



SUNDAY LUNCH

TO START

- Soup of the Day, Home Baked Bread (VE)(NF)(Can be GF) £7.50
Grilled Peach, Confit Tomato, Bocconcini Autumn Salad, Root Vegetable Brittle, Tarragon Vinaigrette (V)(GF)(NF) £12.95
Butter Poached Langoustines, Crab Sauce, Nasturtium (GF)(NF) £13.50
Smoked Ham & Confit Leek Rosti, Cheese Sauce, Roasted Cherry Tomato (NF) £12.95
Devilled Lamb Kidneys, Mushroom & Thyme "Ketchup" Beef Dripping, Toasted Sourdough (NF)(DF) £12.50

MAIN COURSE

- Roast Sirloin 30 Day Aged of Hereford Beef, Yorkshire Pudding (NF) £30.95
Roast Blythborough Leg of Pork, Sausage Meat Stuffing, Crackling (NF)(DF) £26.95
Free Range Roast Chicken, Bread Sauce, Chicken Skin Crackling (NF) £26.25
Seared Fillet Of Plaice, Lemon & Caper Butter, Tempura Courgettes, Confit Leeks, Garden Herb Oil (GF)(NF) £26.50
Cheesy Leek & Mushroom Shortcrust Pie, Roast Garlic Pomme Puree (V)(NF) £21.50
Mixed Nut Loaf, Seasonal Vegetables, Roast Potatoes, Mushroom & Madeira Cream (V) £20.75
All Roasts are Served with Garlic & Herb Roasted Potatoes, Seasonal Vegetables & Gravy

SIDES

- Whole Cauliflower & Cheese with a Herb Crust £12.00
The Old Hall Ely Signature Yorkshire Pudding £4.50

PUDDING

- Ginger & Orange Treacle Tart, Vanilla Ice Cream, Candied Peel (V)(NF) £11.75
Black Cherry & Vanilla Cream, Chocolate Sponge, Cherry Ice Cream (V)(NF) £12.25
Spiced Roast Plums, Almond French Toast, Plum Syrup & Yoghurt (V)(NF) £11.25
Ask For Our Selection Of Ice Cream & Sorbets (3 Scoops) £6.95

Fourth Course Cheese Board: A Selection of Three Cheeses, Relish, Celery, Grapes and Cheese Biscuit £24.50

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering.

GF - Gluten Free, DF - Dairy Free, NF - Nut Free, V - Vegetarian, VE - Vegan



@theoldhallely