

THE OLD SPOT

LUNCHTIME MENU

Monday to Saturday · 12pm–3pm

GOOD FOOD · COOKED FRESH TO ORDER



OUR “DOORSTEP” SANDWICHES

Breaded fish finger goujons, tartare sauce, lemon (F)	14
Smoked bacon, brie, cranberry sauce	13
Carved honey and mustard ham, mustard mayonnaise	13
Warm roast beef, melted stilton, caramelised onion	14
Goats cheese, baby leaves, chilli jam (V)	13

Served on white, granary or ciabatta bread with crisps and a salad garnish.

TO START

Homemade soup, toast (GFA)	8.5
Sage and apple Scotch egg, mustard mayonnaise, watercress (GF)	10
Creamy wild mushroom bruschetta (V, VEA, GFA)	8.5
Crispy whitebait, pickled fennel, lemon, dill mayonnaise (GFA)(F)	8
Kalamata olives, breads, balsamic dip (GF)	9

THE MAIN EVENT

Pan-fried pork chop, dauphinoise potatoes, seasonal vegetables, mustard and peppercorn sauce (GFA)	22
Pancetta-wrapped cod fillet, parsley mash, confit tomatoes, capers (GFA)(F)	22
Today's homemade pie, buttery mash, seasonal vegetables, gravy	20
Mushroom and truffle burger, chunky chips, cheese, caramelised onion, lettuce, burger sauce (V, VEA)	16
Loaded beef burger, bacon, cheese, pickles, lettuce, burger sauce, chunky chips	18
Classic fish and chunky chips, mushy or garden peas, lemon (GF)(F)	19
Chestnut and mushroom gnocchi, charred leek, pine kernels, creamy cider sauce (V, VEA)	16

PUDDINGS

Sticky toffee pudding, lashings of toffee sauce, custard	7.5
Rich chocolate brownie, ice cream	7.5
Crème brûlée, shortbread biscuit	7.5
Trio of ice cream — please ask for today's flavours	7.5
Soft, hard and blue cheeses, crackers, chutney and fruit	13



We are allergen aware. Please advise us of any allergies or ask for information about our dishes before ordering.

V vegetarian · VE vegan · GF gluten free · GFA gluten free available · N nuts · F fish · DFA dairy free available · VEA vegan available