



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	Cold Water Prawn Cocktail <i>spiced avocado, bread & butter</i> 9/17.5	Devilled Whitebait <i>Bloody Mary dip</i> 6
Summer Melon Salad <i>Parma ham, cucumber & pickled ginger</i> 8	Pork, Garlic & Fennel Scotch Egg 6.5	Classic Caesar Salad <i>iceberg, cos, garlic sourdough, Parmesan dressing</i> 7 <i>add pulled roasted Norfolk chicken 14</i>	Heritage Tomato Bruschetta <i>buffalo mozzarella & grilled peppers</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	BBQ Belly Pork <i>loaded jacket potato, celeriac & apple slaw</i> 17.5	House Dry-rub Norfolk Chicken <i>bacon crumb & cos salad</i> Half 12 Whole 22
Char-grilled Tuna <i>Greek salad, crumbled feta, lemon & olive oil</i> 18.5	Surf & Turf <i>7oz aged beef fillet, red king prawns, dirty fries, garlic & parsley butter</i> 27.5	Aged 8oz Rump Steak <i>thin fries, tomato & basil salad</i> 19.5

Sharing Platter (serves 2)

whole Norfolk chicken, lamb kofta, hot wings, BBQ belly pork and a choice of 3 sides 60

PUB

Roast Cod Fillet <i>aubergine caponata & tenderstem broccoli</i> 17.5	Chicken & Ham Hock Pie <i>buttered greens & champ</i> 14	Ploughman's Platter <i>raised pork pie, Scotch egg, pâté, pickles, bread & butter</i> 15.5
Persian Spiced Lentil Cauliflower & Chickpea Curry <i>steamed jasmine rice</i> 14.5	7oz British Brisket Burger <i>cheese, bacon, house slaw, baby gem, fries & melted onion relish</i> 14.5 <i>add fried egg 1</i>	Falafel Burger <i>house slaw, spiced avocado, herb dressing, & sweet potato fries</i> 14.5 <i>add halloumi 1.5</i>

A BIT ON THE SIDE
3.5 each

Tenderstem Broccoli | Thin Fries | Buttery Mash | House Slaw | Greek Salad | Wilted Greens
Rocket & Parmesan Salad | Loaded Bake Potato, Sour Cream & Bacon Crumb
Sweet Potato Fries £4 | Dirty Fries £4

SAUCES 1.5 each

Garlic & Parsley Butter | Gravy | BBQ | Bearnaise | Chimichurri

SUNDAYS

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

Roasted Beef <i>horseradish sauce</i> 19.5	Roasted Chicken <i>chipolata, sage & 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
English Strawberry Shortbread Mess	7
British Cheese Plate, <i>oatcakes, grapes, chutney</i>	3 for 8 5 for 12
Selection of ice creams & 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.