



THE OLD VICARAGE

MENU

House bread, whipped butter & olives Whilst you wait

STARTERS

Roast winter squash- spiced granola- herb oil V/VE*/NF/DF	£8
“Ham & Egg” Ham hock terrie- crispy hens egg- picalilly puree NF/DF	£9
Brown crab bavarois- dashi gel -cucumber sorbet- micro coriander NF	£9
Beetroot- watermelon- apple- mustard- micro cress V/VE/GF/NF/DF	£8

MAINS

Pork tenderloin Carrot puree- cider braised cheek- goats cheese polenta-cavolo Nero GF/NF	£23
Seabass Confit celeriac- leek- crispy chicken wing- celeriac puree- chicken jus GF/NF	£24
Brown sugar glazed tofu Grilled tender stem broccoli- pickled chilli- chicory V/VE/GF/NF/DF	£18
Chefs cut of the week - Sirloin Hand cut chips- roast vine tomato & mushroom Choice of sauce: red wine, peppercorn or blue cheese GF/NF	£28

Hallon, Worfield, Shropshire WV15 5JZ

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DESSERTS

Chocolate mousse- passion fruit- sesame ice cream- sesame tuille GF/NF	£9
Roasted pineapple- stem ginger sponge- coconut sorbet V/VE*/NF/DF*	£9
Coffee Panacotta- spiced doughnut- hazelnut cream- vanilla syrup	£10
Selection of local artisan cheeses house chutney- pickled celery- grapes, biscuits GF*	£10

HOT DRINKS

Espresso	2.5	Cappuccino	3.5
Double espresso	3.5	French press for two	3
Americano	3	Hot Chocolate	3.5
Latte	3.5	Tea	3

V: Vegetarian VE: Vegan VE*: Vegan adaptable GF: Gluten free
GF*: Gluten free adaptable DF: Dairy free
DF*: Dairy free adaptable NF: Nut free

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE INFORM A MEMBER OF STAFF UPON ARRIVAL OR ON BOOKING. PLEASE BE ADVISED THE KITCHEN DOES CONTAIN NUTS, SHELLFISH AND GLUTEN. BUT WE DO MAKE EVERY EFFORT TO ACCOMMODATE ALL FOOD DIETARY REQUIREMENTS.

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR FINAL BILL, THIS IS SHARED DIRECTLY WITH ALL STAFF MEMBERS.

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