



DECEMBER 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

Carrot, Red Lentil & Coriander 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

Breaded Whitebait 6.95
 Tartar sauce

Brixworth Pâté 7.95
 Chutney, toasted ciabatta GFA

Garlic Baked Field Mushrooms 7.50
 Peppercorn sauce, toasted garlic ciabatta GFA

Panko Breaded King Prawns 7.95
 Sweet chilli dipping sauce

Baked Individual Camembert 8.95
 Toasted walnuts, hot honey, sliced malted baguette GFA

Toppings & Sauces

Cheddar 1.50
American Cheese Slices 1.50
Bacon 1.95 / **Fried Egg** 1.50
Peppercorn Sauce 3.25
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

Festive Signature Dishes

*All Served with steamed greens,
 roasted carrot & parsnip*

Roast Breast of Turkey 18.00

Roast potatoes, chipolata, streaky bacon crisp,
 sage & onion stuffing, gravy GFA

Roasted Gressingham Duck a l'Orange 21.00

Potato dauphinoise GF

Citrus Glazed Fillet of Salmon 21.00

New potato cake, chive Hollandaise GF

Sage Roasted Pork Belly 19.50

Potato dauphinoise, festive red cabbage, crackling GF

Chestnut, Mushroom,

Cranberry & Pumpkin Seed Roast 16.00

roast potatoes, gravy GF / VEGAN

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.

+ FESTIVE BACON, BRIE & CRANBERRY 3.00

Olde Vic Special Wagyu Burger GFA 19.50

6oz Wagyu steak burger, jerk glazed crispy pork
 belly, smoked bacon, American cheese, homemade
 brisket sauce pickles, lettuce, tomato. Chips & rings

Olde Vic Festive Chicken Burger 18.50

Southern fried chicken, bacon, brie, cranberry, lettuce,
 tomato, gherkin. Chips & rings

Main Meals

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

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

Wholetail Scampi, chips, garden or mushy peas,
 tartar sauce 14.95

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

roast potatoes, roasted carrot & parsnip,
 steamed greens, gravy GF / VEGAN AVAILABLE 15.00

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

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

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

