

# THE OLD COFFEE TAVERN

## STARTERS

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Potato, leek & parsley soup, chive sour cream, country bread (V)	6
Wood pigeon & Guinea fowl terrine, apple & blackberry chutney, toast	6.5
House made ricotta, broad beans, peas, mint, grilled sourdough (V)	6.5
Fried calamari, lemon, parsley, tartare sauce	7.5
Crispy duck egg, asparagus soldiers, parmesan	7

## MAINS

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Chicken, ham & mushroom pie, mash potato, buttered leeks	10
Cornish hake, courgettes, majesty potatoes, lemon butter sauce	13.5
Braised lamb shank, sweet potato mash, roasted cabbage	15
Beer battered haddock, mushy peas, chips, tartare sauce	11.5
Cheeseburger, tomato, lettuce, onion, gherkin, fries.	11
Pea & broad bean risotto, rocket pesto, parmesan (V)	10

## STEAKS

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*Steaks all steaks served with roast mushroom, tomato, chips*

200g Flat iron	15
300g Sirlion	20
480g Ribeye ( <i>to share</i> )	45
Sauces: blue cheese, peppercorn, garlic butter	(extra 1)

## SIDES

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Minted majesty potatoes (V)	3
Sweet potato mash potato (V)	3
Chips, rosemary salt (VG)	3
Buttered cabbage (V)	3
Mixed salad (V)	3

## DESSERTS

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Chocolate fondant, vanilla ice cream (V)	6
Sticky toffee pudding, toffee sauce, clotted cream (V)	5
Apple & rhubarb crumble, cinnamon custard (V)	5
Keens cheddar, crackers & chutney	5

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