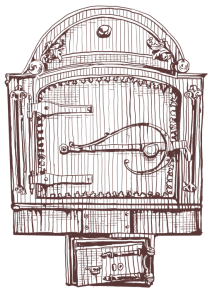
Menu

STARTERS

Smoked Venison Tartare
Douglas Fir Emulsion, Bone Marrow, Game Chips & Pickles
14

Grilled Sardines
South Coast Sardines, Pickled Cucumber, Sungold Tomatoes and Whipped Buttermilk
15
Muscadet Sur Lie, 2022 9

Oldstead Charcuterie
Selection of Home-Cured Meats, Oldstead Pickles
14
Simon & the Huguenots Sauvignon/Semillon 2024 10



Seed & Mead Sourdough Bread (V)
Forager's Butter, Salted Butter
5

Saddleback Pork Pie
Preserved Celeriac Remoulade
14
Riesling, Joseph Ehmoser 2021 13

Crispy Fried Chicken
Preserved Chilli Honey, Rhuboshi, Chive Ranch
15
Brut Reserve, Pol Roger N.V 19

Seasonal Vegetable Tart
Roast Autumn Squash, Stichelton Blue, Pickled Walnut
14
Riesling, Joseph Ehmoser 2021 13

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
Garlic & Herb Butter | Wild Garlic & Green Peppercorn Sauce | Oldstead Chimichurri

MAIN COURSES

Confit Chicken & Grilled Sweetcorn
Wild Spore Mushroom, Saddleback Pancetta, Trofie Pasta
32
Soave, Cantina del Garda 7

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

BBQ Fallow Deer Haunch
Braised Shoulder, Hedgerow Sauce, Nasturtium, Glazed Grelot Onion
36
Rioja Crianza, R.López de Heredia 2017 17

BBQ Red-Legged Partridge
Masala Curry Sauce, Braised Lentils, Tomato and Onion Salad
35
Pinot Gris, Seifried 2024 11

ABBEY INN CLASSICS

Turkey Schnitzel
An Oldstead take on the Traditional Christmas Dinner! A Crispy Turkey Schnitzel served with Brussels Sprout Slaw, Cranberry Sauce & Pork Fat Fries.
25

Hogget & Haggis Pie
Grilled Seasonal Greens, Chips or Mash
30

Why not add... **Pigs in Blankets**
with Apple Butter
8.5

SIDES (All 6.5)
Fire Roasted Sprouts with Chestnuts (V)
Rosemary & Fir Triple Cooked Chips | Pork Fat Fries | Glazed Beetroot, Smoked Yoghurt and Almond (V)
Grilled Seasonal Vegetables (V) | Garden Herb & Garlic Mushrooms (V)

Please note this is a sample menu and dishes may be subject to change.

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.