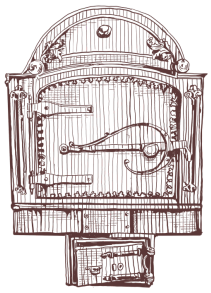
# Menu

## STARTERS

**Chicken Liver Parfait**
*Tomato Chutney,*
*Hot Buttered Crumpet*
14
*Pinot Gris, Seifried 2024* 12

**Cod's Roe Rosti**
*Smoked Cod's Roe, Potato Rosti,*
*Pickled Cucumber, Fennel*
14
*Cremant de Loire, Chateau de Cosse 2020* 9

**Oldstead Charcuterie**
*Selection of Home-Cured Meats,*
*Oldstead Pickles*
14
*Simon & the Huguenots Sauvignon/Semillon 2024* 9



**Seed & Mead Sourdough Bread (V)**
*Foragers Butter,*
*Salted Butter*
5

**Saddleback Pork Pie**
*Preserved Celeriac*
*Remoulade*
14
*Riesling, Joseph Ehmoser 2021* 12

**Crispy Chicken & Sea Buckthorn**
*Preserved Chilli Honey Butter*
*Chive Ranch*
15
*Brut Reserve, Pol Roger N.V* 19

**Summer Vegetable Tart**
*Garden Vegetables, Town Crier Cheese*
*Custard, Elderflower Dressing*
14
*Simon & the Huguenots Sauvignon/Semillon 2024* 9

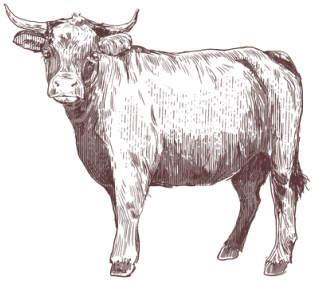
## FROM THE GRILL

Reared only a mile away on the Banks Family Farm, our rare-breed pigs and herd of Dexter cows have only the best standard of welfare, enjoying life amongst the picturesque rolling pastures of our farmland.

**Oldstead Grange Grill 36**
**Herb Dressed Monkfish 38**
**Salt-Aged Dexter Beef Steak** *(Ask a member of our team)*

*All served with Triple Cooked Chips & Bitter Leaf Salad*

**Add a Sauce 3.5**
Beef Fat Bearnaise | Wild Garlic & Green Peppercorn Sauce | Oldstead Chimichurri



## MAIN COURSES

**Confit Chicken & Nasturtium**
*Chicken Leg, Trofie Pasta, Oldseatd*
*Garden Beans, Mushroom, Nasturtium Veloute*
32
*Soave, Cantina del Garda* 8

**Confit Whitby Bay Trout**
*Crushed New Potatoes with Horseradish,*
*Tomato & Pepper Dressing*
32
*Pinot Gris, Seifried 2024* 12

**BBQ Fallow Deer Haunch**
*Grilled Haunch, Braised Shoulder, Sour Cherry,*
*Nasturtium, Glazed Grelot Onion*
36
*Rioja Crianza, R.López de Heredia 2017* 16

**Roasted Herdwick Hogget Rump**
*Braised Shoulder, Garden Courgettes, Basil*
*Pesto, Cheesy Flatbread*
38
*Sir Lowry's Pinot Noir, Andre Van Rensburg 2023* 15

### ABBEY INN CLASSICS

**Beer Battered Haddock & Chips**
*Minted Peas, Tartare, Curry Sauce*
27

**Roast Saddleback Porchetta**
*Rolled Pork Belly, Sweet And Sour Apple,*
*Gooseberries, Fennel Salad*
28

**SIDES (All 6.5)**

Rosemary & Fir Triple Cooked Chips | Pork Fat Fries | Wild Garlic & Dale End Cheddar Mac & Cheese (V)
Grilled Seasonal Vegetables (V) | Garden Herb & Garlic Mushrooms(V) | Oldstead Garden Leaves and Pickles (V)

*Scan the QR code to see full allergen information. Speak to one of our team if you have any questions or would like to see the vegetarian menu.*

*Please note that a 12.5% discretionary service charge will be added to your bill, this is shared between the team.*

*Each recommended wine pairing is served as a 125ml measure.*