



THE OLD HOUSE INN

Aperitifs & nibbles

Moose Mule spritz Delicious botanical & herb blend topped with ginger ale & soda	£6.00
Black Cow bloody Mary Black Cow Vodka infused with our spicy Old House Bloody Mary mix	£6.00
Marinated olives Rustic breads, oil and balsamic Spiced tortilla chips & salsa Poppadum, mango chutney & raita	£3.95
Honey glazed chipolatas Port and balsamic glazed chorizo Homemade toasted flatbread & roasted carrot hummus	£5.00

Starters

Leek and potato soup, chive & cheddar beignet (v, gf)	£6.50
Sausage & black pudding Scotch egg, caramelised apple purée	£8.00
Chargrilled halloumi & vegetable skewers, sweet chilli dip (v, gf)	£7.00
Smoked mackerel pâté, horseradish mayonnaise, wholemeal bread	£7.00
Crispy chilli squid, fresh red chilli, garlic mayonnaise (gf)	£7.95
Smoked wood pigeon breast, braised & charred chicory, poached rhubarb (gf)	£8.00
Warm crispy duck salad, hoisin sauce, crispy seaweed (gf)	£8.00 £15.00

Grill

Both Served with chunky hand cut chips, cherry vine tomatoes, portobello mushroom and truffle dressed watercress

Surrey Farms 8oz rib eye £24.00
Recommended served medium

Surrey Farms 8oz Sirloin £22.00
Wine Pairing – Chateau La Courolle St Emillion, 2015, France. A seductive and full-bodied bouquet, with a round and powerful taste

Peppercorn sauce | Blue cheese sauce £1.50

Old House beef burger £14.00
Red onion, tomato and fresh leaf salad. Served with skinny fries and red cabbage slaw.

Streaky bacon | Portobello mushroom | Mature cheddar | Blue cheese £1.50

Mains

Red lentil & aubergine dahl, poppadum, steamed basmati rice (ve, gf) £13.00

Black bean and quinoa chilli & spiced sweet potato crisps (ve, gf) £14.00

Pie of the day, seasonal vegetables, buttered mash, gravy £15.00

Ringwood beer-battered haddock, chunky chips, tartare, garden peas £15.00

Pan-fried sea bream, Parmentier potatoes, braised leeks, saffron mussel cream sauce (gf) £18.00

Corn fed chicken breast, dauphinoise potato, wild mushrooms, pink peppercorn sauce (gf) £17.00

Slow cooked shoulder of lamb, Anna potato, confit cherry tomato, cavolo nero, red wine jus (gf) £19.00

Monkfish tail wrapped in sushi nori, prosciutto ham, udon noodle, shiitake, mushroom, ginger broth £22.00
Beer pairing – 61 Deep Pale Ale. Deliciously hoppy and golden

Sides

Chicken salt chunky chips | Tender stem broccoli in almond butter | Seasonal greens | Aspen fries | Beer-battered onion rings | Gruyere cheese & cauliflower mash £4.00

A discretionary service charge of 10% will be added to your bill. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.