

Menu

Served Tuesday to Friday (12.00 - 3.00 & 6.00 - 9.00)

Saturday (12.00 - 9.00)

Sunday (12.00 - 4.00)

Light Meals & Starters

Basket of Bread, Olive Oil & Balsamic 2.95

Marinated Pitted Black Olives 2.95

Roasted Spiced Nuts 2.95

Freshly Prepared Soup of the Day 4.50

Cornish Mussels , Warmed Fresh Baked Bread & Leaf Salad Starter - 4.95
Main - 7.50

Choose from: Classic Marinere; white wine, garlic, onion, parsley and cream

Local Cider and pancetta; local cider, crisp pancetta lardons, parsley, Dijon mustard, cream

Thai Spiced; Thai Spices, white wine, garlic, ginger, fresh coriander, cream

Classic Caesar Salad, Char-Grilled Fresh Baked Bread Starter - 4.95
Main - 9.50

Choose from: Chicken Caesar; Char grilled chicken, avocado, little gem lettuce, focaccia croutes, Parmesan cheese, anchovies, homemade Caesar dressing

Roast Peppers; Roasted Peppers, Avocado, little gem lettuce, focaccia croutes, parmesan cheese, vegetarian homemade Caesar dressing V

Seafood Caesar; Cornish crab, crayfish tails, Roasted cod, avocado, little gem lettuce, focaccia croutes, parmesan cheese, home made Caesar dressing

The Old Rec Platters Starter - 4.95
Main - 10.00

Choose from: Pate Platter; Chicken liver parfait, Ham Hock Rillete, mini chicken and mushroom terrine with pickled vegetables, piccalilli, Tomato Chutney, Tossed Salad, Toasted Fresh Baked Breads

Cheese Platter; Mature Cheddar, Ripe Somerset Brie, Creamy Stilton with Piccalilli, tomato chutney, pickled vegetables, tossed salad, Toasted Homemade Breads V

Seafood Platter; Potted Crab, Oak Smoked Shetland Salmon and Cream cheese roulade, Seafood Terrine with pickled vegetables, Lemon, Red Pepper Mayonnaise and Toasted Breads

Sandwiches (Served on your choice of Brown, white, or daily flavoured bread with Hand-Cut Chips)

Warm Peppered Beef, tomato, watercress and wasabi mayonnaise 6.50

Oak smoked Shetland salmon, Evesham asparagus and lemon and chive crème fraiche 6.50

Crayfish tails, avocado, red pepper mayonnaise and roquette 6.00

Toasted slow roasted tomato, buffalo mozzarella, and basil V 5.00

Vegetarian cheddar cheese, celery, grapes, tomato chutney and walnut V 4.50

The Old Rec triple deck club sandwich, chicken, bacon, little gem lettuce, egg mayonnaise, tomato 7.50

The Old Rec triple deck BLT, 4 rashers of back bacon, little gem lettuce, slow roast tomato, herb mayo 6.00

The Old Rec Burger, 6oz pure beef burger, back bacon, brie, little gem lettuce, pickle, tomato and onion rings served on toasted focaccia bread 9.00

The Old Rec Classics & Grill

The Full English * ; Two pork and leek sausages, two rashers of back bacon, black pudding, fried bread, beans, two fried eggs, Tomato, Field Mushroom. (Vegetarian Full English Available)	7.50
Fish, Chips and Mushy Peas ; Fresh Cornish Cod in Beer Batter, Homemade mushy Peas, Hand Cut Chips, Lemon, Tartar sauce, Leaf Salad	10.00
Trio of Sausages ; Trio of Local Sausages with Mashed Potato, Caramelised Onion Gravy	9.00
3 Egg French Style Omelette : Free Range Egg Omelette with choice of fillings served with Salad & hand cut chips (Choose from: Mature Cheddar, Bacon & Mushroom, Oak Smoked Salmon & Evesham asparagus, spinach and ricotta)	6.50
Char-grilled, garlic and thyme free-range Chicken Breast	11.50
8oz Prime Rump Steak (both served with slow roasted tomatoes, flat mushroom & hand cut chips. Choice of garlic butter or blue cheese sauce)	13.00

*Please Note: Only available until 3.00pm

DESSERTS (All £5.00 unless stated)

Baked Alaska

Homemade Raspberry Ice Cream, Baked in Meringue on Madeira Sponge and Raspberries
Raspberry Coulis

Classic Warmed Treacle Tart

Malted Milk Ice-Cream, Creme Anglaise

Iced-Honeycombe Parfait

Honeycombe Shards, Orange Caramel Sauce, Fresh Cut Fruits

Chocolate & Whisky Creme Brulee,

Cinnamon Ice-Cream, Sauce Suchard and Raspberries

Selection of Cheeses and Cheese Biscuits with Grapes, Celery, Walnuts and Tomato Chutney 6.95 |

Selection of Home made Ice Creams and Sorbets in a Brandy Snap Basket & Raspberry Coulis

Coffee and Homemade Petits Fours 2.95 |

All of our foods are freshly prepared on the day and all of our meats and vegetables are sourced locally from respected suppliers.

We are fully aware that some diners may have specific dietary requirements so please make us aware if this is the case and we will do our best to accommodate you.

Whilst every care is taken to ensure that nuts are only in dishes where stated, please be aware that we cannot guarantee that our dishes do not contain traces of nuts.

Don't forget that you can always relax in the bar upstairs before or after your meal and if you fancy a cocktail or two just ask to see our list.

We hope you have an enjoyable meal with us