THE
OLD HOUSE
AT HOME

SUNDAY MENU

TRY OUR COCKTAIL OF THE MOMENT: LIMONCELLO ROSE SANGRIA £11.50

STARTERS

Brixham handpicked white crab meat and avocado stuffed salmon roll, celeriac remoulade, parmesan crisps *(gf)*		£14.00
Handmade slow braised rabbit raviolo, wild mushrooms, tarragon reduction, yellow pepper puree		£12.00
Chicken and summer vegetable terrine, smoked bone marrow crumb, onion seed and heritage tomato chutney, crostini *(gfo)*		£12.00
Soup of the day, fresh baked bread, salted butter *(gfo)*		£10.00
Homemade bread and mixed olives with balsamic and oil *(gfo)*	Small	£9.00
	Large	£12.00

SUNDAY ROAST

All served with red cabbage puree, seasonal greens, parsnips, carrots, swede mash, Yorkshire pudding, roast potatoes and gravy

Roast sirloin of beef – roasted with garlic and rosemary *(gfo)*	£25.00
Roast leg of lamb – infused with garlic and rosemary *(gfo)*	£25.00
Roast pork belly – *(gfo)*	£23.00
Roast chicken supreme – Sage & pork stuffing *(gfo)*	£23.00
Vegetarian Wellington – sweet potato, spinach and mushroom	£19.50
Trio roast – sirloin of beef, leg of lamb, pork belly *(gfo)*	£29.00

SIDES

Cauliflower cheese *(gf)*	£6.00
Pigs in blankets *(gf)*	£5.00
Seasonal greens *(gf)*	£5.00
Roast potatoes *(gf)*	£5.00

MAINS

Caramelised red onion infused beef burger, baby gem, heritage tomato chutney, gruyere cheese, halloumi fries, homemade slaw and truffle mayo	£24.00
Crispy buttermilk chicken burger, streaky bacon, maple ketchup, baby gem, tomatoes, homemade slaw and cajun fries *(gfo)*	£22.00
Cider battered fish and chips, lime and ginger tartare sauce, mushy peas, chunky sea salt chips *(gf)*	£20.00

DESSERTS

Winter berry eton mess (gf)		£11.00
Gluten free chocolate brownie with salted caramel ice cream		£10.50
Sticky toffee pudding, toffee sauce and vanilla ice cream		£11.00
Rich chocolate mousse served in a white chocolate bowl with autumn berries *(gf)*		£11.00
Jigsaw pudding – 5 unique puzzle pieces each of a different flavour and texture *(gfo)*		£11.00
Strawberry 7 ways – dehydrated, preserve, macerated, gel, parfait, ice cream *(gf)*		£12.00
Selection of homemade ice cream and sorbets *(gf)*	per scoop	£2.50

Please let your server know of any allergies before ordering. A discretionary service charge of 10% will be added to your bill.

Thank you for dining at The Old House at Home.