



THE OLD CHERRY TREE

Starters & Sharers

Brixworth Pate	£11
<i>Toasted breads, red onion & 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 & 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>	
Ham Hock & Black Pudding Croquettes	£12
<i>Pancetta Lard ons, black pudding, pea puree, pea shoots</i>	
Breads & Oils	£9
<i>A selection of breads, olives & feta, sun dried tomato pesto, olive oil & 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>	
Mediterranean Vegetable Tart	£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>	
Faggots, Peas & Mash	£19
<i>Pheasant & venison faggots with creamy mashed potato, peas and gravy</i>	
Curried Hake	£21
<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>	
Fish & Chips	£21
<i>Beer battered catch of the day, hand cut chips, peas, pea puree, chunky tartar, chargrilled pickled onion, battered gherkin, curried ketchup.</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

Duck Breast	£28
<i>Pan Seared Duck Breast, parsnip puree, dauphinoise potato, mulled black cherry compote, buttered kale, parsnip crisp, black cherry jus.</i>	
Partridge	£29
<i>Whole roasted Partridge, parsnip puree, dauphinoise potato calvados poached pear, devils on horseback, seasonal vegetables, game jus</i>	
Wood Pigeon	£28
<i>Pan seared pigeon breast, beetroot & blackberry puree, fondant potato, candied beetroot, Roasted shallot, black pudding, wilted baby spinach, whipped goats' cheese, toasted walnut, game jus</i>	
Game Cassoulet	£26
<i>Venison, pigeon, rabbit & pheasant, butterbean, cannellini beans, smoked bacon lard ons, winter vegetables in a rich sauce with crusty bread</i>	
Pan Seared Sea Bass	£29
<i>Crushed new potatoes, wilted baby spinach, fennel, vine tomatoes with a chive & prosecco cream sauce</i>	
Venison Haunch	£29
<i>Celeriac and white truffle puree, red grape, venison pate and pistachio bon bon, tender stem broccoli, wild mushroom, cassis reduction</i>	
Pheasant	£28
<i>Pan seared pheasant breast, game faggot, celeriac puree, salt baked beetroot, fondant potato, port macerated blackberries, seasonal vegetables, crispy sage, game jus</i>	
Kitchen & Grill	
Beef Shin & Chianti Ragu	£26
<i>Slow cooked beef shin in a rich chianti ragu, wild mushroom, manfredine pasta, parmesan & basil oil</i>	
Parmigiana (v)	£24
<i>Classic Italian dish, layered aubergine, rustic tomato sauce, mozzarella, roquet and parmesan salad, garlic focaccia.</i>	
Wild Mushroom Risotto	£18
<i>Creamy arborio rice, parmesan and roquet</i>	
<i>Add Chicken Supreme £5 Add Grilled Haloumi £2</i>	
Steak & Ale Pie	£21
<i>Northampton's original Dunkley's full crust pie, creamy mashed potato, buttered kale & pancetta, Rich Beef & Red wine gravy.</i>	