

The OLD INN

EST. 1614

OLD INN FAVOURITES

Bread & Irish Butter £3.50

Olives £7.00

Smoked Almonds £7.00

PLATTER OF IRISH CHARCUTERIE

Connemara Air-Dried Beef, Gubbeen Smoke House Salami,
Corndale Farm Coppa Grilled Bread, Pickled Shallots, Parsley £26.50

WHOLE BAKED BALLYLISK WITH CIDER

Herb Salad, Sourdough Baguette, Caramelised Onion Chutney £26.50

STARTERS

Smoked Haddock Chowder, Rolled Oat Wheaten £12.00

Chicken Liver Parfait, Pear Chutney, Toasted Sourdough £14.00

Chestnut Mushroom Arancini, Tarragon Mayonnaise £10.00

Chicken Wings, Crozier Blue, Celery £11.00

Portavogie Prawns, Marie Rose Sauce, Baby Gem, Rolled Oat Wheaten £15.00

Plate of Walter Ewing's Smoked Salmon, Shallots, Capers & Lemon £17.50

PUB PLATES

Wild Irish Venison & Woodland Mushroom Pie, Buttered Mash Potato £27.00

Beer Battered Haddock & Chips, Mushy Peas, Tartare Sauce £24.00

Slow Braised Beef Cheek Cooked in Stout, Bacon, Mushrooms, Button Onions, Creamed Potato £28.00

Old Inn Steak Burger, Dressed Brioche Bun, Bacon, Cheddar, Chips, Café de Paris Mayonnaise £22.00

Sugar Pit Pork Chop, Caramelised Apple, Crushed Celeriac, Mustard, Koffmann Fries £26.00

Grilled Fish of the Day, Herb & Garlic Butter, Lemon, Buttered Mash Potato £Market Price

SIDES

POTATOES £6.00

Beef Fat Chips | Koffmann Fries | Buttered Mash Potato | Baker's Potatoes

VEGETABLES / SALADS £6.00

Roasted Carrots, Orange & Hazelnut | Creamed Cabbage, Root Vegetables |

Beer Battered Onion Rings | Bitter Leaves & Herb Salad

SAUCES £4.00

Red Wine | Béarnaise | Green Peppercorn | Garlic & Herb Butter

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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