

THE OLD LODGE

Small Plates

Beetroot tartar | pickled blackberry | seaweed | dill (GF) (VG) £9.00

Home cured salmon | dill | beetroot | horseradish (GF) £12.00

Spiced lamb terrine | celeriac remoulade | lamb fat toast £14.00

Grilled celariac | truffle | sorrel (GF) (V) £12.00

Venison scotch egg | picked walnut ketchup £12.00

Crab toast | brioche | dill | citrus £15.00

Large Plates

Roast chicken | fondant potato | heritage carrots (GF) £18.00

Slow cooked beef short rib | baked potato | beef fat carrot | charred onion (GF) £20.00

Seared courgette | ricotta | mint | crispy flower (GF) (V) £18.00

Roast pumpkin | spiced lentils | charred brassicas (GF) (VG) £17.00

Pork belly | butter beans | nduja | green sauce £19.00

Wild bass | bisque | brown shrimp | sea vegetables (GF) £22.00

Beef burger| cheese | pickles| burger sauce| braised short rib | beer pickled onions | fries £16.00

8oz Fillet steak | fries | bearnaise, peppercorn or stilton sauce £35.00

Line caught fish | baby potatoes | seasonal greens (GF) market price

Please see our specials board

Salads

Isle of wight tomatoes | burrata | shallots | hazelnuts (GF) £16.00

Chicken caesar | gem | crispy bacon | parmesan | free range egg | crutons | anchovies £16.00

Cured salmon | dill | orange | roasted baby potatoes | endive (GF) £16.00

Sides

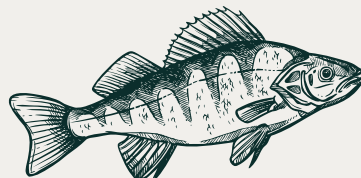
Brassiccas | shallots | white stilton (GF) (V) £6.00

Baby potatoes | butter | herbs (GF) (V) £5.00

French fries | beef fat bearnaise £6.00

Hispi cababage | miso | crispy chicken skin (GF) £6.00

Triple cooked chips (V) £6.00



Our dishes are prepared in an environment where allergens are present. We cannot guarantee a completely allergen-free kitchen.

V Vegetarian, VG Vegan, GF Gluten Free.