

The
OLD HOUSE
RESTAURANT & BAR

House Baked Focaccia, Hummus & Olives - 5.50

Starters

Today's Soup | Served With Fresh Bread - 6

Deville Whitebait | Bloody Mary Mayonnaise, Lemon, Malt Vinegar Powder - 6

Smoked Haddock Scotch Egg | Spinach & Watercress Veloute - 7.90

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

Seared King Scallops / Pea Puree, Doreen's Black Pudding - 9.50

Tomato & Mozzarella Salad | Heirloom Tomatoes, Buffalo Mozzarella, Pine Nut Pesto - 7.50

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

Buffalo Fried Chicken Wings | Blue Cheese Mayonnaise - 7

Main Course

Fish Of The Day | Market Price

36hr Slow Cooked Pork Belly | Crushed New Potatoes,
Pea, Broad Bean & Smoked Bacon Fricassee, Crackling - 15.90

The Old House Steak Selection | Beef Dripping Fries, Rocket & Parmesan Salad, Grilled Tomato,
Garlic Mushrooms & a Choice of Sauce: Peppercorn / Blue Cheese / Chimmichurri
Warrendale Wagyu, Pocklington 8oz Fillet of Beef - 32 | 10oz Sirloin Steak - 29 | 8oz Flat Iron - 22.50

Yorkshire Free Range Chicken Schnitzel | Crushed New Potatoes, Tenderstem Broccoli,
Chimmichurri Dressing - 14.50

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

Rare Breed Beef Pie | Served with Truffle Mash Potato, Peas & Red Wine Gravy - 14.50

Yorkshire Sausages & Mash | Yorkshire Reared Pork Sausages, Creamed Mash Potato,
Crispy Onions & Ale Gravy - 12.50

Potato Gnocchi / Smoked Potato Gnocchi, Sun-blushed Tomatoes, Basil, Crumbled Goats Cheese - 13.50

Shoot The Bull Wagyu Double Stacked Beef Burgers

Classic, BBQ or Truffle

Toasted Bretzel Bun, Rainbow Slaw & Fries - 13.50 | With Truffle Fries - 15.50 | With Poutine - 16.50

Wagyu Flat Iron Steak Sandwich | Ultimate Steak Butter, Rocket,
Toasted Bretzel Bun, Rainbow Slaw & Fries - 13.50 | With Truffle Fries - 15.50 | With Poutine - 16.50

All ingredients are locally sourced where possible. Prices are inclusive of VAT. Please speak to a member of the team regarding all allergies and intolerances and we will do our best to accommodate.

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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

Deep Fried Mac & Cheese Bites | Truffle Mayonnaise - 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 | Tiramisu Cream, Chocolate Tuille - 8.50

Vanilla Creme Brûlée | Macerated Strawberries, Shortbread Biscuits - 6.50

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

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