

DECEMBER EVENING MENU

Nibbles

Marinated Olives GF 4.50 Ciabatta with Oil & Balsamic GFA 3.20 Garlic Ciabatta GFA 3.50 / Cheesy Garlic Ciabatta GFA 4.50 Crispy Halloumi, BBQ dip GF 6.00 Pork Belly Fries, jerk glaze GF 6.00 Spicy Breaded Whitby Prawns, sweet chilli dip 6.00

Starters

Homemade Squash, Chilli & Sage Soup 6.95 Bread & butter GFA / VEGAN AVAILABLE

Classic Prawn Cocktail GFA 7.95 Marie rose dressing, sliced malted baguette & butter

> **Duck Gyoza** 6.95 Hoisin & soy dip, chillis & spring onion

Trio of Falafel 6.95 Soy, sesame & ginger dressing, harissa dipping humous $_{\rm GFA\,/\,VEGAN}^{\rm GFA\,/\,VEGAN}$

Breaded Whitebait 6.95 Tartar sauce

Local Brixworth Pâté 7.95 Chutney, toasted ciabatta GFA

Baked Camembert 8.50 Fig relish, sliced malted baguette (v) GFA

Salt & Pepper Squid Bites 7.95 Sweet chilli dipping sauce

Two Beef Brisket Bao Buns 8.50 Jerk glaze

Toppings & Sauces Cheddar 1.50/ Blue Cheese 1.95

American Cheese Slices 1.50 Bacon 1.95 / Fried Egg 1.50

Peppercorn Sauce 3.25

Blue Cheese/Béarnaise Sauce 3.25

Signature Dishes

Slow Roasted Rolled Lamb Shoulder 23.00

Dauphinoise potatoes, roasted leek, steamed greens, redcurrant jus GF **Luxury Fish Pie** 20.95

Salmon, prawns, smoked haddock. Topped with creamy mash. Steamed greens GF

Slow Roasted Belly of Pork 21.00 Smoked bacon bubble and squeak,

crackling, steamed greens, sage & apple gravy GF

Traditional Roast Breast of Turkey 17.50

Roast potatoes, parsnip, roasted vegetables, pig in blanket, stuffing, gravy GFA

Twelve Hour Braised Daube of Beef 19.50 Baby onion, mushroom & smoked bacon sauce, creamy mash, parsnip crisp, roasted vegetables GF

Burgers

6oz Steak Burger GFA 15.50

Cajun Chicken Breast Burger, mayo GFA 14.50
Thai Spiced Vegetable Burger VEGAN AVAILABLE 14.50
Beetroot, Red Pepper & Quinoa Burger 14.50
VEGAN AVAILABLE

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

*Festive Topping - Bacon, Brie & Cranberry Sauce 3.00 *

Olde Vic Special Wagyu Burger GFA 19.50 6oz Wagyu steak burger, BBQ beef brisket, smoked bacon, American cheese, homemade brisket sauce pickles, lettuce, tomato. Chips & onion rings

Olde Vic Festive Chicken Burger 18.50
Southern fried chicken, bacon, brie, cranberry sauce.
Lettuce, tomato, gherkins. Chips & onion rings

Main Meals

10oz Sirloin Steak, chips, tomato, mushroom, peas, onion rings 25.95 GFA

10oz Gammon Steak, chips, peas, tomato, onion rings, fried egg GFA 16.95

Homemade Pie of the Day, seasonal vegetables, chips or creamy mash, gravy 14.95

Vegetable Pie, butternut squash, mixed beans & cheese, chips or mash, seasonal vegetables, gravy (v) 14.95

Hand Battered Haddock, chips, garden or mushy peas, homemade tartar sauce (s) 16.00

Home Roasted Ham, two Station

Farm fried eggs, peas & chips (s) GF 13.50

Trio of Olde English Sausages

Creamy mash, seasonal vegetables, gravy 14.50 (V AVAILABLE)

Sweet Potato, Cashew & Apricot Tart

Roast potatoes, parsnip, roasted seasonal vegetables, gravy GF / VEGAN AVAILABLE 14.50

Cajun Chicken and Bacon Caesar Salad, romaine, cherry tomatoes, parmesan, croutons (s) GFA 13.95

Chestnut, Mushroom, Cranberry &

Pumpkin Seed Roast, roast potatoes, parsnip, roasted vegetables, gravy GF / VEGAN 13.95

King Prawn Salad, Marie Rose dressing GFA 13.50 Chickpea, Sweet Potato & Spinach Curry,

basmati rice, papadum, naan bread GFA VEGAN 14.95

Butter Chicken Curry, basmati rice,
papadum, naan bread GFA 14.95

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Sides

Beer Battered Onion Rings 3.50 / Portion of Chips 3.50 / Sweet Potato Fries 4.50 / Mixed Green Salad 3.50 Caesar Side Salad 4.20 / Mac 'n' Cheese 4.75 / House Coleslaw 3.00 Dauphinoise Potatoes 4.50 / Seasonal Vegetables 4.20 / Roasted Vegetables 4.20

Please notify a member of staff should you have any dietary requirements or allergies and we will be happy to help. GFA = Gluten Free Available / GF = Gluten Free /

(S) = Smaller Portion Available / (V) = Vegetarian