked any way you like

Our steaks are served with triple-cooked chips, Paris brown mushrooms, a thyme-roasted tomato and a fresh watercress garnish

### 2. CHOOSE A FREE TOPPING

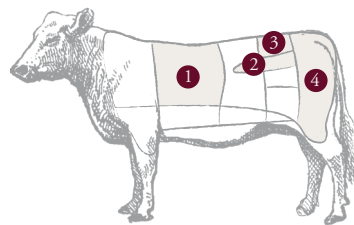
Tarragon butter  
Honey BBQ rub  
Garlic & parsley butter  
Peppercorn sauce  
Diane sauce

### 3. ADD SOMETHING EXTRA

Calamari rings<sup>†</sup>  
Breaded scampi<sup>†</sup>

#### *For a lighter option, 'go solo'*

Want your steak without the chips (or your burger without the bun and fries)? We can swap them for a fresh, crisp and lightly dressed salad. Just ask your server.



① Rib eye ② Fillet ③ Sirloin ④ Rump

#### *The story behind the steaks*

We source our Black Angus beef from grass-fed, pasture-reared cattle, which provides fine marbling throughout the meat and enhances its flavour profile

SIDES

Triple-cooked chips   
Rosemary-salted fries   
Onion rings

Bloomer bread and butter   
Seasonal vegetables   
Dressed side salad

Garlic bread   
Add Cheddar & mozzarella – for an extra 50p

SANDWICHES & JACKET POTATOES

Available until 5pm, Monday–Saturday

Sandwiches

All of our sandwiches are freshly made to order and served with coleslaw and a dressed mixed-leaf salad. Choose white or brown bloomer bread

Chicken and smoked bacon  
With mayonnaise

Slow-cooked BBQ pulled pork  
With melted mature Cheddar and sweet apple sauce on toasted bloomer

Brie, roasted red onion and cherry tomato   
With smoky tomato relish on toasted bloomer

Cheddar, mozzarella and honey-roast ham  
With caramelised red onion chutney

Hand-battered fish fingers†  
With tartare sauce

Soup and a sandwich  
Add soup to your choice of sandwich – for an extra £1.69

Jacket Potatoes

Crisp and fluffy British jacket potato, served with butter, a dressed mixed-leaf salad and coleslaw

Cheddar & mozzarella   
Add baked beans – for an extra 50p

Prawns†  
With a house cocktail sauce

Tuna mayonnaise†

BBQ pulled pork  
With sour cream and chives

DESSERTS

Classic banoffee pie   
With clotted cream ice cream

Millionaire’s caramel cheesecake   
Sprinkled with chocolate-coated toffee popcorn. Served on an indulgent drizzle of toffee sauce

Luxury dairy ice cream and sorbet 3.89  
Your choice of three scoops from the following delicious flavours:  
Clotted cream • Chocolate • Naturally vegan vanilla • Mince pie • Lemon sorbet •



Bakewell tart   
Served warm, with double cream and cherry compote

Sticky toffee & date pudding   
Served warm with clotted cream ice cream

Eccles cake shortbread   
Served warm with mince pie ice cream

Chocolate & coconut torte   
On a crumbly nut base, served with Beechdean naturally vegan vanilla ice cream

Kentish Bramley apple & blackberry crumble pie   
Served warm with custard

Rhubarb & custard sponge   
Light sponge, topped with a crunchy golden syrup crumble, served warm with custard

Triple-chocolate brownie   
Served warm, with chocolate ice cream and chocolate sauce  
20p will be donated to Macmillan Cancer Support

British cheese board and crackers for one   
A tasty mix of mature Cheddar, Stilton and soft, creamy Brie – with grapes, celery and caramelised red onion chutney

THERE’S ALWAYS TIME FOR A CUPPA

Why not relax with a cup of tea or coffee and a delicious cake? Just ask a team member.

SUNDAY ROAST  
FROM ONLY £8.99

Spoil yourself every Sunday with our family-sized feast of lovingly cooked roasts  
Beef • Lamb • Pork • Chicken • Vegetarian

FIZZ FRIDAY

TWO GLASSES OF PROSECCO  
£5

GH MUMM CHAMPAGNE  
£25 PER BOTTLE

Available all day Friday

VALUE MEALS FROM

£4.99 each

See value menu for details

Our children’s menu is full of little dishes for little appetites, plus puzzles to keep them entertained.

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Suitable for vegetarians. Suitable for vegans. \*May contain alcohol. †May contain fish bones or shell.

For every triple-chocolate brownie sold, £0.20 plus VAT will be paid to Macmillan Cancer Support (paid to Macmillan Cancer Support Trading Limited a wholly owned subsidiary of Macmillan Cancer Support to which it gives all of its taxable profits) a registered charity in England & Wales (261017), in Scotland (SC039907) and in the Isle of Man (604).  
Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.  
All weights are approximate prior to cooking. Scampi may contain one or more tails. Fish, poultry and shellfish dishes may contain bones and/or shell. Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely ‘free from’ traces of allergens. Our menu descriptions do not list all ingredients. Some dishes may contain alcohol which may not be listed on the menu. Please ask your server before ordering if you are concerned about the presence of allergens in your food. Full allergen information is also available at www.oldenglishinns.co.uk