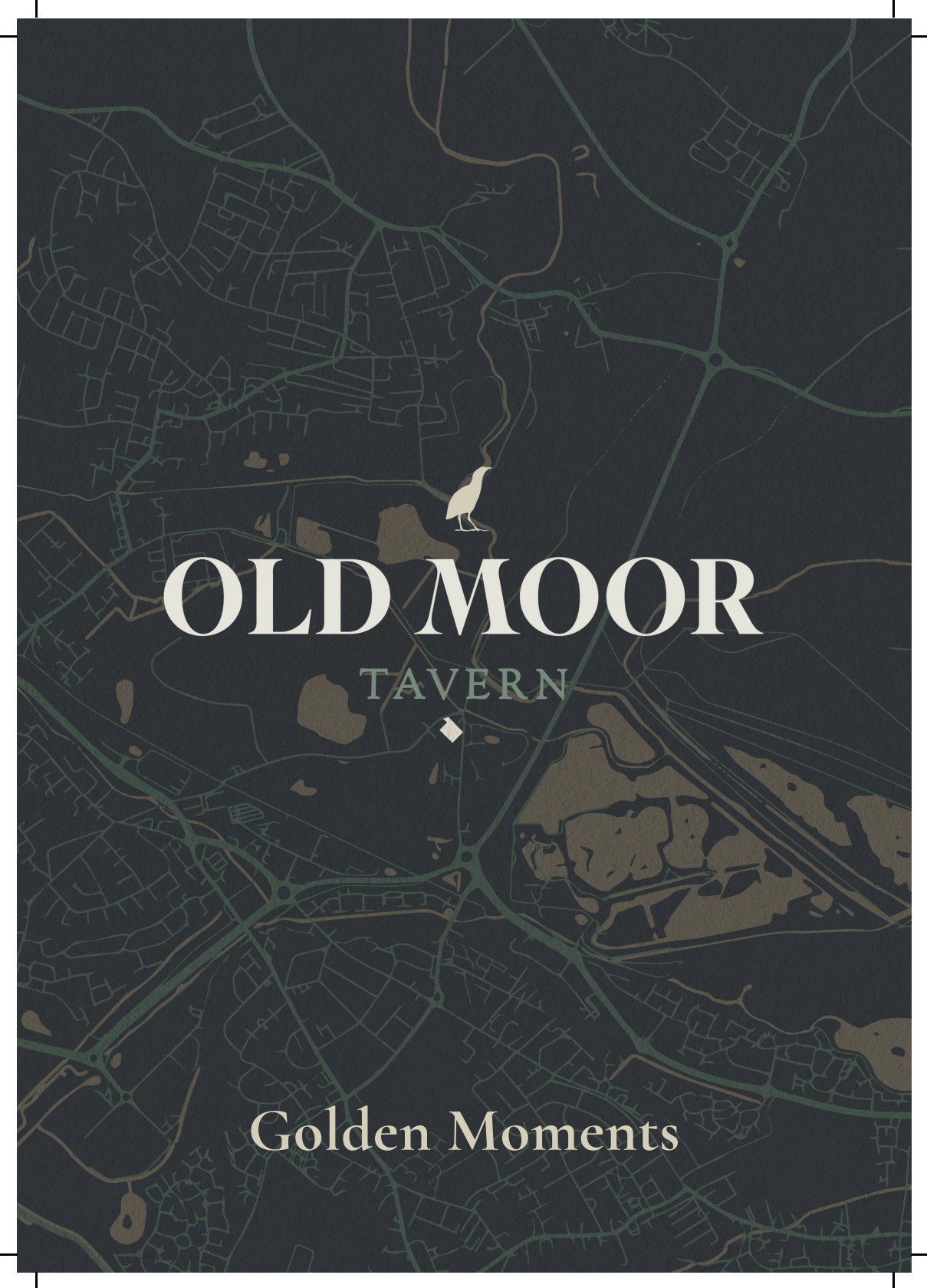


A dark, textured background featuring a stylized map of a city or town. The map is composed of thin, light-colored lines representing streets and waterways. A small, white, stylized bird icon is positioned above the word "OLD".

OLD MOOR

TAVERN

Golden Moments

Golden Moments

One Course £10.95 | Two Courses £14.95 | Three Courses £18.95

A selection of our favourite dishes in smaller portions, perfect for smaller appetites. Available Monday to Saturday for guests aged 60 and over.

A drink must be purchased by each guest to qualify for the Golden Moments menu.

Starters.....

Chicken Goujons

Freshly breaded chicken breast, served with a sweet chilli dip.

Soup of the Day (V) (GFO)

Freshly prepared soup of the day served with sourdough & butter.

Creamy Garlic Mushrooms (V) (GFO)

The classic creamy garlic mushrooms served with garlic ciabatta.

Yorkshire Pudding (VOA)

One homemade Yorkshire pudding served with lashings of rich gravy.

Classic Prawn Cocktail (GFO) +£3

Greenland cold-water prawns, marie-rose sauce, fresh salad garnish, served with sourdough & butter.

Mains.....

Pork Diane (GFO)

Pork loin served with wholegrain mustard mash and garden peas, smothered in a rich and creamy Diane sauce.

Gammon Steak (GFO)

Succulent gammon steak served with chips, egg or pineapple (add both for +£1) & garden peas.

Scampi

Seven pieces of breaded wholetail scampi served with chips, garden or mushy peas & a lemon wedge.

Fish Goujons & Chips

Hand-battered & served with mushy or garden peas & a lemon wedge.

Lasagne (VOA)

British beef lasagne served with garlic ciabatta.
Add chips for £2

Steak Pie (VOA)

Served with chips or creamy mashed potatoes, garden or mushy peas & rich gravy.

Liver & Onions (GFO)

Liver cooked with onions and rich gravy served with creamy mashed potatoes & garden peas.

Sausage & Mash (GFO) (VOA)

Two pork sausages served on creamy mash with garden peas, all smothered in a rich, warming gravy.

Yorkshire Supper (GFO)

Chef's choice of meat served with mashed potatoes, Yorkshire pudding & a selection of vegetables, all covered in rich gravy.

Desserts.....

Hot Sponge of the Day (V)

Chef's choice of sponge served with warm custard.

Chocolate Fudge Cake (V)

Rich dark chocolate cake with lashings of chocolate fudge served with pouring cream.

Cheesecake (V)

Chef's choice of cheesecake served with pouring cream.

Ice Cream (V)

Two scoops of vanilla ice cream.



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A discretionary 10% service charge will be added to your bill. Thank you for supporting our team.
Please just ask if you would like it removed.

Allergies/Intolerances

If you have a food allergy or intolerance, please make us aware before placing your order.
(V) = Vegetarian (VOA) = Vegetarian option available (VGN) = Vegan (GFO) = Gluten-free option available.