



The Springer Spaniel



STARTERS

Crispy Floured Whitebait

with a salad garnish & lemon mayonnaise (GF) £9

Homemade Thai Salmon Fishcakes

with a salad garnish and a sweet chilli sauce £9

Chefs Homemade Pate **

with a salad garnish & toasted malted bloomer & butter £10

Homemade Pea, Chickpea and Mint Falafel

with a salad garnish & mint mayonnaise dressing (Vegan & GF) *May contain nuts* £8.50

Breaded Brie Bites

with cranberry sauce (v) £9.50

Deep Fried Garlic Mushrooms

with salad garnish & garlic mayonnaise (v) £9.50

MAINS

Chefs Homemade Slow Cooked Steak, Mushroom & Ale Pie

with seasonal vegetables, boiled potatoes or chips £20

The Old Inn's Hunters Chicken

breast of chicken with smoked bacon, BBQ sauce, chips & seasonal salad (GF) £20

Pan Fried Lambs Liver and Bacon

cooked in onion gravy on a bed of creamed potato with garden peas (GF) £18

8oz Sirloin Steak

with tomato, onion rings, mushrooms chips & garden peas (Remove onion rings for GF) £28.50

½ lbs Homemade Beef Steak Burger **

with bacon, mushrooms, in a floured bap, battered onion rings, chips & seasonal salad £21

without bap (GF) £20

10oz Thick Cut Gammon Steak

with fried egg, pineapple, chips & garden peas (GF) £20.50

Chefs Broccoli & Cauliflower Bake

Broccoli & cauliflower florets in a cheddar cheese sauce with garlic ciabatta & seasonal salad (v) £17

Chefs Mushroom & Spinach Lasagne

With garlic ciabatta and seasonal salad (v) £17.50

Old Inn Halloumi Burger

Pan fried halloumi in a brioche bun with salad, sweet chilli mayonnaise & chips (v) £18.50

Chefs Sweet Potato, Butternut Squash & Mixed Bean Chilli

With boiled rice or jacket potato (vegan, GF, LF) £18

Beer Battered Deep Fried Cod

with tartare sauce, chips & garden peas or mushy peas **Large** £19.50 **Medium** £17.50

Deep Fired Breaded Scampi

with tartare sauce, chips & garden peas or mushy peas £18.50

Chefs Seafood Pie

Salmon, cod, smoked haddock & prawns in a cheese sauce topped with creamy potato served with fresh seasonal vegetables £23

Darn of Hake

served on a bed of tomato, mixed bean & chorizo cassoulet £25

Please see the blackboard for daily specials.



SIDES

- Peppercorn Sauce (V, GF) £3.50
- Stilton Sauce (V, GF) £3.50
- Garlic Ciabatta (v) £4.50
- Garlic Ciabatta with Cheese (v) £5.50
- Chips (V, GF) £4.50
- Chips with Cheese (v, GF) £5.50
- Bowl of Seasonal Vegetables (v) £4.50
- Bowl of Seasonal Salad (v, GF, Vegan) £4
- Cheddar Cheese (melted) (v, GF) £1.50
- Stilton (melted)(v, GF) £2
- Deep fried Battered onion rings £4
- Fried Egg (V, GF) £1.50
- Bacon (GF) £2

DESSERTS

Homemade Sticky Toffee Pudding

ice cream, clotted cream or custard

Homemade Seasonal Fruit Crumble

with ice cream, clotted cream or custard

Meringue Nest

Opt 1 – topped with vanilla ice cream, fresh seasonal fruits, raspberry coulis & clotted cream (GF)

Opt 2 - topped with blood orange or mango sorbet, fresh seasonal fruits, raspberry coulis (vegan, GF)

Homemade Lemon Tartlet

A delicate buttery tart filled with a smooth tangy lemon curd, topped with fresh berries & raspberry coulis

Warm Chocolate Brownie

Served with ice cream and clotted cream *May contain nuts* (GF)

Devils Chocolate Sponge

Layers of chocolate sponge and fondant cream (vegan, LF)

All desserts - £9

WEST COUNTY ICE CREAM & SORBETS

3 SCOOPS £5.50 2 SCOOPS £4 1 SCOOP £2

Vanilla (GF)

Strawberry (GF)

Chocolate (GF)

Honeycomb

Rum & Raisin (GF)

Mango Sorbet (GF, LF)

Blood Orange Sorbet (GF, LF)

Vanilla & Chocolate available in vegan options (*chocolate ice cream contains nuts*)

Please inform our staff of any allergies or dietary requirements you may have.

All meals are cooked to order, please be aware that during busy periods there may be a delay.