

Summer Menu

At the Old House we love our food and believe in homemade grub. All our food is produced in house including our speciality sausages. Due to the care that is taken over each dish and the freshness of the ingredients, some dishes may take more time to prepare. In-case of any queries relating to dishes please ask our waiting staff. So relax and make yourself at home.

Sandwiches

All our sandwiches are freshly prepared to order. Served on white or brown bread, and are garnished with a dressed leaf salad. Add a side dish to any small bite, sandwich or main meal for only £1.50

Hot Salt Beef Sandwich with caramelised onion and dijon mustard. £4.95

Homecured Spiced Ham with salad leaves, beef tomato and persimmon chutney. £5.65

Dried Beef Tomato, Spinach and Black Olive Romesco. (V)£4.95

Roasted Red Pepper with Rosemary and roast Garlic Ricotta. (V)£4.95

The Ultimate Chip Butty (V)£3.50

Add Bacon 80p

Add Cheese 80p



Salads And Small Bites

Grilled Asparagus, Fennel and Cherry Tomato with lemon dressing. (V)£5.25

New Potato, Walnut and Stilton Salad (V, GF)£4.95
Add Bacon 80p

Sweet Pimento Sausage, Shaved Pecorino and Roasted Pepper with chilli dressing (GF)£5.25

Homemade Pork and blackpudding Scotch Egg Salad £5.25

Soup of the day £3.50

Humous and Pitta (V)£2.95

Mains

Grilled Barnsley Lamb Chop on sauteed spring Greens and new Potatoes, finished with Spring Onion Gravy. £8.95

Homemade Sausage. served with a bbq bean pot, corn on the cob, coleslaw and chips. £5.95
(see specials board)

Homemade Deep Fill Quiche: Hot or Cold £5.95
With persimmon chutney and mixed herb leaf salad.
(see specials board for filling)

Beer Battered Fillet of Haddock with Hand Cut Chunky Chips and Garden Peas. £6.95

Sweet Potato Crab Cakes with a Dressed leaf salad and Homemade Red Pepper and Sweet Chilli Salsa. £5.95

Grilled Polenta, Goats Cheese and Dried Beef Tomato (V) £5.95

with a Black Olive Tapenade and a dressed leaf salad.

10oz Gammon Steak with peppered peach, garden peas and chips. £7.95

Classic Beef Burger with Hand Cut Chips £5.95
Add Bacon 80p
Add Cheese 80p

Butternut Squash and Ricotta Lasagne with Salad and Garlic Bread (V)£5.50

Chargrilled Chicken Marinated in Paprika and Lemon (GF)£7.25
With Sauteed New Potatoes, Crisp Bacon and Spring Green vegetables.



Desserts

Apricot and Bourbon Cheesecake £3.75

Rhubarb Cheesecake £3.75

Eton Mess (GF)£3.75

Treacle Tart £3.75

Cheese Board and Port £5.50

Sides

Chunky Chips

Onion Rings

Green Salad

Buttered Spring Greens

Corn on the Cob

All Sides £1.95 or £1.50 with a sandwich or main meal.

(V – Vegetarian, GF – Gluten free)

If you have any dietary requirements inform a member of staff and we will try to accommodate it as well as possible.

Sunday lunch

£7.95

A hot bowl of soup to start

Followed by either

Rib of beef , Pork Loin or Nut Roast.

Served with duck fat roast potatoes, homemade yorkshire pudding, 'REAL' gravy, steamed green vegetables and roasted root vegetables

Served every Sunday from 12.00pm

In all of the meat dishes on our main menu the gravies are made from homemade stocks. This involves roasting the bones from the particular meat, covering with water and simmering for several hours to extract as much flavour as possible from the bones to create the stock. In this way a far superior flavour and texture can be achieved than a stock made from using normal stock cubes and water. This is what we call a 'Real Gravy'.



the

old house

House Guests

Blue Moon

ABV: 5.4 %
American wheat beer



A wheat beer that is not German, a revelation to us all. This refreshing summer's drink is a lot lighter than its German counterparts. The effervescent quality of this bottle fermented beer makes it a lot more lighter and thirst quenching than an Erdinger. Traditionally drank with a wedge of orange to help bring out the botanicals.

Anchor Old Foghorn

ABV: 8.8 %
North America



A barley wine style beer. This highly hopped beer uses only Cascade hops and is matured for three months to give it a distinctly complex flavour. This beer is a welcome addition to the Anchor family and is a perfect after dinner sipper! A slightly sweet start leads to combustion of liquorice right at the end.

Estrella Damn

ABV: 4.6%
Spain



A light pale lager with a refreshing clean taste and dry finish. One to bring back holiday memories and the taste of summer.

Cellis White

ABV: 5%
Dutch



This is truly a great wheat beer. Bold, rounded aroma, with a full, sweet, complex taste. The Celis White pours well, with a strong head and lush, cloudy body. A kick of citrus flavor adds to the overall intensity without tipping the balance to become yet another novelty-flavor beer

Raging Bitch Flying Dog

ABV: 8%
North America



Fruity esters and yeasty sweetness that only Belgian beers can pull off. Until now. Massive grapefruit pith and outrageous sour fruit intertwine with a sweet malt finish and a bitter attack from an armada of late hops. A golden amber ale full of flavor. If you like Goose island IPA or even Sierra Nevada, *this is definitely for you!*

Pacifico Clara

ABV: 4.5%
North America



A Crisp and refreshing beer, that makes a nice change from Corona or Modelo. Mild husk grass and lemon notes. This beer has to be the love child of Corona and Budvar.