

The
OLD INN

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OLD INN FAVOURITES

Bread & Irish Butter £4.90

Olives £6.50

Smoked Almonds £6.50

PLATTER OF IRISH CHARCUTERIE

Irish Beer Sticks, Connemarra Air-Dried Beef, Gubbeen Smoke House Salami,
Corndale Farm Coppa, Toonsbridge Ricotta & Chorizo Croquettes,
Grilled Bread, Pickled Shallots, Parsley £24.00

STARTERS

White Onion Soup, Hegarty's Cheddar on Toast £9.90 *

Chestnut Mushroom Arancini, Tarragon Aioli £9.90 *

Chicken Wings, Crozier Blue, Celery £9.00 *

Portavogie Prawns, Marie-Rose Sauce, Baby Gem £14.00

Plate of Walter Ewings Smoked Salmon, Shallots, Capers & Lemon £16.00

PUB PLATES

Beer Battered Haddock & Chips, Mushy Peas, Tartar Sauce £21.90 *

Irish Beef Cheek Cooked with Stout, Smoked Bacon, Mushrooms £28.00

Wild Irish Game Pie, Buttered Mash Potato £25.00 *

Old Inn Steak Burger, Dressed Brioche Bun, Bacon, Cheddar,
Chips, Café de Paris Mayonnaise £21.90 *

Market Fish of the Day, Buttered Mash Potato £(Please see your Server)

SIDES

POTATOES £5.00

Beef Fat Chips | Koffman Fries | Buttered Mash Potato | Colcannon

VEGETABLES /SALADS £5.00

Roast Carrots, Orange & Hazelnut | Winter Greens, Garlic & Herb Butter

Beer Battered Onion Rings | Bitter Leaves & Herb Salad

SAUCES £3.50

Red Wine | Béarnaise | Brandy & Green Peppercorn | Garlic & Herb Butter

**In honour of local born author C S Lewis, and his wife Joy honeymooning with us at The Old Inn in 1958, we would like to offer our guests chef's selection of main courses at £19.58, between the hours of 4pm and 6pm. Starters and Desserts may be added separately at £7.00 each. Excludes public and bank holidays.*

Please inform your server of any allergies or dietary requirements. Careful precautions are taken when preparing dishes, however the risk for cross contamination is always present.

10% Discretionary service charge on tables of 6 or more people.

