

Main Menu

The
Old Vol

TO START

Chargrilled focaccia 5

Aged balsamic, olive oil

Soup of the day (v) 7

Toasted sourdough

Inside out chicken wings 9 / Crispy cauliflower 8.5

Gochujang Yuzu glaze, sesame seeds &
micro coriander (GF)

Beef tataki 11

Yuzu Ponzu, pickle daikon, spring
onion, wasabi

Prawn spring roll 12

Mango, chilli & coriander relish

Scallop ceviche 15

Watermelon, cucumber & chilli, wasabi
butter milk, herbs oil, squid ink cracker

Heritage tomato & ricotta 9

Whipped ricotta, sourdough crostini,
tomato & basil consume

SIDES

Purple sprouting broccoli, wasabi emulsion 6

Minted jersey royal potatoes 6

Parmesan & truffle fries 6.5

Skin on fries 4.5

MAINS

Dry-aged fillet steak 35

Potato pave, miso aubergine puree, Roscoff onion,
asparagus & beef jus (GFA)

Cannon of lamb 35

Jersey royal potato, braised leg of lamb, courgette,
wild garlic yoghurt, minted lamb jus

Spiced duck breast 28

Potato fondant, texture of carrot & spiced duck
jus (GF)

Pan roasted hake 26

Saffron potato, chorizo & buttered leeks, lobster
sauce (GF)

Roast Scottish cod loin 26

Cauliflower purée, sea vegetables, mussels, bacon
crumb & pickled chilli

Wild mushroom risotto 18 (V)

Hen of the wood mushroom, pickled shallots,
crispy leeks, lovage oil

Wild garlic gnocchi 18 (V)

Purple sprouting broccoli, blue cheese, wild garlic
velouté

DESSERT

Yuzu posset 9

Yuzu compressed raspberry, white chocolate & raspberry crumb, rhubarb sorbet

Chocolate & miso delice 9

Blood orange, chocolate aero & tonka ice cream

Sticky toffee pudding 8

Cornish clotted cream & toffee sauce

Lemon Curd 9

Short bread, raspberry sorbet & meringue (GFA)

Selection of British cheese 11

Quince, preserved fig, crackers (GFA)

KIDS MENU

Tomato & basil pasta 5

Grated cheddar

Butter poached chicken 5

Jersey royals & broccoli

Sausages 5

Fries & baked beans

KIDS DESSERT

Chocolate brownie 5

Vanilla ice cream & caramel sauce

Ice cream 1.5 (per scoop)

Ask your server what flavours are available