



# THE OLD VICARAGE

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## MENU

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### STARTERS

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#### **Ham Hock Terrine**

Pickled Vegetables – Piccalilli Puree

GF/NF

#### **Smoked Mackerel**

Citrus Fennel Slaw – Kohlrabi – Dill Oil

GF/NF

#### **Feta Cheese**

Pinenuts – Beetroot - Pea Shoots – Herb Oil

GF/V/NF\*

#### **Roast Vine Tomato Soup**

Herb Oil

GF/NF/V/VE

### MAINS

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#### **Roast Sirloin of Beef**

Beef Fat Roast Potatoes –Yorkshire Pudding – Red Wine Gravy

NF/GF\*

#### **Porchetta**

Sage & Apricot Stuffing - Beef Fat Roast Potatoes – Red Wine Gravy

NF

#### **Salmon**

Warm Tartar Sauce – Gem Lettuce – Herb Oil

GF/NF

#### **Maple Roasted Butternut Squash**

Miso & Celeriac Puree - Capers – Toasted Seeds

V/VE\*/NF/GF

**All Served with Cauliflower Cheese,  
Seasonal Greens, Roasted Root Vegetables  
For the Table**

**Hallon, Worfield, Shropshire WV15 5JZ**

**t 01746 716497, e admin@oldvicarageworfield.com**



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## MENU

### DESSERTS

#### Sticky Toffee Pudding

Toffee Sauce – Clotted Cream

V/NF

#### Dark Chocolate Cremeaux

White Chocolate Sorbet - Cocoa Nibs

V/NF/GF

#### Vanilla Pannacotta

Poached Rhubarb – Rhubarb Sorbet

V/NF/GF

#### Local Artisan Cheese (£2.50 Supplement)

House Chutney - Grapes - Crackers

GF\*/NF/V

2 course £32.00

3 Courses £38.00

### HOT DRINKS

Espresso	£3	Cappuccino	£4
Double Espresso	£4	French press for two	£5
Americano	£3	Hot Chocolate	£4
Latte	£4	Selection of Teas	£4

Add A Shot of Flavoured Syrup for 50p, Vanilla, Hazelnut, Caramel, Mint

V: Vegetarian VE: Vegan VE\*: Vegan adaptable

GF: Gluten free GF\*: Gluten free adaptable

DF: Dairy free DF\*: Dairy free adaptable NF: Nut free

**Please Note Where Possible We Are Happy to Accommodate Allergens,  
However, We Regret We are Unable Accommodate Personal Preferences and Dislikes**

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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