

Table d'hôte Menu

Starters

Old Inn Soup of the Day 
Freshly Baked Breads and Salted Butter

Old Inn Classic Prawn Cocktail
Wheaten Bread, Marie Rose Sauce

Chicken Liver & Foie Gras Parfait
Spiced Carrot Chutney, Toasted Brioche

Wood Pigeon
Puy Lentils, Clonakilty Black Pudding, Apricots and Red Wine Jus

Main Courses

Pan Seared Chicken Supreme
Fondant Potato, Heritage carrots, Smoked Pancetta & Wild Mushroom Ragout

Slow Braised Short Rib of Beef
Carrot & Star Anise Purée, Soused cabbage, Sprouting Broccoli, Champ, Port Reduction

Confit Pork Belly
Smoked Cheese & Clonakilty Black Pudding Croquette, Savoy Cabbage, Red Wine Jus

Broccoli & Gorgonzola Tagliatelle Pasta 
Parsley Oil & Cashew Nut Crumb

Side Orders

*Triple Cooked Chips/Skinny Fries with Truffle Mayo/New Potatoes 3.95, Chefs Veg Selection 3.95, Creamed Spinach 3.95, Sautéed Mushrooms 3.95,
Panzanella Salad 4.95, Seasonal Salad 4.95*

Please Inform Staff If You Have Food Allergies Or Dietary Requirements.
We Cannot Guarantee That Our Foods Have Been Prepared In A Nut Free or GM Free Environment.
An Allergen Sheet Is Available Upon Request.