

THE
OLD

LODGE

EVENING MENU

STARTERS

Breaded Mushrooms

*Crispy parmesan & garlic
breaded mushrooms with a
garlic mayo dip*
£6.25
G D

Smoked Mackerel

pate

Served with crusty bread
£6.95
D G F

Soup of the Day

Served with crusty bread
£5.95
V, VE, GF

Waldorf Salad

*celery, apple, grapes & walnuts in a creamy vegan
dressing*
£6.25
VE N CE GF

MAINS

Rump steak cooked to your liking

*Served with mushrooms, tomato, onion rings & homemade
chunky chips*
£25.95
add a sauce for £3
GF, S, G

Vegan 3 bean chilli

Served with wild rice
£12.95
VE, V, GF

Sirloin Steak cooked to your liking

*Served with mushrooms, tomato, onion rings & homemade
chunky chips*
£28.95
add a sauce for £3
GF, S, G

Beef burger

*Topped with blue cheese & bacon in a ciabatta with onion
rings, chips and salad*
£16.95
G, S, D

Chicken, pesto & tomato pasta

topped with parmesan
£14.95
G N

Breaded Scampi

Served with chips, salad & garden peas
£15.95
G, S

V: Vegetarian VE: vegan GF: gluten free

If you have a food allergy, intolerance, or sensitivity, please speak to your server before ordering.

Please be aware that our kitchen contains allergens of all kinds so we, therefore, cannot guarantee that only one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds



Roast Of the Day

*Served with Yorkshire pudding, roast potatoes, seasonal vegetables
& gravy*
£15.95
D, E, S, G

Vegan Cottage Pie

with tomato and lentils
£ 14.95
V, VE, GF

Butter chicken

A creamy curry served with rice and a naan bread
£12.95
V, G, D

Murgh curry

*A mild traditional Indian chicken curry served with rice
and a naan bread*
£12.95
G

SIDES

4 poppadum's & a pickle tray
£5.00

Potato pakora
Onion Pakora
£3.50 each
V, S, G

Bowl of chips £3.50
S

Onion Rings £4.00
S, G

Side Salad £3.00

Garlic Bread
£4.00

Dhal curry

A lentil curry served with rice and a naan bread
£11.95
V, G

Palak paneer

Spinach curry served with rice and a naan bread
£11.95
V, G

Thali

*A selection of the three curries stated on the menu served with naan
bread,
rice, a pickle tray & a poppadums*
£20.95
V, D, G

CHILDREN

MENU

Spaghetti Bolognese

£6.25
S, G

Sausage & chips

served with beans
£7.25

Mini roast

*served with a Yorkshire pudding, roast potato, seasonal
veg's & gravy*
£7.25
S, G, D

*All served with either a coke, lemonade or cordial. Ice cream
included for dessert.*

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DESSERTS

Sticky Toffee Pudding

*Served with ice cream & toffee
sauce*
£5.95
D, G

Neapolitan sundae

£6.95
D, GF

Chocolate Orange tart

Served with cream
£6.95
D, GF, VE

Strawberry Cheesecake

£6.95
D, G

Cheeseboard, Choice of cheeses

Brie
Soft cows milk cheese
Harrogate Blue
Soft blue cheese with red curd and a spicy, peppery blue veining
Wensleydale & Cranberry
Sweet and fruity wensleydale cheese with cranberries
Montys Chilli Cheddar
Mature cheddar en-fused with chilli
Served with grapes, homemade chutney and crackers.
Three cheeses £8.95
Additional cheeses £3.95 each

Yorvale Ice cream

Ice cream made in Yorkshire.
Choice of
Vanilla
Strawberry
Double chocolate
Salted caramel
Rum & raisin
Banana
Mint choc chip
2 scoops £4.95
3 Scoops £5.95

D

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WINE LIST

White Wine

1 Sauvignon Blanc

Kleindal - South African.

Fresh and lively. With delicate aromas of asparagus & freshly cut grass. Fruity undertones of granadilla.
Bottle £17.95 250ml £6.60 175ml £4.95

2 Semillon Chardonnay

Captains table - Australian.

Exhibits melon & grapefruit flavors and crisp well rounded palate.
Bottle £17.95 250ml £6.60 175ml £4.95

3 Pinot Grigio

Arcano - Italian

Light and fresh with notes of pear & yellow plum.
Bottle £17.95 250ml £6.60 175ml £4.95

4 Picpoul De Pinet

Domaine la Serre - France

Citrus fruit notes are completed by a heady and crisp aroma.
Bottle £21.95 250ml £8.00 175ml £6.00

5 Sauvignon Blanc

Southern lights - New Zealand

Vibrant aromas and intense flavours of ripe gooseberries, citrus fruits, red capsicums & passionfruit.
Bottle £23.95 250ml £8.50 175ml £6.00

6 Gavi Di Gavi

Volpi - Italy

Fruity bouquet, pleasant and harmonious flavour
Bottle £26.96 250ml £9.50 175ml £7.00

7 Chablis

L'Onciale - France

Distinctly nutty aromas and a citrus fresh lemon acidity.
Bottle £33.95 250ml £12.00 175ml £9.00

Rose Wine

8 Pinot Griogio Rose

Arcano - Italy

Sweet elegant notes of crunchy redcurrant and rosehip fruit with a lovely strawberry sherbet acidity.
Bottle £17.95 250ml £6.60 175ml £4.95

9 Zinfandel Rose

Discovery Beach - USA

Bursting with strawberry and melon fruit, this medium-sweet Zinfandel Rose is light, fresh and juicy.
Bottle £17.95 250ml £6.60 175ml £4.95



Red Wine

10 Merlot

Peregrino - Chile

Aromas of cherries, pepper & cacao. Elegant & full-bodied wine, with hints of chocolate & spice.

Bottle £17.95 250ml £6.60 175ml £4.95

12 Pinotage

Running Duck - South Africa (organic)

A ruby coloured wine with black cherry flavours. Smooth and round with a hint of spice.

Bottle £19.95 250ml £7.90 175ml £6.00

14 Pinot Noir

Santa Alba - Chile

Intense aromas of strawberry, cloves, coffee and toast. Rich red fruits and spices with smoky notes, great acidity with a lingering finish.

Bottle £22.95 250ml £8.10 175ml £6.25

16 Malbec

Dante Robino - Argentina

Warm baked plums, spice, black cherry and chocolate. The palate is medium bodied and soft with well balanced tannins.

Bottle £25.95 250ml £9.00 175ml £7.00

11 Shiraz Cabernet

Captains table - Australia

A spicy red wine with plummy fruit aromas and underlying toasty oak characters.

Bottle £17.95 250ml £6.60 175ml £4.95

13 Primitivo

Doppio Passo - Italy

Flavours of plum, blackberry, cherry and chocolate backed by a good balance between naturally light and soft tannins and light acidity.

Bottle £21.95 250ml £7.90 175ml £6.00

15 Roija Crianza

Beautiful red fruit aromas with softly integrated oak. Broad on the palate, with soft but well-structured tannins.

Bottle £23.95 250ml £8.50 175ml £6.50

Champagne &

Prosecco

18 Prosecco

Botter - Italy

Extra dry sparkling wine

Bottle £24.95 175ml £6.50

20 Laurent Perrier Cuvee

The nose has delicate aromas of citrus fruits, underpinned by hints of white flowers. A perfect balance between freshness and finesse, the palate is full-bodied, complex, and creamy, displaying great length on the finish.

Bottle £65.00

19 Jules Feraud Brut NV

France

A fine mousse of tiny bubbles and generous apple fruit & yeasty flavors on the palate

Bottle £46.00 175ml £9.00

Dessert wine

Black Muscat

With a rose-like aroma, very intense on the palate and full of a fantastic rich velvety fruit. One of the few wines that can stand up to chocolate puddings.

Bottle £27.95 120ml £9.75

