



## STARTERS & SALADS

Flat Bread <i>humous, almonds</i> 5	BBQ Hot Wings <i>chilli, lime</i> 5	Loaded Corn Chips <i>sour cream, guacamole, cheese, jalapeno</i> 5	Scottish Smoked Salmon <i>tattie scones, creme fraiche</i> 8.5	Devilled Whitebait <i>Bloody Mary dip</i> 6
Cobb Salad <i>crumbled blue cheese, dressing</i> 7.5	Pork, Garlic & Fennel Scotch Egg 6.5	Classic Caesar Salad <i>iceberg, cos, garlic sourdough, Parmesan dressing</i> 7 add pulled roasted Norfolk chicken 14	Air-dried Beef <i>grilled nectarines, watercress, Parmesan &amp; balsamic dressing</i> 8	Soup of the Day <i>crusty bread</i> 6

## ROTISSERIE & GRILL

All rotisserie dishes are brined in our homemade recipe for 24 hours and are patiently spit-roasted over charcoal

Lamb Kofta <i>mint yoghurt, soured cabbage, salad, flatbread</i> 12.5	Smoked BBQ Back Ribs <i>rum BBQ glaze, celeriac &amp; apple slaw</i> Half rack 12 Whole rack 22	House Dry-rub Norfolk Chicken <i>bacon crumb, cos salad</i> Half 12 Whole 22
Pork Ribeye "Smokey Joe" <i>loaded jacket potato, sour cream, bacon crumb</i> 16.5	Surf & Turf <i>7oz aged beef fillet, red king prawn tails, dirty fries, garlic &amp; parsley butter</i> 27.5	Aged 8oz Rump Steak <i>mushroom mac 'n' cheese, bacon crumb, cos salad</i> 18.5
Sharing Platter (serves 2) <i>whole Norfolk chicken, lamb kofta, hot wings, half rack smoked BBQ back ribs and a choice of 3 sides</i> 60		

## PUB

Whole Grilled Plaice <i>new potatoes, sorrel &amp; samphire butter</i> 17.5	7oz British Brisket Burger <i>cheese, bacon, house slaw, baby gem, fries, melted onion relish</i> 14.5 add fried egg 1	Monkfish & Smoked Bacon <i>charred pepper, tomato sauce</i> 18.5
Red Thai Butternut Curry <i>steamed jasmine rice</i> 14.5	Steak & Ale Suet Pudding <i>buttered kale &amp; champ</i> 14	Falafel Burger <i>house slaw, spiced avocado, herb dressing, sweet potato fries</i> 14.5 add halloumi 1.5

A BIT ON THE SIDE  
3.5 each

SAUCES  
1.5 each

Sweet Potato Fries | Mushroom Mac 'N' Cheese | Thin / Dirty Fries  
Buttery Mash | House Slaw | Grilled Corn Cob | Wilted Greens  
Rocket & Watercress Salad | Loaded Bake Potato, Sour Cream & Bacon Crumb

Garlic & Parsley Butter | Gravy | BBQ | Brandy & Green Peppercorn | Melted onion burger relish

## SUNDAYS

Served with roasted potatoes, roasted vegetables, seasonal greens, pan gravy

Roasted Beef <i>Yorkshire pudding</i> 18.5	Roasted Chicken <i>chipolata, sage &amp; onion stuffing</i> 17.5	Slow-roasted Pork <i>apple sauce</i> 17.5
Sharing Platter (serves 2) <i>beef, chicken, pork, all the trimmings</i> 50		

## PUDDINGS

Chocolate & Orange Cheesecake	7
Dutch Apple Crumble Pie, <i>custard</i>	7
Sticky Banana Toffee Pudding	7
Brownie & Raspberry Parfait Sandwich	7
Profiterole, <i>honeycomb ice cream, hot chocolate sauce</i>	7
Pineapple Tart Tatin, <i>rum &amp; raisin ice cream</i>	8.5
British Cheese Plate, <i>oatcakes, grapes, chutney</i>	3 for 8   5 for 12
Selection of ice-cream & sorbets	6
Add a scoop of ice cream	2

theoldhouseinn.co.uk | [f](#) /OldHouseInn | [@oldhousecophorne](#) | +44 (0) 1342 718529

If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. vg=vegan, v=vegetarian, gf=gluten free