OLD MOOR

TAVERN

Everill Gate Lane, Wombwell, Barnsley S73 oYQ

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To Begin	
Breaded Halloumi (V) Freshly breaded halloumi, served with a sweet chilli dip.	£6.95
Classic Prawn Cocktail (GF0) A traditional classic, Greenland cold water prawns, marie-rose sauce, fresh salad garnish, served with sourdough & lemon butter.	£7.25
Chicken Goujons Freshly breaded chicken breast, spring onion & chilli garnish served with a sweet chilli dip.	£6.95
Fish Goujons Hand battered cod goujons & lemon wedge, served with a tartare sauce.	£7.00
Soup Of The Day (V)(GF0) Freshly prepared soup of the day served with lightly salted croutons.	£5.75
Tomato & Cheese Arancini (v) One of our favourites, tomato & cheese risotto, rolled into balls, breaded then fried, and finished with garlic aioli.	£7.25
Creamy Garlic Mushrooms (V)(GFO) The classic creamy garlic mushrooms served over garlic ciabatta.	£6.25
Yorkshire Pudding (VOA) Homemade and awesome, a proper Yorkshire starter served with rich gravy.	£5.75
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Lighter Options	
Chicken & Bacon Salad (GFO) A selection of fresh salad topped with grilled chicken breast & crispy bacon lardons, finished with lightly salted croutons.	£9.50
Grilled Halloumi Salad (v) A selection of fresh salad topped with grilled halloumi, finished with lightly salted croutons.	£9.50

A selection of fresh salad topped with grilled halloumi, finished with lightly salted croutons. Hot Roast Sandwich Chef's choice of meat warmed in rich gravy, served with chips or fries, garnish & slaw. Fish Goujon Sandwich Hand battered cod goujons served with chips or fries, garnish & slaw. Cheese & Chutney Sandwich (v) Award winning extra mature Cheddar mixed with caramelised red onion chutney, served with chips or fries & slaw.

Allergies/Intolerances

If you have a food allergy or intolerance, please make us aware before placing your order.

(V) = Vegetarian (VOA) = Vegetarian Option Available (VE) = Vegan (VEOA) = Vegan Option Available (GFO) = Gluten Free Option Available

Main Courses

Rump Steak (GFO) Lean yet firm and recommended medium. Served with chips or fries, mushroom, grilled cherry vine tomatoes & a sauce of your choice. Add scampi for £5.00	£16.95
Sirloin Steak (GFO) Full of flavour and recommended medium rare.	£23.95
Served with chips or fries, musbroom, grilled cherry vine tomatoes & a sauce of your choice. Add scampi for £5.00	
Beef Burger (VOA) (GFO) (VEOA) Two 40z patties, peppers, red onion, jalapeños and mozzarella topped with bacon. Served on a brioche with garlic aioli, gem lettuce & tomato. Our burgers come with fries or chips, and slaw.	£15.95
Chicken Supreme Burger (VOA) (VEOA) Breaded chicken, bacon, cajun & chilli chutney, hash browns and mozzarella served on a brioche with cajun mayo, gem lettuce, red onion and tomato. Our	£15.95
burgers come with fries or chips, and slaw.	/
Steak Pie (VOA) Served with chips or creamy mashed potatoes & seasonal vegetables or mushy peas. Add Stilton or caramelised onion for £1.00	£16.50
Chicken & Garlic Mushroom Sauce (GFO) Grilled chicken breast topped with creamy garlic mushroom sauce served with sautéed potatoes & tenderstem broccoli.	£16.95
Hunter's Chicken (GFO) Grilled chicken breast topped with bacon & mushrooms smothered in BBQ sauce and melted cheese. Served with chips or fries and slaw.	£16.95
Salmon (GFO) Pan seared salmon; orange & tarragon sauce served with sautéed potatoes and tenderstem broccoli.	£18.95
Salt & Pepper Cod (GF0) Peppered baked cod served with sautéed potatoes, tenderstem broccoli & a creamy pepper dip.	£16.50
Asian Sweet Chilli Chicken Sizzler (VEOA)(GFO) Chicken breast, peppers & onions smothered in an Asian sweet chilli sauce served sizzling with a side of rice & naan bread.	£17.50
Three Bean & Sweet Potato Chilli (VGN)(GFO) Black turtle beans, haricot beans, pinto beans, red pepper and sweet potato chunks in a spiced tomato sauce served with rice & garlic ciabatta.	£16.50

Sides

Homemade Chips	£3.00
Homemade Fries	£3.00
Seasonal Vegetables	£2.00
Onion Rings	£3.50
Garlic Ciabatta	£3.50
Side Salad	£2.00
Coleslaw	£1.50
Sourdough & Butter	£1.50

· Pub Favourites

£16 EACH OR ANY TWO FOR £28

£23.95	Fish & Chips Hand battered cod served with mushy or garden ped & lemon wedge.
823.73	Scampi Breaded wholetail scampi served with chips, garden or mushy peas & lemon wedge.
£15.95	Gammon Steak (GFO) Succulent gammon steak served with chips, egg or pineapple, grilled vine cherry tomatoes & mushroon
£15.95	Lasagne (VOA) Layers of pasta filled with a rich British beef ragu sauce, creamy cheddar cheese sauce & topped with mozzarella & cheddar cheese. Served with chips &

garlic ciabatta.

Roast Of The Day (GFO)
Chef's choice of meat served with mashed potatoes, roast potatoes, Yorkshire pudding, pig in blanket, stuffing & selection of vegetables.

Trio Of Sausage (VOA) (GFO)

Traditional pork, caramelised onion & Cumberland sausage, served with creamy mashed potatoes &

seasonal vegetables.

Liver & Onions (GFO)

Lamb's liver cooked with onions and rich gravy,
served with creamy mashed potatoes & seasonal

Mushroom Stroganoff (v)(GFO) Creamy mushroom sauce with hints of Dijon, served with rice or chips & garlic ciabatta.

Desserts

Bakewell Slice (V) Biscuit base with berry jam & frangipane served on its own, with pouring cream (however we think it's best warm with custard).	£5.25
Chocolate Brownie (GFO) (VEOA) (V) Dark chocolate brownie served with classic vanilla ice cream.	£6.00
Salted Caramel Brownie (v) Dark chocolate brownie with salted caramel served with classic vanilla ice cream.	£6.00
Fruit Crumble (v) Crumble har mixed with apple & blueberry, topped with crumble, served warm with custard.	£6.50
Chocolate Fudge Cake (v) Three layers of moist, rich, dark chocolate cake between lashings of dark chocolate fudge served with classic vanilla ice cream.	£5.25
Cheesecake (v) Chefs' choice of cheesecake served with pouring cream.	£5.25
Sponge Pudding (v) Chefs' choice of sponge pudding served with custard.	£5.95
Sticky Toffee Pudding (V)(GFO)	£5.95

Date & toffee flavoured sponge with a sticky toffee sauce served with classic vanilla ice cream.