

THE OLD COFFEE TAVERN

STARTERS

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

SANDWICHES - Add fries £2

3 Cheese toastie	5
Honey roast ham, tomato, English mustard	6
Fish finger, gem lettuce, gherkin, tartare sauce	6
Pulled roast chicken, spring onion, avocado, mayonnaise	6
Cumberland sausage, red onion, English mustard	6
Smashed avocado, poached egg (open sandwich) (V)	7

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	11
Mushroom & aubergine rogan josh, cardamon, ginger, jasmine rice	12

FROM THE GRILL

All grill served with roast mushroom, tomato & chips

200g Flat iron	15
200g Bacon chop (add fried egg 1)	13
300g 28 day aged ribeye	22
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	5
Keens cheddar, crackers & chutney	5

AN OPTIONAL 10% SERVICE CHARGE WILL BE APPLIED TO THE BILL

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU