



THE
OLD CHERRY TREE
GREAT HOUGHTON

Autumn Menu

Starters & Sharers

Brixworth Bon Bon	£8
<i>Panko breadcrumbs, toasted croutes & beetroot chutney</i>	
Pan Fried Wood Pigeon	£10
<i>Black pudding, roasted beetroot, walnut crumb, red wine jus</i>	
Butternut Square & Pumpkin Seed Risotto (v)	£8
<i>Finished with parmesan & butter</i>	
Roasted Autumnal Vegetable Soup (vgn)	£7
<i>Served with crusty warm bread</i>	
Baked Camembert	£15
<i>Toasted breads, onion chutney, redcurrant & wine reduction</i>	
Anti Pasti Board	£16
<i>Italian cured meats, tapenade, warm focaccia, roquet & humuus</i>	
Breads & Oils	£6
<i>A selection of breads, olive oil & balsamic</i>	

Pizza

Margarita (v)	£11
<i>Tomato, mozzarella, fresh basil</i>	
La Carne	£15
<i>Salami, pepperoni, parma ham, tapenade, basil pesto</i>	
Funghi E Proscuitto	£14
<i>Ham, mushroom, black olives, rocket</i>	
Vegetariano (v)	£14
<i>Sun dried tomato, spinach, feta, black olive, leek</i>	

Sides & Bites

Onion Rings	£3
Olives & Feta	£4
Sundried Tomatoes	£4
Skinny fries / Gastro chips	£4
Sweet potato fries	£4
Haloumi fries	£6
House Salad	£3

*Please ask your server
for daily specials*

À La Carte

Guinea Fowl	£18
<i>Pan roasted breast, pearl barley grains, kale, red wine jus</i>	
Lemon Sole	£21
<i>Pomme ana, fennel, lemon foam, caper berries, confit tomatoes & samphire</i>	
Cornfed Chicken	£16
<i>Sauteed new potatoes, sage, baby corn, heritage carrots, carrot puree, red wine jus</i>	
Hay Smoked Venison Haunch	£22
<i>Pomme puree, swede & squash fondant, kale, parsnip crisp, blackberry jus</i>	
Roasted Root Vegetable Orzotto (vgn)	£14
<i>Pearl barley risotto, vegan parmesan</i>	
Porcini Wellington (vgn)	£14
<i>Roasted carrots, leeks, carrot puree, port jus</i>	
Moules Mariniere	£16
<i>Classic white wine, garlic, cream & herb sauce, warm breads</i>	

Kitchen & Grill

Beer Battered Cod	£15
<i>Gastro chips, minted peas, chunky tartar</i>	
Steak & Ale Pie & Mash	£15
<i>Roasted root vegetables, kale & jus</i>	
Seafood Linguini	£18
<i>King prawn, mussels, cod, Patagonian scallops, Romesco sauce & basil pesto</i>	
Warm Swiss Chard Salad (vgn)	£14
<i>Bulgar wheat, olives, sundried tomatoes & roasted root vegetables</i>	
10oz Sirloin Steak	£22
8oz Ribeye Steak	£21
<i>Both served with gastro chips, vine tomatoes, field mushrooms, onion rings & dressed roquet</i>	
Add stilton or peppercorn sauce - £2	
Cheeseburger	£14
<i>2 homemade patties, smoked mature cheddar, lettuce, tomato, burger sauce & skinny fries</i>	
Vegan Burger (vgn)	£14
<i>Plant based burger, lettuce, tomato, vegan garlic mayo & skinny fries</i>	