



Old House Inn

Pub & Rooms

Nibbles

£3 each

Marinated olives | Home-made breads, oil and balsamic | Spiced Tortilla chips, tomato chilli salsa

Starters

Soup of the day & home-made bread	£6
Indian thali, chana pyooree, paratha, brinjal chutney, raita, bhaji	£7
Beetroot cured salmon, honey dill sauce, home-made granary bread	£8
Sausage & black pudding Scotch-egg, old house brown sauce	£8
Fried dusted whitebait with aioli	£7
Warm crispy duck and watercress salad	£7/£12
Seared Scallops, pea purée, chorizo	£9

Our Roasts

Surrey Hills Sirloin of Beef	£16
New season roasted leg of Lamb	£16
Loin of pork with crackling	£15

FAMILY TWO COURSE SHARING BOARDS

A mixture of all our roasts followed by a variety of desserts

£22.00 per person

Mains

Chargrilled chicken Caesar salad, garlic croutons, anchovies, Sussex parmesan	£12
32 Day dry-aged 10oz rib-eye steak	£23
Salmon, lime & paprika fishcake, tomato chilli salsa, dressed leaves	£12
Summer vegetable gnocchi, pea velouté, basil pesto	£12
Local beer battered fish & triple cooked chips, home-made tartare, garden peas	£14
Pie of the day, seasonal vegetables, creamy mash	£13
Fillet of Seabream, warm niçoise	£13

Sides

£4 each

Triple cooked chips | German potato salad, crispy bacon | Seasonal vegetables |
Caesar dressed baby gem | Skinny fries | Tender steam broccoli, almond butter

All our dishes are made to order using fresh ingredients from local suppliers. Please note that some dishes may contain allergens; please advise us of any allergies or dietary requirements before ordering.

A discretionary service charge of 10% will be added to your bill