THE OLD VICARAGE

SMALL PLATES

Available All Day

HOUSE FOCACCIA
Whipped Garlic Butter (GFA, DFA, VGA) ~ **12.0**
Choose Your Dips:
Hummus, Golden Raisin, Za'atar (GF, DF, VG) ~ **8.0**
Labneh, Peperonata, Chilli Oil (GF, V) ~ **8.0**
Whipped Ricotta, Heirloom Tomatoes, Lemon Oil (GF, V) ~ **8.0**

ANTIPASTI TASTING PLATE
Local Cured Meats, Whitestone Brie, Marinated Olives,
Whipped Hummus, Toasted Focaccia (GFA) ~ **34.0**

24 HOUR POTATOES
Crispy Agria, Aleppo Pepper, Parmesan,
Garlic Toum (GF, DF, VGA) ~ **20.0**

DUCK & GINGER DUMPLINGS (5)
Spring Onion, Radish, Hoisin Glaze,
Soy Dipping Sauce, Chilli Oil ~ **23.0**

BURRATA
Heirloom Tomatoes, Strawberry, Pistachio, Hot Honey (GF, V) ~ **27.0**
Add: Focaccia **(+4)**

OLD VIC FRIED CHICKEN
Buttermilk Thigh, Sweet & Spicy Glaze, House Pickles,
Mayo, Sesame (GF) ~ **24.0**

GRILLED TIGER PRAWNS (4)
Nduja Chilli Butter, Garlic, Parsley, Lemon (GF) ~ **27.0**

BEEF TARTARE
Hash Brown, Parmesan, Burger Sauce (GF, DFA) ~ **24.0**

CRISPY SQUID
Buffalo Sauce, Nori Ranch, Pickled Celery (GF) ~ **22.0**

DINNER

Available From 5pm

CHICKEN BREAST
Garlic Skordalia, New Season Greens, Pangrattato,
Roasted Chicken Jus (GFA) ~ **42.0**

PORK BELLY
Burnt Apple, Parsnip, Apple & Fennel Salad,
Red Wine Jus (GF) ~ **43.0**

LAMB RUMP
Slow Cooked Lamb, Carrot, Courgette, Tomato Kasundi,
Pearl Cous Cous, Pistachio (GFA, DF) ~ **43.0**

MARKET FISH
Peperonata, Butter Beans, Caper,
Olive & Walnut Salsa Verde (GF, DF) ~ **42.0**

EYE FILLET
Local Asparagus, Oyster Mushroom, Potato Mousseline,
Charred Onion, Bordelaise Sauce (GF) ~ **52.0**

HOUSE MADE LINGUINI
Heirloom Tomato, Garlic, Basil, Green Olives,
Parmesan, Lemon, Chilli (DFA, V) ~ **35.0**
Add: Tiger Prawns (2) + **10.0**

SUMMER SALAD
Grilled Asparagus, Avocado, Miso Carrots, Rocket, Quinoa,
Hummus, Grapes, Hemp Seed (GF, DF, VG) ~ **33.0**
Add: Chicken **(+8)** Haloumi **(+7)** Tofu **(+7)** House Smoked Salmon **(+9)**

GF - Gluten Free / DF - Dairy Free / V - Vegetarian / VG - Vegan / (A) - Available