

Beer Snacks & Small Plates

Padron Peppers (v)	£5.00
Puff Pastry Pork Sausage Roll with English Mustard	£4.00
Merguez Sausages with Harissa Mayo on Sourdough Toast	£4.00
Homemade Scotch Egg "Pork & Mustard" or "Black Pudding & Apple"	£5.00
Wild Mushrooms on Toast with Cream, Shallots & Tarragon Butter	£7.00
Charcuterie Board of Dry Cured Rosette Sausage, Bayonne Ham, Smoked Montbeliard with Toast, Pickles & Apple Chutney (for two)	£12.00

Roasts (All our roasts are served with all the trimmings, Yorkshire Pudding & Gravy)

Lemon, Garlic & Thyme Roast ½ Free Range Chicken	£16.00
6 Hour Slow - Roast Lamb Shoulder	£17.00
Apple, Onion & Chilli Stuffing Roast Pork Belly	£16.00
28 Days Aged Roast Sirloin of Beef	£17.00

Mains

Roast Butternut Squash Salad with Mixed Leaves, Beetroot & Pumpkin Seeds	£13.00
Roast Salmon Fillet with French Beans, New Potatoes & Caper Dressing	£14.50
Roast Free Range Chicken & Mushroom Pie with Seasonal Greens	£14.00

Sides

Seasonal Greens (Curly Kale, Fine Beans or Broccoli)	£3.00
Honey & Thyme Glazed Carrots	£3.00
Roast Potatoes	£3.00
Yorkie Pudding	£0.60

Desserts

Sundae of Strawberry & Vanilla Ice Cream with Almonds & Whipped Cream	£6.00
Baked Alaska of Sweet Bread & Corn Flake Ice Cream	£5.00
Sticky Toffee Pudding with Toffee Sauce and Salted Caramel Ice Cream	£5.00
Ice Cream Selection (ask for flavours)	£2.00 (per scoop)

Please note that our menu is made in house using fresh ingredients, this may mean that dishes are sometimes unavailable. Let us know if you have any dietary requirements or allergies. Dishes may contain traces of nuts. A discretionary service charge of 10% will be added to your bill. All of which goes to the staff. Please note: For parties of four people or more, only two payment methods will be accepted
oldredcow@localbeerhouse.com | 020 7736 2595 | Twitter: @OldRedCow | Facebook.com/OldRedCow