

## LIGHT BITES

<b>Seasonal Soup of the day</b> <i>Freshly baked breads</i>	Ve, GFO	<b>5.95</b>
<b>Chicken Liver Parfait</b> <i>Sourdough toast, apple chutney</i>	GFO	<b>8.50</b>
<b>Ultimate Prawn Cocktail</b> <i>Atlantic cold water prawns, compressed lime cucumber, avocado, marie rose sauce &amp; Guinness wheaten</i>	GFO	<b>8.95</b>
<b>Confit Duck Leg Bon-Bons</b> <i>Spiced winter red cabbage &amp; parsnip crisps</i>	GF	<b>8.50</b>
<b>Wild Mushroom Arancini</b> <i>Tomato &amp; basil mayonnaise, shaved parmesan, peppery rocket</i>	V	<b>7.95</b>

## SANDWICHES

<b>Turkey, Ham &amp; Stuffing Focaccia</b> <i>Baby gem lettuce, tomato, cranberry mayonnaise</i>		<b>8.00</b>
<b>Chicken and Bacon Sandwich</b> <i>Mayonnaise, peppery rocket salad</i>	GFO	<b>6.75</b>
<b>Ploughman's Sandwich</b> <i>Ham, cheddar, pickle, crispy gem lettuce</i>	V, GFO	<b>6.50</b>
<b>Chopped Egg Sandwich</b> <i>Chive and parsley mayonnaise</i>	V, GFO	<b>5.95</b>
<b>Tuna Sandwich</b> <i>Red Onion, lettuce, mayonnaise</i>	GFO	<b>6.50</b>
<b>Prawn Open Sandwich</b> <i>Mixed leaf salad, Marie rose sauce, coleslaw, wheaten bread</i>	GFO	<b>14.50</b>

## MAIN DISHES

**Butter Roast Turkey & Ham** GFO **17.00**  
*Roast potatoes, creamy mash, apricot sage stuffing, chipolata sausage, roast gravy, cranberry sauce*

**Slow Roasted Irish Lamb Rump** GF **18.95**  
*Creamy champ, honey roast roots, red wine, braising jus*

**Pan Roasted Atlantic Cod Fillet** GFO **17.95**  
*Parmesan gnocchi, char grilled baby leek, samphire, cray fish & tarragon bisque*

**Slow Cooked Beef Feather Blade** GF **17.95**  
*Creamy mash, winter roast roots, caramelized pearl onions, mushrooms, red wine sauce*

**Truffle Scented Barley,  
Wild Mushroom & Butternut Risotto** V **12.95**  
*Parsley emulsion, parmesan crisp*

**The Old Inn Fish & Chips** GFO **13.95**  
*Beer battered local haddock, tartar sauce, garden peas with mint butter*

**Crispy Chilli Chicken** GF **13.95**  
*Thai dressing, coriander, triple cooked chips*

**The Old Inn Gourmet Burger** GFO **13.95**  
*Smoked bacon, Oakwood cheese, triple cooked chips, Jack Daniels & chipotle sauce*

**Irish Reared 10oz. Sirloin Steak** GFO **27.95**

**Irish Reared 8oz. Fillet Steak** GFO **31.00**

*Steaks are served with triple cooked chips, onion rings, baked tomato, flat cap mushroom, choice of; béarnaise, peppercorn sauce or garlic butter*

## SIDE DISHES

Triple Cooked Chips	GF	<b>3.95</b>
Skinny Fries	GF	<b>3.95</b>
Skinny Fries with Truffle Mayo	GF	<b>4.25</b>
Garlic Chips	GF	<b>4.25</b>
Sweet Potato Fries	GF	<b>3.95</b>
Creamy Mash	GF	<b>3.95</b>
Champ	GF	<b>3.95</b>
Chef's Vegetable Selection	GF	<b>3.95</b>
Creamed Spinach	GF	<b>4.75</b>
Sautéed Mushrooms	GF	<b>3.95</b>
Seasonal Side Salad	GFO	<b>4.95</b>
New Potatoes	GF	<b>3.95</b>
Onion Rings	GF	<b>3.95</b>
Coleslaw	GF	<b>1.95</b>

### **Festive Afternoon Tea at The Old Inn**



*Enjoy seasonal mince pies and confections with a festive flair, clotted cream scones and dainty Christmas sandwiches in front of a roaring open fire. Book now at reception.*

*Available 10am – 12 noon every day **except** 25<sup>th</sup> & 26<sup>th</sup> December*

*And 3pm – 5pm every day **except** Sundays, and 24-26<sup>th</sup> December inclusive and 31<sup>st</sup> Dec – 1<sup>st</sup> Jan Inclusive*

## DESSERT

<b>Sugar Sweet Pineapple Carpaccio</b> <i>Raspberry sorbet, pomegranate seeds, winter berries</i>	Ve	<b>6.50</b>
<b>Traditional Christmas Pudding</b> <i>Spiced brandy sauce, vanilla ice-cream</i>	V	<b>6.50</b>
<b>Warm Sticky Toffee Pudding</b> <i>Butterscotch sauce, salted caramel ice-cream</i>	V	<b>6.50</b>
<b>Homemade Cheesecake of the Day</b> <i>Vanilla ice-cream, winter berry compote</i>	V	<b>6.50</b>
<b>St Clements Posset</b> <i>Old inn short bread shards</i>	GFO, V	<b>6.50</b>
<b>Cheese Selection</b> <i>Crackers &amp; chutney</i>	GFO, V	<b>8.95</b>

## After Dinner Drinks

Taylors Late Bottle Vintage Port, 50ml	5.25
Irish Coffee, 35ml Bushmills	6.50
Bailey's Hot Chocolate, 50ml Bailey's Irish Cream Liqueur	6.00
Mulled Wine	5.50
Mulled Cider	5.50
Espresso Martini	7.95
Limoncello	4.00