



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

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

Classic Prawn Cocktail 7.95
 Marie rose dressing, bread & butter GFA

Trio of Falafel 6.95
 Soy, sesame & ginger dressing, harissa dipping humous
 GF / VEGAN

Olde Vic Scotch Egg 7.95
 Olde English sausage meat, peppercorn sauce,
 pork scratching

Breaded Whitebait 6.95
 Tartar sauce

Brixworth Pâté 7.95
 Chutney, toasted ciabatta GFA

Baked Camembert 8.50
 Fig relish, ciabatta (V) GFA

Salt & Pepper Squid Bites 7.95
 Sweet chilli dipping sauce

Two Beef Brisket Bao Buns 8.50
 Chipotle 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

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

Signature Dishes

- All served with seasonal vegetables*
Slow Roasted Rolled Lamb Shoulder 21.00
 Dauphinoise potatoes, roasted leek, redcurrant jus GF
Luxury Fish Pie 19.50 GF
 Salmon, prawns, smoked haddock.
 Prawn & white wine sauce. Topped with creamy mash
Slow Roasted Belly of Pork 21.00
 Smoked bacon bubble and squeak,
 crackling, sage & apple gravy GF
Thai Marinated Chicken Thighs 18.00
 Green curry sauce, basmati rice, prawn crackers
Twelve Hour Braised Daube of Beef 19.50
 Baby onion, mushroom & smoked bacon sauce,
 pepper mash, parsnip crisp GF
Baked Field Mushrooms 15.50
 Maderia cream sauce, panko crumb,
 hasselback potatoes GFA / VEGAN

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.

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

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 / **Seasonal Vegetables** 4.20
House Coleslaw 3.00 / **Hasselback Potatoes** 4.00 / **Dauphinoise Potatoes** 4.50

Main Meals

- 10oz Sirloin Steak** 25.95 / **8oz Rump Steak** 21.95
 Chips, tomato, mushroom, peas, onion rings 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
 Hasselback potatoes, seasonal vegetables
 VEGAN AVAILABLE 13.95
Cajun Chicken and Bacon Caesar Salad, romaine,
 cherry tomatoes, parmesan, croutons (S) GFA 13.95
8oz Rump Steak Salad, stilton crumb, croutons,
 blue cheese dressing (served pink) GFA 18.50
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

