



THE OLD CHERRY TREE

Starters & Sharers

Chicken Liver Pate	£10
<i>Laced with scotch whisky served with toasted breads, red onion & orange marmalade</i>	
Plums & Goat's Cheese (v)	£10
<i>Caramelised grilled plums, whipped goat's cheese, butternut squash puree, toasted walnuts, roquet</i>	
Wexford Mushrooms (v)	£10
<i>Button mushrooms, cream & peppercorn sauce, Roquefort, toasted ciabatta, roquet.</i>	
Pan Seared Scallops	£17
<i>Cauliflower cheese puree, pancetta, truffle salt, caviar</i>	
Slow roasted Tomato & Basil Soup (vgn)	£8
<i>Crusty bread, home churned Maldon butter</i>	
Game Faggots	£10
<i>Peas, pea puree, English mustard, ale & onion gravy</i>	
Breads & Oils (v)	£9
<i>A selection of breads, olives & feta, sun dried tomato pesto, olive oil & balsamic</i>	

Mediterranean Classics

Chorizo Chicken	£16
<i>Tomato and basil sauce, mozzarella, diced Chorizo, hand cut chips and salad</i>	
Mushroom & Smoked Pancetta Carbonara	£17
<i>Creamy Garlic Sauce, Button mushroom, Smoked Pancetta lard ons, Rocket, Parmesan</i>	
Mediterranean Vegetable Tart (vgn)	£19
<i>Slow roasted vegetables in a short crust case, Beetroot puree, hand cut chips, balsamic salad</i>	
Saliccia Rigatoni	£21
<i>Italian sausage and spicy Nduja with onion and black olive in a traditional tomato and basil sauce</i>	
Shakshouka (v)	£24
<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>	
Wild Mushroom Risotto (v)	£18
<i>Creamy arborio rice, wild mushroom, garlic, parmesan and roquet</i>	
<i>Add Chicken Supreme £5 Add Grilled Haloumi £2</i>	

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 (limited game due to seasonal restrictions)

Surf & Turf	£34
<i>5oz fillet steak, scallops, Parmentier potatoes, wilted baby spinach & samphire, café de Paris butter</i>	
Duck Breast	£28
<i>Pan Seared Duck Breast, dauphinoise gratin, pak choy, Blood orange, rosemary and juniper pan jus</i>	
Wood Pigeon	£28
<i>Pan seared pigeon breast, beetroot & blackberry puree, fondant potato, candied beetroot, black pudding, wilted baby spinach, whipped goats' cheese, toasted walnut, game jus</i>	
Pan Seared Sea Bass	£29
<i>Crushed new potatoes, wilted baby spinach, fennel, vine tomatoes with a chive & prosecco cream sauce</i>	
Smoked Haddock	£24
<i>Dauphinoise potato, wilted baby spinach, caviar, tender stem broccoli, cheddar cheese sauce</i>	
Curried Hake	£23
<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>	

English Pub Classics

Fish & Chips	£21
<i>Beer battered catch of the day, hand cut chips, peas, pea puree, chunky tartar, chargrilled pickled onion, battered gherkin, curry sauce.</i>	
Bacon Cheeseburger	£18
<i>4oz homemade patty, lettuce onion, tomato, skinny fries</i>	
Chicken Caesar Salad	£18
<i>Chicken supreme, cos lettuce, egg, anchovies, croutons, Caesar dressing, parmesan</i>	
Beef Bourguignonne Pie	£22
<i>Full crust pie, carrot & orange puree, creamy mashed potato, honey roasted carrots, medley of mushroom, pearl onions and pancetta lard ons, savoy cabbage, red wine gravy</i>	
Gammon Steak	£21
<i>10oz gammon steak pan seared and finished with honey, Hand cut chips, pineapple salsa salad, hens egg</i>	

*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*