

STEAK NIGHT AT THE OLD HALL ELY

Chef's Choice

NIBBLES

Soft Cheese Stuffed Baby Peppers with Chilli Oil (V)(GF)(NF)	£5.50
Mixed Pitted Olives (V)(GF)(NF)(DF)	£5.50
Mixed Smoked Nuts (V)(DF)	£4.50

STARTERS

Ceviche Seabass, Blood Orange, Watermelon Radish, Chilli Dressing (GF)(NF)(DF)	£12.00
Slow Cooked Beef Rosti, Poached Hen's Egg, Crispy Chicken Skin & Devilled Sauce (NF)	£12.00
Port Braised Blythburgh Pig Cheeks, Smoked Pomme Purée, Pork & Apple Jelly (NF)	£12.50
Roasted Cambridgeshire Asparagus, Wild Garlic & Pea Hummus, Spring Onion & Hazelnut Dressing (VE)(GF)	£11.50
Burrata & Tomato Salad, Toasted Ciabatta, Garlic Olive Oil, Basil (V)	£12.00

STEAKS

All Served with Rosemary Salted Triple Cooked Chips, Roasted Cherry Vine Tomatoes & Bone Marrow Butter	
8oz Fillet	£33.50
10oz Ribeye	£30.00
12oz Sirloin	£31.50
35oz Picanha Steak (For Two)	£69.00
8oz Fillet Steak Surf & Turf with Black Tiger Prawns	£39.50

Our Wine Recommendation:
Chateau Fleur des Aubiers, Medoc, Bordeaux
13.35% (Ve) - £47.50

FISH & VEGETARIAN

Steamed Fillet of Rainbow Trout, Poached New Potatoes, Cromer Crab, Cambridgeshire Asparagus, Petit Pois, Baby Spinach, Caviar Cream Sauce (GF)(NF)	£23.50
Wild Mushroom & Spinach Crêpes, Mushroom & Maderia Cream, Parmesan Crisp & Chestnut Crumb, Tendril Greens (V)	£19.00

SAUCES

Green Peppercorn (GF)(NF)	£3.50
Mushroom & Madeira (V)(GF)(NF)	£3.50
Chimichurri (V)(GF)(NF)(DF)	£3.50
Béarnaise (V)(GF)(NF)	£3.50

SIDES

Rosemary Salted Triple Cooked Chips (V)(GF)(NF)(DF)	£4.95
House Slaw (V)(GF)(NF)(DF)	£3.95
Seasonal Greens, Cashew Nut Butter (V)(GF)	£4.95
Battered Onion Rings (V)(NF)(DF)	£3.95
Garlic & Herb Roasted Flat Cap Mushroom (V)(GF)(NF)(DF)	£3.95
Cambridgeshire Asparagus & Rhubarb Salad, Strawberry Balsamic Dressing (V)(NF)(GF)(DF)	£4.95

PUDDINGS

Orange, Cardamon & Chocolate Delice, Candied Orange, Espresso Ice Cream (V)(NF)(GF)	£12.50
Rhubarb & Ginger Meringue Tart, Hazelnut Ice Cream, Tuille (V)	£12.00
Strawberry & Coconut Glazed Éclair, Vanilla & Biscoff Cream, Pumpkin Seed Oil Ice Cream (V)	£12.50
Gooseberry & Peach Steamed Sponge, Honey & Ginger Ice Cream (V)(NF)	£11.50
A Selection of Four Cheeses, Crackers, Seasonal Fruit & Chutney (V)(NF)	£14.00

SOMETHING SPECIAL

Chambord Bramble	£10.00
Lagavulin Single Malt Whisky (25ml)	£8.00
Kopke 10 Year Old Tawny Port 20% ABV (50ml)	£8.50
Assorted Teas & Coffees	From £3.00

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering. A discretionary gratuity charge of 12.5% is added to the bill.