



EVENING MENU

Nibbles

Marinated Olives GF 4.50
Ciabatta with Local Rapeseed Oil & Balsamic GFA 3.30
Garlic Ciabatta GFA 3.50 / **Cheesy Garlic Ciabatta** GFA 4.50
Crispy Halloumi, sweet chilli GF 6.00
Pork Belly Fries, BBQ jerk glaze GF 6.00
Mini Chorizo, hot honey 6.00
Cauliflower Wings, harissa mayo 6.00
Pita Bread, whipped feta, hot honey 6.00

Starters

Butternut Squash, Chilli & Sage Soup 7.15
 Bread & butter GFA / VEGAN AVAILABLE

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

Trio of Falafel 7.50
 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

Garlic Baked Field Mushrooms 7.50
 Stilton sauce, toasted garlic ciabatta, leaves GFA

Panko Breaded King Prawns 7.95
 Sweet chilli dipping sauce

Crispy Pork Belly Bao Buns 8.95
 Chilli, coriander, BBQ 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

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 House Vegetables

Pan Fried Lambs Liver 18.00

Streaky bacon, bubble & squeak cake,
 crispy onions, baby onion gravy

Duo of Beef 25.00

Braised short rib & pan fried fillet medallion (served pink),
 roasted parsnip, burnt onion puree,
 Hasselback potato, bone marrow sauce GF

Duck a l'Orange 21.00

Roasted carrots, potato dauphinoise GF

Pork Loin Steaks 22.00

Black pudding bon bon, apple, sauté potatoes,
 Saxby's cider & sage sauce

Baked Salmon Fillet 21.00

Spinach & asparagus. Chive & new potato crush,
 Hollandaise sauce GF

Thyme Roasted Chicken Supreme 21.00

Sauté potatoes, roasted carrot, seasonal
 vegetables, red wine jus GF

Burgers

6oz Steak Burger GFA 15.50

Cajun Chicken Breast Burger, mayo GFA 15.00

Southern Fried Chicken Burger 15.50

Thai Spiced Vegetable Burger VEGAN AVAILABLE 15.00

Beetroot, Red Pepper & Quinoa Burger 15.00

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 Lamb Burger 18.95

6oz lamb burger, whipped feta, mixed leaves, beef
 tomato, harissa mayo. Chips & onion rings

Sides

Beer Battered Onion Rings 3.75 / **Portion of Chips** 3.75 / **Sweet Potato Fries** 4.75

Mixed Green Salad 3.75 / **Caesar Side Salad** 4.20 / **Seasonal Vegetables** 4.20

House Coleslaw 3.00 / **Sauté Potatoes** 3.50 / *Upgrade chips to Sweet Potato Fries* 1.95

Main Meals

10oz Sirloin Steak 25.95 / **8oz Rump Steak** 21.95

Chips, tomato, mushroom, peas, onion rings GFA

Harissa Cauliflower Steak, chips, tomato,
 mushroom, peas, onion rings GFA VEGAN 18.00

10oz Gammon Steak, chips, peas, tomato,
 onion rings, fried egg GFA 17.50

Homemade Pie of the Day, seasonal vegetables,
 chips or creamy mash, gravy 15.50

Vegetable Pie, butternut squash, mixed beans &
 cheese, chips or mash, seasonal
 vegetables, gravy (V) 15.50

Hand Battered Cod, chips, garden or mushy peas,
 homemade tartar sauce (S) 16.50

Home Roasted Ham, two Station
 Farm fried eggs, peas & chips (S) GF 14.25

Trio of Olde English Sausages

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

Sweet Potato, Cashew & Apricot Tart

Parsley sauté potatoes, seasonal vegetables
 GF / VEGAN AVAILABLE 15.00

Cajun Chicken and Bacon Caesar Salad, romaine,
 cherry tomatoes, parmesan, croutons (S) GFA 14.75

8oz Rump Steak Salad, stilton crumb, croutons,
 blue cheese dressing GFA 19.00

King Prawn Salad, Marie Rose dressing GFA 14.50

Chickpea, Sweet Potato & Spinach Curry,
 basmati rice, papadum, naan bread GFA VEGAN 15.50

Butter Chicken Curry, basmati rice,
 papadum, naan bread GFA 15.50

