



# THE OLD CHERRY TREE

## Starters & Sharers

|   |     |
|---|-----|
| Brixworth Pate  | £11 |
| <i>Toasted breads, red onion &amp; orange marmalade</i>   |     |
| Fishcake  | £11 |
| <i>Thai spiced fishcake in a panko crumb, dressed leaves, Sweet chilli sauce, charred lime</i>    |     |
| Wexford Mushrooms   | £10 |
| <i>Button mushrooms, cream &amp; peppercorn sauce, Roquefort, toasted ciabatta, roquet.</i>       |     |
| Pan Seared Scallops   | £17 |
| <i>Pea puree, black pudding, smoked pancetta lard ons, chorizo crumb, apple gel</i>               |     |
| Soup of the Day (vgn)   | £8  |
| <i>Crusty bread, home churned Maldon butter</i>   |     |
| Pheasant  | £12 |
| <i>Pan seared breast, wild mushroom risotto, beetroot ketchup</i>                                 |     |
| Game Faggots & Peas   | £14 |
| <i>Rabbit and venison faggots, pea puree, peas, pea shoots</i>                                    |     |
| Breads & Oils   | £9  |
| <i>A selection of breads, olives &amp; feta, sun dried tomato pesto, olive oil &amp; balsamic</i> |     |

## Pub 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> |     |
| Bacon Cheeseburger  | £16 |
| <i>4oz homemade patty, lettuce onion, tomato, skinny fries.</i>                         |     |
| Chestnut Mushroom Risotto   | £16 |
| <i>Chestnut mushrooms in a creamy arborio rice finished with parmesan and roquet</i>    |     |

## Snacks

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| Parmesan & Truffle chips                 | £5 |
| Feta & Olives                            | £4 |
| Wild Boar Sausages                       | £5 |
| <i>Served with spicy hot local honey</i> |    |

## Game & Fish

*All our game dishes are prepared using locally shot game and may contain some shot*

|   |     |
|---|-----|
| Pheasant Breast   | £25 |
| <i>Pan seared Pheasant breast, smoked pancetta and pearl barley risotto, chestnut mushrooms, tempranillo blackberries, buttered kale, red wine, port and rosemary jus</i>                 |     |
| Smoked Haddock  | £29 |
| <i>Modern twist on a Scottish classic Cullen Skink, Smoked Haddock loin, mini fondant potatoes, knotted leek, wilted baby spinach, smoked cream chowder sauce.</i>                        |     |
| Beer Battered Cod   | £21 |
| <i>Hand cut chips, peas, pea puree, chunky tartar, chargrilled pickled onion, battered gherkin, curried ketchup.</i>  |     |
| Game Cassoulet  | £23 |
| <i>Venison, pigeon, rabbit and pheasant, butter bean, cannellini bean, smoked pancetta, winter vegetables, rich game sauce, crusty bread</i>  |     |
| Venison & Blackcurrant Sausage  | £19 |
| <i>Locally sourced venison, prepared by our speciality butcher HWJ Partiger of Far Cotton, creamy mash, blackberry and onion gravy, vegetable crisp</i>                                   |     |
| Curried Cod   | £24 |
| <i>Pan seared cod fillet, sauté of new potatoes and wilted baby spinach, light coconut curry sauce.</i>   |     |
| Roast Partridge   | £26 |
| <i>Fondant potato, sauterne poached pear, salt baked beetroot, celeriac and white truffle puree, devil on horseback, port and red wine reduction</i>                                      |     |
| <b>Kitchen &amp; Grill</b>  |     |
| Fillet Steak  | £37 |
| <i>7oz fillet steak, dauphinoise potato, mushroom puree, wilted baby spinach, baby carrots, sauteed wild mushroom, black pepper &amp; parmesan butter, Veal &amp; red wine reduction.</i> |     |
| Parmigiana (v)  | £24 |
| <i>Classic Italian dish, layered aubergine, rustic tomato sauce, mozzarella, roquet and parmesan salad, garlic focaccia.</i>  |     |
| Tarragon Chicken  | £26 |
| <i>Pan seared supreme, crushed new potatoes, baby carrots, wilted baby spinach, tarragon crisp, tarragon cream sauce.</i>   |     |
| Steak & Ale Pie   | £21 |
| <i>Northampton's original Dunkley's full crust pie, creamy mashed potato, buttered kale &amp; pancetta, Rich Beef &amp; Red wine gravy.</i>   |     |