



# THE OLD HOUSE INN

## Starters

Leek and potato soup, chive & cheddar beignet (v)	£6.50
Sausage & black pudding Scotch egg, caramelised apple purée	£8.00
Chargrilled halloumi and vegetable skewers, sweet chilli dip (v, gf)	£7.00
Smoked mackerel pate, horseradish mayonnaise & wholemeal bread	£7.00
Crispy chilli squid, fresh red chilli & garlic mayonnaise (gf)	£7.95
Smoked wood pigeon breast, with 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, red onion, tomato, fresh leaf salad, skinny fries, red cabbage slaw £14.00

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

## 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

## Bar snacks

Marinated olives | Rustic breads, oil and balsamic | Spiced tortilla chips & salsa | Poppadum, mango chutney and raita £3.95

Honey-glazed chipolatas | Port & balsamic glazed chorizo | Homemade toasted flatbread and roasted carrot hummus £5.00

## Sandwiches

*All served with skinny fries & a dressed, mixed leaf salad*

Honey-roasted ham & English mustard £9.00

Smoked salmon, rocket leaves & cream cheese £9.00

Barbers 1833 mature cheddar with spiced tomato & red onion chutney £8.00

Hoisin confit duck wrap, sweet chilli sauce, cucumber and spring onion £9.00

## 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

Honey roasted ham, free-range eggs, chips £13.00

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

Reigate royal sausage and mash, red wine gravy £14.00

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

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.