OLD MOOR TAVERN



Sunday Menu

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

| To Begin | • | ••••• | • • • • • • • • • • | | |
|--|---|---|---------------------|-------------------------|-----------------|
| Breaded Halloumi (v) Freshly breaded halloumi, served with a sweet chilli dip. | £6.95 | Soup Of The Day (V)(GFO) Freshly prepared soup of the day served with lightly salted croutons. | | | £5.75 |
| Classic Prawn Cocktail (GFO) A traditional classic, Greenland cold water prawns, marie-rose sauce fresh salad garnish, served with sourdough & lemon butter. | £7.25 | Tomato & Cheese Arancini (v) One of our favourites, tomato & cheese risotto, rolled into balls, breaded then fried, and finished with garlic aioli. | | | £7.25 |
| Chicken Goujons Freshly breaded chicken breast, spring onion & chilli garnish served with a sweet chilli dip. | £6.95 | Creamy Garlic Mushrooms (V)(GFO) The classic creamy garlic mushrooms served over garlic ciabatta. | | | £6.25 |
| Fish Goujons Hand battered cod goujons & lemon wedge, served with a tartare sauce. | £7.00 | Yorkshire Pudding (VOA) Homemade and awesome, a proper Yorkshire starter served with rich gravy. | | | £5.75 |
| Main Courses | | | | | • • • • • • • • |
| Roast Beef Dinner (GFO) Locally sourced silverside or topside beef served with mashed potatoe. potatoes, Yorkshire pudding, pig in blanket, stuffing & seasonal vege. | | Salmon (GFO) Pan seared salmon; orange & tarragon sauce served with sautéed potatoes and tenderstem broccoli. | | | £18.95 |
| Roast Pork (GFO) Locally sourced pork shoulder or loin served with mashed potatoes, roast potatoes, Yorkshire pudding, pig in blanket, stuffing & seasonal vegetables. L16.00 Three Bean & Sweet Potato Chilli (VGN)(GFO) Black turtle beans, haricot beans, pinto beans, red pepper and sweet chunks in a spiced tomato sauce served with rice & garlic ciabatta. | | | | £ 16.50 otato | |
| Roast Turkey (GFO) Locally sourced turkey breast served with mashed potatoes, roast poto Yorkshire pudding, pig in blanket, stuffing & seasonal vegetables. | £16.25 atoes, | Fish & Chips Hand battered cod served with mushy or garden peas & lemon wedge Lasagne (VOA) | | | £16.00 |
| Roasted Gammon (GFO) Served with mashed potatoes, roast potatoes, Yorkshire pudding, ig in blanket, stuffing & seasonal vegetables. | £16.00 | Lasyers of voisity a rich British beef ragu sauce, creamy cheese sauce and topped with mozzarella & cheddar cheese. Served with chips and garlic ciabatta. | | | 210.00 |
| A Bit of Everything (GFO) If you can't choose why not have a slice of each meat served with mas sotatoes, roast potatoes, Yorkshire pudding, pig in blanket, stuffing & easonal vegetables. | | Mushroom Stroganoff (V) (GFO) Creamy mushroom sauce with hints of Dijon, served with rice or chip & garlic ciabatta. Hot Roast Sandwich Chef's choice of meat warmed in rich gravy served with chips or fries, garnish & slaw. | | | £16.00 |
| Nut Roast (VE) (GFO) Served with roast potatoes & seasonal vegetables. | £16.00 | | | | £12.00 |
| Beef Burger (VOA)(GFO)(VEOA) Two 40z patties, peppers, red onion, jalapeños and mozzarella toppe with bacon. Served on a brioche with garlic aioli, gem lettuce & tom | | Sides | | | •••••• |
| Our burgers come with fries or chips, and slaw. | | Homemade Chips | £3.75 | Garlic Ciabatta | £3.50 |
| Steak Pie (VOA) Served with chips or creamy mashed potatoes & seasonal vegetables o | £16.50 | Homemade Fries Seasonal Vegetables | £3.75 £2.00 | Side Salad Coleslaw | £2.00 |
| nushy peas. Add Stilton or caramelised onion for £1.00 | | Onion Rings | £3.50 | Sourdough & Butter | £1.50 |
| Desserts | | | | | |
| Bakewell Slice (v) Bissuit base with berry jam & frangipane served on its own, with pouring cream (however we think it's best warm with custard) | £5.25 | 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 |
| Chocolate Brownie (GFO) (VEOA) (V) Dark chocolate brownie served with classic vanilla ice cream. | £6.00 | Cheesecake (v) Chefs' choice of cheesecake served with pouring cream. | | | £5.25 |
| valted Caramel Brownie (v) Dark chocolate brownie with salted caramel served with lassic vanilla ice cream. | £6.00 | Sponge Pudding (v) Chefs' choice of sponge pudding served with custard. | | | |
| Fruit Crumble (V) Crumble bar mixed with apple & blueberry, topped with crumble, | £6.50 | Sticky Toffee Pudding (V) (GFO) Date & toffee flavoured sponge with a sticky toffee sauce served with classic vanilla ice cream. | | | £5.95 |

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