



THE OLD CHERRY TREE

Game & Fish

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

Starters & Sharers

Brixworth Pate <i>Toasted breads, red onion & orange marmalade</i>	£11
Fishcake <i>Thai spiced fishcake in a panko crumb, dressed leaves, Sweet chilli sauce, charred lime</i>	£11
Wexford Mushrooms <i>Button mushrooms, cream & peppercorn sauce, Roquefort, toasted ciabatta, roquet.</i>	£10
Pan Seared Scallops <i>Pea puree, black pudding, smoked pancetta lard ons, chorizo crumb, apple gel</i>	£17
Soup of the Day (vgn) <i>Crusty bread, home churned Maldon butter</i>	£8
Pheasant <i>Pan seared breast, wild mushroom risotto, beetroot ketchup</i>	£12
Game Faggots & Peas <i>Rabbit and venison faggots, pea puree, peas, pea shoots</i>	£14
Breads & Oils <i>A selection of breads, olives & feta, sun dried tomato pesto, olive oil & balsamic</i>	£9

Pub Classics

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

Snacks

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

Pheasant Breast <i>Pan seared Pheasant breast, smoked pancetta and pearl barley risotto, chestnut mushrooms, tempranillo blackberries, buttered kale, red wine, port and rosemary jus</i>	£25
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Smoked Haddock <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>	£29
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Beer Battered Cod <i>Hand cut chips, peas, pea puree, chunky tartar, chargrilled pickled onion, battered gherkin, curry sauce.</i>	£21
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Game Cassoulet <i>Venison, pigeon, rabbit and pheasant, butter bean, cannellini bean, smoked pancetta, winter vegetables, rich game sauce, crusty bread</i>	£23
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Venison & Blackcurrant Sausage <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>	£19
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Curried Cod <i>Pan seared cod fillet, sauté of new potatoes and wilted baby spinach, light coconut curry sauce.</i>	£24
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Roast Partridge <i>Fondant potato, sauterne poached pear, salt baked beetroot, celeriac and white truffle puree, devil on horseback, port and red wine reduction</i>	£26
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Kitchen & Grill

Fillet Steak <i>7oz fillet steak, dauphinoise potato, mushroom puree, wilted baby spinach, baby carrots, sauteed wild mushroom, black pepper & parmesan butter, Veal & red wine reduction.</i>	£37
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Parmigiana (v) <i>Classic Italian dish, layered aubergine, rustic tomato sauce, mozzarella, roquet and parmesan salad, garlic focaccia.</i>	£24
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Tarragon Chicken <i>Pan seared supreme, crushed new potatoes, baby carrots, wilted baby spinach, tarragon crisp, tarragon cream sauce.</i>	£26
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Steak & Ale Pie <i>Northampton's original Dunkley's full crust pie, creamy mashed potato, buttered kale & pancetta, red wine gravy.</i>	£21
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