



Lunch Menu

Served Monday-Friday 12.00-14.00 / Saturday 12.00-16.00

Nibbles

Bread with Oil & Balsamic GFA 2.95

Bread & Butter GFA 2.95

Garlic Bread GFA 2.95

Marinated Olives GF 3.00

Breaded Whitebait, homemade tartar sauce 4.00

Starters

Homemade Leek & Potato Soup

Selection of fresh breads GFA / VEGAN AVAILABLE 5.50

Local Brixworth Pâté

Winter chutney, leaves & toasts GFA 6.50

Prawn & Flaked Salmon Salad

Tomato & paprika mayo GF 6.95

Breaded Butterfly King Prawns

Sweet chilli dipping sauce 6.75

Grazing Boards

Old Northamptonshire

Roasted ham, pork pie, Brixworth
pâté, sausage roll, cheddar,
pickles, chutney, cherry
tomatoes, celery, bread GFA

Continental

Assorted continental
meats, mozzarella,
olives, sundried tomatoes,
bread selection GFA

9.75 individual 15.50 sharing for two

Malted Baguettes & White Ciabatta (S) GFA

Each served with chips & dressed leaves

Turkey Breast, ripe brie, cranberry sauce 8.50

Caesar Club, Cajun chicken breast, bacon, gem lettuce, Caesar dressing 8.50

Mature Cheddar, English ale chutney, tomato, mixed leaves (V) 7.75

Greenland Prawns, Marie Rose, mixed leaves 8.95

Bacon, lettuce, tomato, mayo 8.50

Olde Victoria Burgers

6oz Homemade Steak Burger GFA 11.00

Cajun Chicken Breast Burger, mayo GFA 11.00

Thai Spiced Vegetable Burger (V) 10.50

Beetroot, Red Pepper & Quinoa Burger VEGAN 10.50

Each served in a glazed bun with gem lettuce, tomato, gherkins.

Seasoned chips, onion rings / **Cheddar** 0.75 / **Blue Cheese** 1.00 / **Bacon** 1.00 / **Fried Egg** 0.75

Add a Festive Topping - Bacon, Brie & Cranberry 2.50

Roast Turkey Breast, pig in blanket, sage & onion stuffing, seasonal veg, roast potatoes & parsnips, gravy 14.50

Sweet Potato, Cashew & Apricot Tart, seasonal veg, roast potatoes & parsnips, gravy VEGAN 13.50

8oz Sirloin Steak, chips, tomato, mushroom, peas, onion rings GFA 19.50

Homemade Pie of the Day, chips or mash, peas & gravy (S) 10.50

Hand Battered Cod, chips, garden or mushy peas, tartar sauce (S) 11.50

Trio of Olde English Sausages, creamy mash, savoy cabbage, caramelised onion reduction (S) 11.00

Red Onion & Rosemary Soya Sausages, mashed potato, peas, onion gravy VEGAN (S) 11.00

Festive Glazed Roasted Ham, two Station Farm eggs & chips (S) GF 10.25

Butternut Squash Gobi Dhansak. Served with basmati rice & chapatti VEGAN 11.50

Wild Mushroom & Spinach Risotto, cherry tomato salad GF/VEGAN AVAILABLE 11.50

Cajun Chicken and Bacon Caesar Salad (S) GFA 10.95

Prawn & Flaked Salmon Salad, tomato & paprika mayo (S) GF 11.50

Beer Battered Onion Rings 3.00 / **Portion of Chips** 2.95 / **Sweet Potato Fries** 3.95

Garlic Bread 2.95 / **Cheesy Garlic Bread** 3.95 / **Peppercorn Sauce** 2.50 / **Béarnaise Sauce** 2.50

Mixed Green Salad 3.00 / **Mac 'n' Cheese** 4.00

Bread & Butter 2.95 / **Bread with Oil & Balsamic** 2.95 / **Marinated Olives** 3.00



Evening Menu

Served Monday-Saturday 17.00-20.00

Nibbles

Bread & Butter GFA 2.95 / **Bread with Oil & Balsamic** GFA 2.95
Breaded Whitebait, homemade tartar sauce 4.00 / **Garlic Bread** GFA 2.95
Marinated Olives GF 3.00

Starters

Anti Pasti Platter, cold meats, olives, mozzarella, sundried tomatoes, bread, oil & balsamic GFA 8.00 for one / 15.95 for two

Homemade Leek & Potato Soup, selection of freshly baked breads GFA VEGAN AVAILABLE 5.50

Local Brixworth Pâté, winter chutney & toasts GFA 6.50

Prawn & Flaked Salmon Salad, tomato & paprika mayo GF 6.95

Baked Button Mushrooms, brandy & peppercorn sauce, panko breadcrumb topping (V) GFA 6.50

Breaded Butterfly King Prawns, sweet chilli dipping sauce 6.75

Vegetarian Anti Pasti Platter, tomato, olives, sundried tomatoes, mozzarella, marinated wild mushrooms (V) GF 7.50 for one / 13.00 for two

Burgers & Grill

6oz Homemade Steak Burger GFA 11.00

Cajun Chicken Breast Burger, mayo GFA 11.00

Thai Spiced Vegetable Burger (V) 10.50

Beetroot, Red Pepper & Quinoa Burger VEGAN 10.50

Each served in a glazed bun with gem lettuce, tomato, gherkin. Seasoned chips, onion rings.

Add a Festive Topping - Bacon, Brie & Cranberry 2.50

8oz Sirloin Steak

Chips, tomato, mushroom, peas, onion rings GFA 19.50

10oz Gammon Steak

Chips, peas, tomato, onion rings, fried egg GFA 13.95

Cheddar 0.75/**Blue Cheese** 1.00/**Bacon** 1.00/**Fried Egg** 0.75/**Peppercorn/Béarnaise Sauce/Blue Cheese Sauce** 2.50

Roast Turkey Breast, pig in blanket, sage & onion stuffing, seasonal veg, roast potatoes & parsnips, gravy GFA 14.50

Sweet Potato, Cashew & Apricot Tart, seasonal veg, roast potatoes & parsnips, gravy VEGAN 13.50

Homemade Pie of the Day, peas, chips or creamy mash 11.25

Slow Cooked Pork Belly, black pudding bon bon, Olde English sausage, braised red cabbage, rosti potatoes, sage gravy GFA 14.50

Pan Roasted Hake Fillet, chorizo cassoulet, steamed green beans GFA 15.50

Hand Battered Cod, chips, garden or mushy peas, homemade tartar sauce (S) 11.50

Festive Glazed Roasted Ham, two Station Farm eggs & chips (S) GF 10.25

Trio of Olde English Sausages, creamy mash, savoy cabbage, caramelised onion reduction (S) 11.00

Red Onion & Rosemary Soya Sausages, mashed potatoes, peas, gravy (S) VEGAN 11.00

Butternut Squash Gobi Dhansak, basmati rice, chapatti VEGAN 11.50

Wild Mushroom & Spinach Risotto, cherry tomato salad GF/VEGAN AVAILABLE 11.50

Olde Vic Cajun Chicken Caesar Salad, crisp bacon (S) GFA 10.95

Prawn & Flaked Salmon Salad, tomato & paprika mayo (S) GF 11.50

Sides & Sauces

Beer Battered Onion Rings 3.00 / **Portion of Chips** 2.95 / **Sweet Potato Fries** 3.95

Garlic Bread 2.95 / **Cheesy Garlic Bread** 3.95 / **Peppercorn Sauce** 2.50 / **Béarnaise Sauce** 2.50

Mixed Green Salad 3.00 / **Mac 'n' Cheese** 4.00

Bread & Butter 2.95 / **Bread with Oil & Balsamic** 2.95 / **Marinated Olives** 3.00

Braised Red Cabbage 2.50 / Upgrade to **Sweet Potato Fries** 1.50