



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 & 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 & 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>70% aged beef fillet, red king prawn tails, dirty fries, garlic & 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 & samphire butter</i> 17.5	70% 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 & champ</i> 14	Falafel Burger <i>house slaw, spiced avocado, herb dressing, sweet potato fries</i> 14.5 add halloumi 1.5

<p>A BIT ON THE SIDE 3.5 each</p> <p>SAUCES 1.5 each</p>	<p>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</p> <p>Garlic & Parsley Butter Gravy BBQ Brandy & Green Peppercorn Melted onion burger relish</p>
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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 & 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 2

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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