



# THE OLD CHERRY TREE

## Starters & Sharers

Brixworth Pate <i>Toasted breads, red onion &amp; orange marmalade</i>	£11
Plums & Goat's Cheese <i>Caramelised grilled plums, whipped goat's cheese, butternut squash puree, toasted walnuts, roquet</i>	£10
Wexford Mushrooms <i>Button mushrooms, cream &amp; peppercorn sauce, Roquefort, toasted ciabatta, roquet.</i>	£10
Pan Seared Scallops <i>Pea puree, black pudding, smoked pancetta lard ons, chorizo crumb, apple gel</i>	£17
Soup of the Day (vgn) <i>Crusty bread, home churned Maldon butter</i>	£8
Ham Hock & Black Pudding Croquette <i>Pancetta Lard ons, black pudding, pea puree, pea shoots</i>	£12
Breads & Oils <i>A selection of breads, olives &amp; feta, sun dried tomato pesto, olive oil &amp; balsamic</i>	£9

## Mediterranean Classics

Chorizo Chicken <i>Tomato and basil sauce, mozzarella, diced Chorizo, hand cut chips and salad</i>	£16
Mushroom & Smoked Pancetta Carbonara <i>Creamy Garlic Sauce, Button mushroom, Smoked Pancetta lard ons, Rocket, Parmesan</i>	£17
Mediterranean Vegetable Tart <i>Slow roasted vegetables in a short crust case, Beetroot puree, hand cut chips, balsamic salad</i>	£19
Chicken Caesar Salad <i>Chicken supreme, cos lettuce, egg, anchovies, croutons, Caesar dressing, parmesan</i>	£18
Saliccia Rigatoni <i>Italian sausage and spicy Nduja with onion and black olive in a traditional tomato and basil sauce</i>	£21
Parmigiana (v) <i>Classic Italian dish, layered aubergine, rustic tomato sauce, mozzarella, roquet and parmesan salad, garlic focaccia.</i>	£24
Shakshouka (v) <i>North African dish with aubergine, peppers, onion, Chickpea and fennel in a spicy tomato sauce, topped with egg, pistachio and feta crumb served with crusty bread</i>	£24
Wild Mushroom Risotto (v) <i>Creamy arborio rice, parmesan and roquet</i> <i>Add Chicken Supreme £5 Add Grilled Haloumi £2</i>	£18

## Game & Fish

*All our game dishes are prepared using locally shot game and may contain some shot, provided by local business Fat Pheasant of Earl's Barton*

Surf & Turf <i>5oz fillet steak, scallops, Parmentier potatoes, wilted baby spinach &amp; samphire, café de Paris butter</i>	£34
Duck Breast <i>Pan Seared Duck Breast, parsnip puree, dauphinoise potato, mulled black cherry compote, buttered kale, parsnip crisp, black cherry jus.</i>	£28
Wood Pigeon <i>Pan seared pigeon breast, beetroot &amp; blackberry puree, fondant potato, candied beetroot, black pudding, wilted baby spinach, whipped goats' cheese, toasted walnut, game jus</i>	£28
Pan Seared Sea Bass <i>Crushed new potatoes, wilted baby spinach, fennel, vine tomatoes with a chive &amp; prosecco cream sauce</i>	£29
Venison Haunch <i>Celeriac and white truffle puree, red grape, venison pate and pistachio bon bon, tender stem broccoli, wild mushroom, cassis reduction</i>	£29
Smoked Haddock <i>Dauphinoise potato, wilted baby spinach, caviar, tender stem broccoli, cheddar cheese sauce</i>	£24
Venison & Red Wine Pie <i>Handmade full crust pie from Fat Pheasant Co, celeriac puree, creamy mashed potato, honey and thyme carrots, savoy cabbage and pancetta lard ons, port macerated blackberries, red wine jus</i>	£24
Curried Hake <i>Hake fillet baked en paupiette in curry spices on crushed new potatoes, wilted baby spinach, samphire in a light but spicy Thai style coconut curry sauce</i>	£23

## English Pub Classics

Fish & Chips <i>Beer battered catch of the day, hand cut chips, peas, pea puree, chunky tartar, chargrilled pickled onion, battered gherkin, curry sauce.</i>	£21
Bacon Cheeseburger <i>4oz homemade patty, lettuce onion, tomato, skinny fries</i>	£16
Faggots, Peas & Mash <i>Pheasant &amp; venison faggots with creamy mashed potato, peas and a stout and onion gravy</i>	£19

*All our dishes are prepared fresh, please inform your server of any allergies, intolerances or dietary preferences when ordering. We will do our very best to accommodate you*