

THE OLD COFFEE TAVERN

STARTERS

Seasonal soup, farmhouse bread & butter	5
Confit duck & pork terrine, date & fig chutney, toast	7.5
Courgette koftas, spiced yoghurt, mint (V)	6.5
Fried calamari, lemon, parsley, tartare sauce	7.5
Smoked bacon scotch egg, piccalilli	5

MAINS

Roasted breast of free range chicken, smoked bacon, braised shallots, potato fondant, red wine sauce	15.5
Smoked haddock & salmon fishcake, shallot confit, crushed peas, poached egg, parsley & chive sauce	12.5
12hr braised short-rib Cottage pie, roasted summer cabbage, peas & mint	13.5
Beer battered haddock, mushy peas, chips, tartare sauce	11.5
Cheeseburger, tomato, lettuce, onion, gherkin, fries.	11
Beetroot & goats cheese risotto, pickled beetroot, pine nuts, grilled goats cheese (V)	11
Mushroom & aubergine rogan josh, cardamom, ginger, jasmine rice	12

FROM THE GRILL

All grill served with roast mushroom, tomato, chips

200g Flat iron	15
300g 28 day aged ribeye	22
200g Bacon chop (add fried egg 1)	13
Double lamb chop	15
Sauces: blue cheese, peppercorn, garlic butter	(extra 1)

SIDES

Minted majesty potatoes (V)	3
Beef dripping chips	4.5
Chips, rosemary salt (VG)	3
Seasonal greens (V)	3
Mixed salad (V)	3

DESSERTS

Hot chocolate pudding, vanilla ice cream (V)	6
Sticky toffee pudding, toffee sauce, clotted cream (V)	5
Passion fruit posset, roasted strawberries (V)	5
Keens cheddar, crackers & chutney	5

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