

The Old Glen House

— COUNTRY PUB & DINING —

Food Menu

Starters

Soup Of The Moment (v)
5.25

*Ask your server for todays soup
Served with mini rolls*

Prawn Cocktail
6.25

*Baby atlantic prawns in a marie
rose sauce on iceberg lettuce
served with mini rolls*

Ham Hock Terrine
6.50

*Served with a side of
piccalilli*

Tempura Vegetables (v)
5.50

*With soy sauce & wasabi
mayo*

Smoked Haddock Karaage
6.25

*Haddock in a Japanese style
batter with an avocado dip*

Chicken & Chorizo Pil Pil
6.50

*Diced chicken & chorizo in a
garlic & chilli oil
with mini rolls*

Nachos (v)
7.95 *To Share*

*Topped with marinara sauce,
jalapeno's, salsa &
mozzarella cheese with sour
cream & guacamole*

Cheese & Garlic Bread (v)
7.95 *To Share*

*Thin pizza base topped with
marinara sauce,
mozzarella cheese & garlic*

Mezze Board
11.95 *To Share*

*A selection of meats, cheeses,
bread, olives with piccalilli,
avocado dip & olive oil &
balsamic reduction*

Mains

Pan Fried Chicken
11.95

*With bacon served on creamy
mash with a brandy &
mushroom sauce*

Fish & Chips
11.95

*Black Sheep Beer battered
haddock with mushy peas,
tartar sauce & hand cut chips*

**Smoked Haddock & Leek
Gnocchi** 10.95

*Gnocchi in a creamy sauce
with smoked haddock,
leeks & chives*

Sausage & Mash
11.95

*Ellisons pork & chive sausages
with creamy mash potato, rich
gravy & garden peas*

**Beetroot & Goats Cheese
Gnocchi (v)** 9.95

*Gnocchi with fresh beetroot &
melted goats cheese*

Sag Aloo (v)
9.95

*Potato & spinach curry served
with plain nann bread & pilau
rice*

Salads

A mixed leaf salad with peppers, onions , cucumber & tomato

Smoked salmon 9.50

Blue Cheese, Apple & Walnut (v) 8.95

Olive & goats cheese (v) 8.50

Sweet chilli chicken 9.50

Burgers

In a beer sourdough bun with little gem lettuce, tomato, mayo, gerkin & a side of coleslaw served with house fries

Classic 8oz Beef	10.50	<i>Why not add</i>			
8oz Grumpy John's Cider & Pork	10.50	Cheddar	0.50	Chorizo	1.00
Southern Fried Chicken	10.50	Goats Cheese	0.50	Parma Ham	1.00
Homemade Beetroot & Quinoa (v)	9.95	Brie	0.50	Bacon	1.00
		Blue Cheese	0.50		

Steaks

All our steaks are sourced from Award Winning Butcher, Ellison's of Cullingworth & cooked to your liking
Served with hand-cut chips, onion rings, roasted tomato, roasted field mushroom & watercress

8oz Rump	14.95	<i>Why not add a sauce to complement your steak 1.50</i>			
Butchers Choice	17.95	<i>Blue Cheese Mushroom Peppercorn</i>			

(A selected cut from Ellison's Butchers)

Pie Chart

See our Pie Chart Board for our delicious selection of pies

Pick your pie & decide what you want with it by picking a sauce & 2 sides

Sauces

Beef Gravy
Chicken Gravy
Vegetable Gravy (v)
Mornay Sauce (v)
Garlic Cream Sauce (v)
Curry Sauce (v)
Blue Cheese Sauce (v)

Sides

Seasonal Veg
Hand Cut Chips
House Fries
Garden Peas
Beans
Mushy Peas
Mini Rolls
Parmentier Chips
New Potatoes
Bacon Savoy Cabbage
Mash
Coleslaw
Pilau Rice
Onion Rings

Sunday Roast

Served Every Sunday 12pm - 6pm 10.95

A traditional Sunday Roast with a choice of meats or vegetarian option

Served with roast potatoes, seasonal veg, yorkshire pudding & lashings of homemade gravy

V = vegetarian. Selected dishes can made gluten free. If you have any allergies please ask your server about the dishes we can prepare for you. 100% of tips goes to our staff.

Our food is all cooked fresh in our kitchen so some dishes may take a little longer to prepare during busy times. All dishes may have been in contact with nuts. Printed on 100% recycled paper.