



THE OLD VICARAGE

MENU

Please Note this is a Sample Menu

Whilst You Wait House bread, Whipped Butter & Olives

STARTERS

Broccoli Veloute Garden Vegetables – Poached Egg V/NF/GF	£8
Pigeon Breast Savory Granola – Beetroot - Blackberry DF/GF/NF	£10
Nori Cured Hake Wasabi – Peas – Lime – Herb Oil - Micro Herbs - Tuile NF/Df*	£9
Spring Onion & Corriander Falafal Mint Yoghurt- Pine Nuts V/GF/NF*/VE*	£9

MAINS

Pork Fillet Confit Pork Belly – Fig Chutney – Baby Carrot Garden Kale - Red wine Jus NF/GF	£26
Hake Curried Cauliflower – Spiced Potato – Spinach – Puffed Rice - Coriander Oil GF/NF	£25
Roast Aubergine Garden Courgette - Beetroot - Halloumi - Pickled Chilli V/VE*/GF	£18
Chefs Cut of The Week: Sirloin- Roast Tomato – Mushroom Duxelle Parmesan & Truffle Skin On Fries Choice Of Sauce: Red Wine, Peppercorn or Blue Cheese GF/NF/DF*	£30

Hallon, Worfield, Shropshire WV15 5JZ

t 01746 716497, e admin@oldvicarageworfield.com



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DESSERTS

Roasted Pineapple Pepper Ice Cream – Caramel – Pineapple Crisp V/NF/GF	£9
Raspberry Sable Tart Dark Chocolate Sorbet – Crystallised Almonds V/NF*	£9
Pumpkin Pie Clotted Cream Ice Cream – Maple Syrup – Pecan Nuts V/NF*	£9
Selection Of Local Artisan Cheeses House Chutney- Pickled Celery- Grapes, Crackers V/GF*/NF	£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 10% WILL BE ADDED TO YOUR FINAL BILL, THIS IS SHARED DIRECTLY WITH ALL STAFF MEMBERS.

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