

THE OLD DAIRY



1-3 Crouch Hill Sample Evening Menu

Baked camembert, balsamic onion chutney, cornichons, new potatoes & toast	11.00
Houmous, tzatziki, marinated olives & pitta bread	7.50/10.50
Spanish charcuterie of iberian chorizo, salchichon, cabazada, olives & manchego	13.00
Carrot, orange & coriander soup with crusty bread	5.50
Chicken liver pate with toast & cornichons	6.50
Quail egg & artichoke salad	7.00
Parma ham & figs	6.50
Deep fried calamari & chilli jam	7.00
Grilled goat's cheese & vegetable stack with balsamic glaze	6.50
Warm golden & baby beetroot salad with horseradish cream	6.50
Spicy fishcakes with tartare sauce	6.50
Tagliatelle, pumpkin, artichoke & rosemary cream	7.50/10.50
Roasted scottish salmon, crushed new potatoes, black olives & harissa dressing	14.50
Sweet potato jambalaya with rice	10.50
Pork, wild mushroom & bacon sausages with colcannon & onion gravy	11.00
28 day-aged long horn rib-eye steak with tomatoes, onions, thick cut chips & garlic butter	18.00
Chargrilled suffolk farm chicken breast, black pudding & chorizo hash	13.50
Smoked pigeon with walnut & spinach salad served with pear chutney	12.00
Dexter beef burger with thick cut chips, relish & cheddar cheese	11.00
Roasted half of wild mallard with roast potatoes, wilted greens & cherry sauce	15.50
Cod wrapped in parma ham, with bacon & cabbage	14.00
Beer-battered north sea haddock, thick cut chips, mushy peas & tartare sauce	11.50
Roast partridge with forestiere garnish & game chips	16.50
Pheasant breast wrapped in bacon, braised red cabbage & prune jus	13.50
West coast smoked haddock rarebit with florentine potatoes	14.00
Chicken & mushroom pie with mash (cooking time 20 minutes)	11.50
Braised lamb shank, pearl barley & rosemary risotto	15.50
(All game may contain shot and is cooked medium)	
Mixed leaf salad, mashed potato, market vegetables, new potatoes, chips	3.25
Gunstone, wedmore plain & yorkshire blue cheese with oat cakes, & quince jelly	7.50
Sundae: chocolate & vanilla ice cream, chocolate brownie, almonds, butterscotch sauce	6.25
Chocolate brownie & chantilly cream	5.25
Sticky toffee pudding with vanilla ice cream	5.25
Coffee cheesecake	5.25
Chocolate fondant & cream (cooking time 15 minutes)	5.25
Banana egg custard	5.25

We cannot guarantee that any of our dishes do not contain nuts. Please let us know if you have dietary requirements

To make a reservation please call us on 020 7263 3337

A discretionary 12.5% service charge will be added to all tables. All gratuities are paid to our staff

www.theolddairy4.co.uk

**** DAIRY DIARY ****

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www.theolddairyn4.co.uk

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England V Spain (Friendly)	Sat 12 th Nov	17:15
Norwich City V Arsenal	Sat 19th Nov	12:45
Swansea City V Man Utd	Sat 19th Nov	17:30
Chelsea V Liverpool	Sun 20th Nov	16:00
Tottenham Hotspur V Aston Villa	Mon 21st Nov	20:00
Arsenal V Fulham	Sat 26th Nov	17:30
Liverpool V Man City	Sun 27th Nov	16:00

BREAKFAST ON SATURDAY MORNING

We are now serving breakfast from 9am- midday every Saturday.

Quality breakfasts & great coffee

CHRISTMAS DAY LUNCHEON

Too many guests on Christmas day ? Don't want to cook or clean up ?

Then let us do it for you !

£60 Set menu for 6 courses.

Please ask for more details.

WINTER ALE FESTIVAL

From the 30th November we will be showcasing 9 of our favourite winter ales.

Come join us and sample the darker side of real ale.

Festival will on for a whole week or until it runs our

HAVANA RUM TASTING

Come an enjoy a tutored rum tasting with Meimi Sanchez

Wednesday 9th November from 8pm.

Places are free but must be pre-booked

CHRISTMAS AT THE DAIRY

It may seem early but we have Christmas all wrapped up. Book your Christmas party now so you can relax later! Ask a member of staff for menu and details.

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