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## EARLY EVENING MENU

### MONDAY - FRIDAY | 5.00 - 6.30PM

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2 COURSE £30.00 | 3 COURSE £36.50  
*Add a bottle of Nyala Sauvignon Blanc or Cabernet  
Sauvignon for £22.50*

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## APPETISERS

### SPICED LENTIL & TOMATO SOUP

Coriander crème fraîche, homemade Guinness & treacle bread, whipped butter

### BRAISED HAM HOCK TERRINE

Piccalilli, apple purée, toasted sourdough

### PANZANELLA SALAD

Tomato, peppers, fennel, red onion, cucumber, capers, focaccia croutons

### KOREAN CHICKEN WINGS

Korean glaze, smashed cucumber salad

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## ENTRÉES

### 8OZ BEEF BURGER

Brioche bun, Dubliner cheddar, crispy bacon, baby gem, gherkin relish, Koffmann fries

### SALT 'N' CHILLI CHICKEN

Braised coconut rice

### BATTERED SCAMPI

Buttered peas, tartar sauce, Koffmann fries

### BEEF SHORT RIB (PINK OR WELL DONE)

Green peppercorn sauce, watercress salad, Koffmann fries

### RISOTTO PRIMAVERA

Ricotta

### SPICED FENNEL SAUSAGE RAGU

Orecchiette, tomato, vodka, mascarpone sauce

### CHICKEN CAESAR SALAD

Gem lettuce, anchovies, crispy pancetta, croutons, parmesan

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## DESSERTS

### RICH CHOCOLATE BROWNIE

Honeycomb ice cream, white chocolate sauce

### ELDERFLOWER PANNA COTTA

Poached gooseberries, lemon shortbread

### THE RABBIT'S CARROT CAKE

Vanilla cream cheese, raisin purée

### GOAT'S CHEESE MOUSSE

Apple, fig chutney, crackers

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS. CAREFUL PRECAUTIONS ARE TAKEN WHEN PREPARING DISHES, HOWEVER THE RISK FOR CROSS CONTAMINATION IS ALWAYS PRESENT. VEGETABLE OIL USED HAS BEEN PRODUCED FROM GENETICALLY MODIFIED SOURCES.

10% DISCRETIONARY SERVICE CHARGE ON TABLES OF 6 OR MORE PEOPLE.



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*Meet The Family*

GALGORM



*The*  
OLD INN  
Est. 1614



PARISIEN

