



THE OLD CHERRY TREE
GREAT HOUGHTON

WINTER MENU

GF: gluten free, vgn: vegan, v: vegetarian - please inform your server of any dietary requirements

STARTERS & SHARERS

Brixworth Pâté (GF)	£8
<i>Warm toasted ciabatta, red onion chutney</i>	
Beetroot Salmon Gravlox (GF)	£9
<i>Brown Bread, pickled cucumber, feta pearls, cucumber gel</i>	
Wild Mushroom & Truffle Oil Risotto (GF v)	£10
<i>Finished with parmesan crisp & butter</i>	
Roasted Parsnip Velouté (GF vgn)	£7
<i>Warm toasted ciabatta, red onion chutney</i>	
Goats Cheese Filo Parcels (v)	£8
<i>Tapenade, sundried tomato & basil with goats cheese in a filo parcel & balsamic mixed leaf</i>	
Baked Camembert (GF)	£16
<i>Toasted breads, onion chutney, redcurrant & wine reduction</i>	
Anti Pasti Board (GF)	£17
<i>Italian cured meats, tapenade, warm focaccia, roquet, hummus, olives & sun dried tomatoes</i>	
Breads & Oils (GF)	£8
<i>A selection of breads, sun dried tomato pesto, olive oil & balsamic</i>	

PIZZA

Margherita (v)	£11
<i>Tomato, mozzarella, fresh basil</i>	
La Carne	£16
<i>Salami, pepperoni, parma ham, tapenade, basil pesto</i>	
Funghi E Prosciutto	£14
<i>Ham, mushroom, black olives, rocket</i>	
Vegetariano (v)	£14
<i>Sun dried tomato, spinach, feta, black olives, red onion</i>	

SIDES & BITES

Onion Rings	£3
Olives & Feta (GF)	£4
Sun Dried Tomatoes (GF)	£4
Skinny Fries / Hand Cut Chips	£4
Sweet Potato Fries	£4
Halloumi fries	£7
House Salad (GF)	£3

À LA CARTE

Duck Breast (GF)	£21
<i>Dauphinoise potato, seasonal baby vegetables, kirsch cherry reduction, pickled cherries</i>	
Trout Almondine (GF)	£20
<i>Pan seared trout fillet, fondant potato, wilted baby spinach, Nori tuile, fish crackling, amaretto sauce, toasted almond</i>	
Thai Green Curry (GF v)	£16
<i>Chicken or mushroom in an authentic fragrant Thai green sauce with baby aubergine, jasmine rice & Thai basil</i>	
Beef Bourguignon (GF)	£18
<i>Pomme puree, bacon lardons, roasted carrots & kale</i>	
Confit Pork Belly (GF)	£18
<i>Saffron infused fondant potato, seasonal baby vegetables, celeriac & apple puree, cider & calvados reduction</i>	
Porcini Wellington (vgn)	£16
<i>Roasted root vegetables, crushed new potatoes, port jus</i>	
Moules Marinière & Frites (GF)	£19
<i>Classic white wine, garlic, cream & herb sauce, warm breads & skinny fries</i>	
Chicken Supreme (GF)	£18
<i>Mushroom & artichoke cassoulet, pancetta shard</i>	

KITCHEN & GRILL

Beer Battered Cod	£16	
<i>Hand cut chips, crushed peas, chunky tartar</i>		
Chef's Pie & Mash (please ask server)	£16	
<i>Champ mash, seasonal baby vegetables, gravy</i>		
Scampi & Chips	£12	
<i>Hand cut chips, crushed peas and salad</i>		
Moroccan Spiced Vegetable Tagine (vgn)	£16	
<i>Served with giant jewelled couscous and flaked almonds</i>		
10oz Sirloin Steak (GF)	£24	
8oz Fillet Steak (GF)	£34	
<i>Both served with hand cut truffle & parmesan chips, vine tomatoes, stilton & bacon stuffed portobello mushroom</i>		
<i>- Add stilton, peppercorn or Diane sauce</i>		£4
OCT Cheeseburger (GF)	£15	
<i>2 homemade patties, mature cheddar, lettuce, tomato, BBQ sauce, slaw, skinny fries & topped with onion rings</i>		
Spiced Lentil Burger (GF vgn)	£14	
<i>Vegan cheese, portobello mushroom, slaw & skinny fries</i>		