



# THE OLD CHERRY TREE

## Starters & Sharers

Brixworth Pate	£11
<i>Toasted breads, red onion &amp; orange marmalade</i>	
Fishcake	£11
<i>Thai spiced fishcake in a panko crumb, dressed leaves, Sweet chilli sauce, charred lime</i>	
Wexford Mushrooms	£10
<i>Button mushrooms, cream &amp; peppercorn sauce, Roquefort, toasted ciabatta, roquet.</i>	
Pan Seared Scallops	£17
<i>Pea puree, black pudding, smoked pancetta lard ons, chorizo crumb, apple gel</i>	
Soup of the Day (vgn)	£8
<i>Crusty bread, home churned Maldon butter</i>	
Pigeon Breast	£14
<i>Pan seared breast, celariac and white truffle puree, kale, macerated black cherries, game and chocolate reduction</i>	
Game Faggots & Peas	£14
<i>Rabbit and venison faggots, pea puree, peas, pea shoots</i>	
Breads & Oils	£9
<i>A selection of breads, olives &amp; feta, sun dried tomato pesto, olive oil &amp; balsamic</i>	

## Pub Classics

Chorizo Chicken	£16
<i>Tomato and basil sauce, mozzarella, diced Chorizo, hand cut chips and salad</i>	
Mushroom & Smoked Pancetta Carbonara	£17
<i>Creamy Garlic Sauce, Button mushroom, Smoked Pancetta lard ons, Rocket, Parmesan</i>	
Bacon Cheeseburger	£16
<i>4oz homemade patty, lettuce onion, tomato, skinny fries.</i>	
Chestnut Mushroom Risotto	£16
<i>Chestnut mushrooms in a creamy arborio rice finished with parmesan and roquet</i>	

## Snacks

Parmesan & Truffle chips	£5
Feta & Olives	£4
Wild Boar Sausages	£5
<i>Served with spicy hot local honey</i>	

## Game & Fish

*All our game dishes are prepared using locally shot game and may contain some shot*

Pheasant Breast	£25
<i>Pan seared Pheasant breast, smoked pancetta and pearl barley risotto, chestnut mushrooms, tempranillo blackberries, buttered kale, red wine, port and rosemary jus</i>	
Smoked Haddock	£29
<i>Modern twist on a Scottish classic Cullen Skink, Smoked Haddock loin, mini fondant potatoes, knotted leek, wilted baby spinach, smoked cream chowder sauce.</i>	
Beer Battered Cod	£21
<i>Hand cut chips, peas, pea puree, chunky tartar, chargrilled pickled onion, battered gherkin, curry sauce.</i>	
Game Cassoulet	£23
<i>Venison, pigeon, rabbit and pheasant, butter bean, cannellini bean, smoked pancetta, winter vegetables, rich game sauce, crusty bread</i>	
Venison & Blackcurrant Sausage	£19
<i>Locally sourced venison, prepared by our speciality butcher HWJ Partiger of Far Cotton, parsnip and potato mash, blackberry and onion gravy, vegetable crisp</i>	
Curried Cod	£24
<i>Pan seared cod fillet, sauté of new potatoes and wilted baby spinach, light coconut curry sauce.</i>	
Roast Partridge	£26
<i>Fondant potato, sauterne poached pear, salt baked beetroot, celeriac and white truffle puree, devil on horseback, port and red wine reduction</i>	
<b>Kitchen &amp; Grill</b>	
Fillet Steak	£37
<i>7oz fillet steak, dauphinoise potato, mushroom puree, wilted baby spinach, baby carrots, sauteed wild mushroom, black pepper &amp; parmesan butter, Veal &amp; red wine reduction.</i>	
Parmigiana (v)	£24
<i>Classic Italian dish, layered aubergine, rustic tomato sauce, mozzarella, roquet and parmesan salad, garlic focaccia.</i>	
Tarragon Chicken	£26
<i>Pan seared supreme, crushed new potatoes, baby carrots, wilted baby spinach, tarragon crisp, tarragon cream sauce.</i>	
Steak & Ale Pie	£21
<i>Northampton's original Dunkley's full crust pie, creamy mashed potato, pancetta wrapped green beans, seasonal baby vegetables, white wine chicken gravy.</i>	