



THE OLD CHERRY TREE

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
Pigeon Breast <i>Locally sourced by Fat Pheasant from Ecton, Pan seared breast, parsnip and white truffle puree, kale, macerated black cherries, game and chocolate reduction</i>	£14
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

Game & Fish

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

Venison Haunch <i>7oz pan seared venison haunch, locally sourced by Fat Pheasant from Ecton, served with smoked pancetta and pearl barley risotto, chestnut mushrooms, tempranillo blackberries, buttered kale, red wine, port and rosemary jus</i>	£32
Smoked Haddock <i>Modern twist on a Scottish classic Cullen Skink, Smoked Haddock, mini fondant potatoes, knotted leek, wilted baby spinach, smoked cream chowder sauce.</i>	£29
Beer Battered Cod <i>Hand cut chips, peas, pea puree, chunky tartar, chargrilled pickled onion, battered gherkin, curried ketchup.</i>	£21
Game Cassoulet <i>Venison, pigeon, rabbit and pheasant, locally sourced by Fat Pheasant from Ecton, butter bean, cannellini bean, smoked pancetta, winter vegetables, rich game sauce, crusty bread</i>	£23
Venison Sausage <i>Locally sourced venison, prepared by our speciality butcher HWJ Pargiter of Far Cotton, parsnip and potato mash, blackberry and onion gravy, vegetable crisp</i>	£19
Curried Cod <i>Pan seared cod fillet, sauté of new potatoes and wilted baby spinach, light coconut curry sauce.</i>	£24
Hake Fillet <i>Pan seared skin on fillet, butter bean and chorizo with orange and fennel, samphire and spinach</i>	£27
Roast Partridge <i>Locally sourced by Fat Pheasant from Ecton Fondant potato, sauterne poached pear, salt baked beetroot, bread sauce puree, devil on horseback, port and red wine reduction</i>	£26

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
Parmigiana (v) <i>Classic Italian dish, layered aubergine, rustic tomato sauce, mozzarella, roquet and parmesan salad, garlic focaccia.</i>	£24
Tarragon Chicken <i>Pan seared supreme, crushed new potatoes, baby carrots, wilted baby spinach, tarragon crisp, tarragon cream sauce.</i>	£26
Steak & Ale Pie <i>Northampton's original Dunkley's full crust pie, creamy mashed potato, seasonal greens with pancetta lardons, rich red wine gravy.</i>	£21