



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>	
Game Faggots & Peas	£14
<i>Rabbit and venison faggots, pea puree, peas, 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>	
Chicken Caesar Salad	£16
<i>Chicken breast, crisp lettuce, anchovies, egg, croutons, Parmesan, Caesar dressing</i>	
Mediterranean Vegetable Tart	£19
<i>Slow roasted vegetables in a short crust case, beetroot puree, Greek salad</i>	

Pizza

All pizzas hand stretched sourdough bases

Margharita	£10
Goats Cheese, Honey & Roquet	£13
Pancetta & Mushroom	£12
Feta, Black Olive & Red Onion	£12
Hot & Spicy	£14
<i>Spicy beef, Chorizo, roquito chillies, hot honey</i>	

Game & Fish

All our game dishes are prepared using locally shot game and may contain some shot, provided by local business Fat Pheasant

Yuzu Duck Breast	£28
<i>Pan Seared Duck Breast in Yuzu syrup, miso noodles, Pak choi, radish, edamame beans, black sesame seeds</i>	
Sea Bass	£29
<i>Pan seared sea bass fillet, saffron fondant potato, crab beignet, pickled fennel, pink grapefruit, wilted baby spinach, crab mayonnaise, lemon and elderflower sauce.</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>	
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>	
Pan Seared Sea Trout Fillet	£26
<i>Crushed new potatoes, wilted baby spinach, fennel, vine tomatoes with a chive & prosecco cream sauce</i>	
Venison Haunch	£31
<i>Celeriac and white truffle puree, red grape, venison pate and pistachio bon bon, tender stem broccoli, wild mushroom, cassis reduction</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>	
Pea, Mint & Broad Bean 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>	
Whipped Roquefort Salad	£19
<i>Roquet, Fennel, chicory, orange, walnut, whipped Roquefort</i>	
<i>Citrus olive oil dressing</i>	
<i>Add Chicken Supreme £5 Add Grilled Haloumi £2</i>	