



STARTERS

Flatbread <i>humous, almonds</i> 6	BBQ Hot Wings <i>chilli, lime</i> 5	Somerset Brie & Truffle Toastie <i>chicory</i> 7.5	Grilled King Prawns <i>mango, chilli & pepper salsa</i> 9 for 3 / 17.5 for 6	Salt & Pepper Squid <i>aioli</i> 8
Field Mushroom, Garlic & Parsley Kiev 7	Pheasant Cock-a-Leekie Terrine <i>raisin chutney</i> 8	Greek Salad <i>crumbled feta, mint & lemon olive oil</i> 8	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, soused cabbage, salad & flatbread</i> 13.5	Slow-cooked Belly Pork <i>pumpkin & hazelnut, black pudding croquettes</i> 18.5	House Dry-Rub Norfolk Chicken <i>bacon crumb & cos salad</i> Half 14.5 Whole 24.5
South Coast Catch of the Day <i>please see specials board</i> 19	Venison Haunch <i>braised red cabbage & gratin potatoes</i> 21	Aged Walter Rose Steaks <i>tomato, field mushroom, chunky chips</i> 8oz rump 21 12oz sirloin on the bone 35

Wiltshire Pork Mixed Grill (serves 2)

fillet, slow-cooked belly, black pudding, pigs in blankets, apple compote, gratin dauphinoise & crackling 60

PUB

Old House Fishcake <i>kale, poached egg & parsley sauce</i> 15	Beef & Ale Pie <i>winter greens & buttery mash</i> 15.5	Crab Mac'n'Cheese <i>fennel & rocket</i> 20
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> 16 <i>add fried egg 1</i>	Artichoke Ravioli <i>roast pumpkin, calvo nero & mushroom broth</i> 16.5

A BIT ON THE SIDE
4 each

Thin Fries | Buttery Mash | Braised Red Cabbage | Greek Salad
Rocket & Parmesan Salad | Gratin Dauphinoise | Winter Greens, Chilli & Lemon Butter
Chunky Chips | Dirty Fries

SAUCES 1.5 each

Peppercorn | Bearnaise | Garlic Parsley Butter | Red Wine Jus

SUNDAYS

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

Roasted Beef <i>horseradish sauce</i> 20	Roasted Chicken <i>chipolata, sage & onion stuffing</i> 18.5	Slow-roasted Pork <i>apple sauce</i> 18.5
Sharing platter (serves 2) <i>roast beef, chicken, pork & all the trimmings</i> 50		

PUDDINGS

Chocolate & Orange Cheesecake	7.5
Treacle Tart <i>clotted cream</i>	7.5
Sticky Banana Toffee Pudding	7.5
Hot Chocolate Fondant <i>vanilla ice cream</i>	8.5
Caramelised Apple Tart <i>vanilla ice cream</i>	8.5
Almond Milk Panna Cotta <i>sloe gin poached pear</i>	7.5
British Cheese & Chutney <i>oatcakes and grapes</i>	3 for 8.5
Selection of Ice Creams & Sorbets	6
Add a scoop of ice cream	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.