



THE OLD CHERRY TREE

Starters & Sharers

Brixworth Paté <i>Toasted breads, red onion & orange marmalade</i>	£11
Potted Pheasant <i>Course pheasant & wild boar pate, red onion & orange marmalade, crostini, roquet</i>	£11
Wexford Mushrooms <i>Button mushrooms, cream & peppercorn sauce, Roquefort, toasted ciabatta, roquet.</i>	£10
Pan Seared Scallops <i>Carrot & orange puree, black pudding, pork belly, mini toffee apples, apple gel</i>	£17
Soup of the Day (vgn) <i>Crusty bread, home churned Maldon butter</i>	£8
Salmon & Cod Fishcake <i>Salmon, cod, lemon, dill & parsley, fresh herb gremolata, caviar, keta pearls, balsamic glaze</i>	£14
Mulled Pear Tart Tatin <i>Whipped stilton mousse, toasted walnuts, roquet salad</i>	£12
Breads & Oils <i>A selection of breads, olives & feta, sun dried tomato pesto, olive oil & balsamic</i>	£9
Baked Camembert <i>Selection of breads, brûléed fig, port & orange reduction</i>	£22

A La Carte

Smoked Pheasant Breast <i>Applewood smoked breast wrapped in smoked bacon, pheasant & pork faggot, celeriac & apple puree, apple crisp, fondant potato, pickled blackberry, wild mushroom, seasonal baby vegetables, game & port jus</i>	£28
Pork Belly <i>Confit pork belly, pea puree, celeriac dauphinoise, baked pear, stilton, walnut, candied chicory, buttered kale, calvados reduction</i>	£32
Trout Almondine <i>Supreme of wild sea trout, nori & fish skin tweel, saffron fondant potato, keta pearls & caviar, wilted samphire & spinach, flaked almonds, Armagnac sauce</i>	£34
Duo Of Venison <i>Hay smoked venison haunch, venison & Roquefort croquette, pomme dauphine, black pudding, pickled blackberries, pickled wild mushrooms, game jus enhanced with dark chocolate & cassis</i>	£36
Parmigiana (v) <i>Classic Italian dish, layered aubergine, rustic tomato sauce, mozzarella, roquet and parmesan salad, garlic and rosemary focaccia.</i>	£24

Kitchen & Grill

Beer Battered Cod <i>Hand cut chips, peas, pea puree, chunky tartar, chargrilled pickled onion, battered gherkin, curried ketchup.</i>	£21
Scampi & Chips <i>Hand cut chips, pea puree, chunky tartar, pea shoot salad.</i>	£19
Sirloin Steak <i>10oz sirloin, hand cut chips, stilton & bacon portobello mushroom, roasted vine tomatoes, onion rings, topped with garlic & herb butter and a choice of sauce.</i>	£30
Curried Cod <i>Pan seared cod fillet, sauté of new potatoes and wilted baby spinach, light coconut curry sauce.</i>	£24
Chicken, Mushroom & Truffle <i>Pan seared supreme, crushed new potatoes, buttered kale, pancetta wrapped green beans, mushroom & truffle sauce.</i>	£26
OCT Cheeseburger <i>2x homemade 4oz patties, mature cheddar, lettuce, tomato, smoke & spice BBQ sauce, slaw, skinny fries, onion rings</i>	£19
Steak & Ale Pie <i>Northamptonshire's own Dunkley's pie, creamy mashed potato, pancetta wrapped green beans, seasonal baby vegetables, rich red wine gravy.</i>	£21

Pizza – Pinsa sourdough base, thin & crispy

Vegetariano <i>Mediterranean vegetables, balsamic glaze</i>	£14
Hot n spicy <i>Spicy tomato base, Spicy beef, Nduja sausage, green pepper, roquito chillies</i>	£16
Putanesca <i>Anchovies, black olives, capers, chilli, garlic</i>	£14
Prosciutto e Funghi <i>Ham, mushroom, red onion, black olive</i>	£14
Saliccia Di Miale <i>Garlic butter base, Rosemary infused pork, fresh sage, grape, black olive</i>	£16

Small Bites

Parmesan & Truffle Chips	£5
Hummus & Flatbread	£5
Chilli Cheese Bites	£6
Mac 'n' Cheese Bites	£6
Cauliflower Bites	£5
Pickled Mixed Vegetables	£4