



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

Sunday

All served with beef dripping roast potatoes, honey roasted root vegetables, buttered greens, Yorkshire pudding and our rich red wine gravy

Surrey farms rump of Beef (served pink)	£16.00
Sussex loin of pork	£15.00
Roasted leg of lamb	£17.00

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
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