

To Start

Prawn Cocktail £9.50

North Atlantic juicy prawns with our homemade cocktail sauce, salad garnish, with multigrain bloomer.

Korean Glazed Pork Belly Bites GF £8.00

Crisp pork belly bites tossed in a sticky Korean style BBQ glaze, Sweet, spicy and addictive!

Mendip Soup GFO £7.25

Homemade soup of the day with locally made bread.

Wild mushroom garlic 'toast' GFO £8.00

Toasted Ciabatta piled with creamy, garlic wild mushrooms, drizzled with truffle oil.

Loaded Nachos £8.50 GF (Great to share!)

Grilled tortilla chips topped with cheddar cheese, sour cream, guacamole, salsa & fresh chilli **(Add pulled pork or chilli for £2.50!)**

King Prawns Pil Pil GFO £12.00

Fresh King Prawns cooked in Garlic butter & chilli served with a crusty baguette.

Pan Fried Halloumi GF £8.00

Sliced Halloumi, pan fried to perfection served with homemade sweet chilli jam and salad.

Sweet heat chicken wings £8.00

Crisp wings smothered in a punchy orange, ginger & chilli glaze garnished with spring onion & sesame.

The Old Inn Favourites

Puxton Steak & Stilton Pie GFO £16.00

Succulent pieces of steak, pan sautéed in our own delicately balanced sauce with authentic blue stilton, served in a pie dish, topped with homemade puff pastry. Served with chips or mash potato & peas.

The Loxton Scrumptious Steak Pie GFO £15.50

Tender prime steak cooked to perfection in our ovens, served in a pie dish & topped with homemade puff pastry, Served with chips or mash potato & peas.

Hewish Chicken GF £14.00

Grilled fresh chicken breast topped with bacon, melted cheese and barbecue sauce, chips and salad.

Mendip Ham, Egg & Peas GF £14.50

Home roasted, free range eggs & Chips.

Curry of the week GF

Please see specials board.

Old Inn Special Beef Lasagne £15.00

With our Bolognese style sauce, a faint hint of herbs, creamy white sauce and grated Cheddar, with garlic bread and salad garnish.

Chicken and Bacon Caesar Style GFO £16.00

Served with Parmesan shavings and croutons

Butchers Best Sausage & Mash £16.50

Please ask a member of staff for today's sausage flavour and sauce.

The Old Inn Prime Steaks

All our Steaks are fresh, locally sourced British and are garnished with crispy onion rings, mushrooms, tomato & chips.

The 8oz Rump GFO £20.00

Add a Sauce for £3.00
Peppercorn or Blue cheese

The 12oz Ribeye GFO £25.00

Gammon Steak GFO £16.00

10oz D-Cut gammon, oven seared. Served with chips, mushrooms, tomato, onion rings and salad garnish, with your choice of egg or pineapple.

The 8oz fillet GFO £28.00

Add Surf to your steak £7.50
6X King prawns (shell off)

Sizzlers

Please be aware that steaks on skillets will continue to cook.

Mark Moor Mixed Grill £20.00

Prime rump steak, pork sausage, gammon steak, chicken breast, fried egg & Roasted tomato served with chips.

Westhay Steak Sizzler GF £20.00

8oz rump steak, with sauteed onions, mushrooms, tomato and chips.

The Orchard Chicken Sizzler GF £17.00

Grilled chicken breast, topped with tomato and chilli sauce, gratinated with Cheddar cheese and sour cream. Served with chips and side salad.

Sizzling Chicken Fajitas £17.50

Rump Steak Fajitas £19.50

Sliced fresh chicken breast or sliced 8oz Rump steak seasoned with smoked paprika, garlic, coriander & cumin. served on a bed of onions and mixed peppers, with soft flour tortilla wraps, guacamole, sour cream, salsa and Cheddar cheese served with chips.

Our Speciality Dishes

Slow Braised Pork Belly GF £19.00

Succulent roasted thick cut pork belly served with a garlic and sage cream sauce, sauteed potatoes & tenderstem broccoli.

Porlock Spare Ribs Platter GFO £18.50

Grilled, smothered in our own BBQ sauce and served with onion rings, homemade coleslaw, chips and mixed salad garnish.

Wild Mushroom & Cognac Chicken GF £17.50

Butchers best chicken breast served with our homemade wild mushroom fricassee, finished with cognac, thyme, shallots & cream alongside sauteed potatoes & green beans.

Chicken Tagliatelle Alfredo £18.00

Pan fried fresh chicken breast, in a delicious sauce consisting of cream, garlic, mushrooms, red onion and parmesan cheese. Served on a bed of tagliatelle with a side of garlic baguette.