

Today's Soup | Served With Fresh Bread - 6

Blow-Torched Mackerel | Pickled Apple, Rhubarb & Pomegranate Salad, Citrus Gel - 7

Smoked Haddock Scotch Egg | Wholegrain Mustard & Creamed Leek Veloute - 7.90

Seared King Scallops | Smoked Parsnip Puree,
Chorizo Chimmichurri - 9.90

Wagyu Bresaola | Blue Cheese Bon Bon, Pickled Red Onion Salad, Sourdough Crisps - 9

Steamed Shetland Mussels Mariniere | Sour-Dough & Saffron Aioli – 8 / 14

Mushrooms On Toast | Confit Garlic, Madera cream, Smoked Egg Yolk - 7.5

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Fish Of The Day | Market Price

36hr Slow Cooked Pork Belly | Cider Braised Fondant Potato, Buttered Kale,
Hazelnut Butter, Bacon Tuille, Crackling - 16.50

Game & Chicken Suet Pudding | Locally shot Pheasant & Partridge, Free Range
Yorkshire Chicken, Truffle, Tarragon Suet, Braising Gravy, Seasonal Vegetables - 14.90

Locally Shot Venison | Fondant Potato, Creme de Mure Braised Red Cabbage, Rainbow
Carrots, Shallot Tart Tatin, Red Wine Jus - 19.50

Braised Wagyu Chuck Steak | Beetroot Puree, Truffled Mash Potato, Kale, Rich Red
Wine Gravy - 16.50

Old House Fish & Chips | Local Beer Battered Catch of The Day, Beef Dripping Chunky
Chips, Crushed Minted Peas, Sage Pattie, Tartar Sauce - 12.50

Potato Gnocchi | Roasted Butternut Squash, Sage Butter, Pumpkin Seeds, Walnuts,
Goats Cheese, Rocket, Sage Crisps, Aged Balsamic - 14.50

The Old House Steak Selection

All Served with Beef Dripping Fries, Rocket & Parmesan Salad, Onion Strings, Grilled
Tomato, Garlic Mushrooms & a Choice of Sauce: Peppercorn / Blue Cheese /
Chimmichurri

Warrendale Wagyu, Pocklington | 8oz Flat Iron - 23 | 10oz Sirloin - 29 | 10oz Ribeye - 30
8oz Fillet of Beef - 32



Sides

Poutine | Beef Dripping Fries topped with Meaty Gravy, Cheese Curds & Truffle Oil – 6

Beef Dripping ‘Cracked’ Fries | Smoked Salt & Cracked Black Pepper – 3

Truffle Parmesan Fries – 4.50

Grilled Garlic & Herb Mushrooms - 4

Signature Mac & Cheese | Crispy Onions - 4

Deep Fried Pickles | English Mustard Mayonnaise – 1 each

Rainbow Slaw | Pomegranate & Cashews - 3.50

Seasonal Salad | House Dressing - 3

The Old House Bon Bon’s | Deep fried Goats Cheese, Truffle Honey, Walnuts (5) - 4.50

Doreen’s Black Pudding, English Mustard Mayonnaise (5) - 4.50

Desserts

House Made Beignets | Spiced Apple Compote, Ginger Caramel Ice Cream,
Caramel Sauce - 7.50

Vanilla Creme Brûlée | Poached Rhubarb, Shortbread Biscuits - 6.50

Rich Dark Chocolate Brownie | Caramelised White Chocolate, Vanilla Ice Cream - 7

Sticky Toffee Pudding | Rich Toffee Sauce, Vanilla Ice Cream - 6.50

Old House Tiramisu | Chocolate Tuille - 6.50

A Selection of Northern Bloc Ice Creams | *Please ask for availability* - 4.90

Today’s Cheese Board | Celery, Grapes, Biscuits & Seasonal Chutney - 7.50