



# The Old Courthouse ~ Sunday Menu

## While You Wait

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Nocellara olives (vg, gf) 118kcal 5.5

Warm breads, oil, balsamic (vg) 541kcal 6.

## Starters and Nibbles

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**Wild mushroom and tarragon soup**, truffle oil, warm seeded roll (v, gfa) 573kcal 8.

**Crispy halloumi**, pea purée, lemon caper mayo (v, gf) 824kcal 8.5

**Garlic sweet chilli, king prawn skewer**, pak choi, radish, spring onion salad (gf) 369kcal 9.

**Chicken liver pâté**, onion chutney, toasted bloomer (gfa) 561kcal 9.

**Red wine braised meatballs**, basil and parmesan polenta, herb oil, focaccia croûte 553kcal 10.

Broccoli tempura, miso, sesame (vg) 251kcal 7.

Spicy chorizo, honey, red wine (gf) 617kcal 7.

Halloumi fries, chilli jam (v, gf) 620kcal 8.

Crispy squid with sweet chilli mango 412kcal 8.

Hake fritter, tartare sauce (gf) 404kcal 7.5

Spicy lime and mango chicken wings (gf) 569kcal 8.

## Sunday Roasts

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All roasts are served with duck fat roast potatoes, seasonal vegetables and gravy

**Mixed roast beef (served pink), porchetta (slow roasted belly)**, all the trimmings 1419kcal 24.

**Roast beef (served pink)**, with Yorkshire pudding (gfa) 1180kcal 22.

**Roast porchetta, (slow roasted belly)** sage and apple stuffing, apple sauce 1200kcal 22.

**Roast shoulder of lamb**, rosemary red wine gravy (gf) 1468kcal 27.

**Butternut squash, wild mushroom, chestnut and lentil wellington** roast potatoes, vegetables, gravy (vg) 693kcal 18.

## Sunday Sides

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Cauliflower cheese (v, gf) 383kcal 6.

Pigs in blankets (gf) 519kcal 7.

Pork and apple stuffing (gf) 581kcal 6.

Buttered vegetables (v, gf) 175kcal 5.

Buttered Mash (v, gf) 287kcal 4.5

Duck fat roast potatoes (gf) 232kcal 5.

## Mains

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**Wild mushroom tagliatelle**, roast portobello mushroom, tarragon cream sauce, truffle oil (vg) 864kcal 17.

**Crispy polenta with oven dried cherry tomatoes**, toasted seed, rocket, asparagus salad and saffron aioli (vg, gf) 561kcal 17.

**Buttercross farm pork and apple sausages**, buttered mash, greens and gravy (gf) 1349kcal 17.

**Crispy beef salad**, sweet chilli sauce, roasted cashew nuts (gf) 870kcal 18.

**Steak burger**, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1380kcal 18.

**Beer battered fish and chips**, mushy peas, tartare sauce (gf) 1278kcal 18.5

**Venison, mushroom and ale pie**, buttered mash, red wine gravy (gf) 1112kcal 20.

**Halibut with pea croquettes**, white onion purée, chorizo, capers, red wine jus (gf) 619kcal 22.

**8oz British sirloin 28 day dry aged**, pepper sauce, portobello mushroom, tomato, chunky chips (gf) 1415kcal 34.

## Sides

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Fries (vg, gf) 377kcal 5.

Garlic bread (v) 424kcal 5.5

Sweet potato fries (vg, gf) 522kcal 5.

Truffle parmesan fries (gf) 450kcal 7.

Garlic bread, cheese (v) 632kcal 6.5

Mixed salad (vg, gf) 100kcal 4.5

#### Additional Menu Information



Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.