

LEICESTER SINCE 1864



BEAUTIFUL PUB SINCE 2024

## SNACKS & SMALL PLATES

- Scotch Egg**, rendlesham brown sauce **£8**
- Swiss Cheese Croquettes**, dijon mustard mayonnaise **V £8**
- Pork Crackling**, rendlesham apple sauce **GFA £6**
- Baked Camembert for Sharing**, garlic pizzette & caramelised onion chutney **V £14**
- Duke Chips**, béarnaise mayo **V £5.25**
- Pan-Fried Chorizo Sausage**, garlic aioli **£8.50**
- Buttermilk Fried Chicken**, gochujang & honey glaze, sesame, coriander & ranch dip **£8.75**
- Lowerfield Farm Mushrooms on Toast**, garlic & herb cream **V £8.25**
- Seasonal Soup**, sourdough **V, GFA £8**
- Sesame Prawn Toast**, sweet chilli sauce **£8.50**

## PUB CLASSICS

- Everards Tiger Ale Battered Fish & Chips**, pickled onion & mushy peas **Va, GFA £18**
- Steak & Ale Pie**, veal jus, mashed potato, roasted carrots & tenderstem broccoli **£18.50**
- Chicken Pesto Rigatoni**, shallots, roasted red peppers, wild rocket & Italian hard cheese **Va £18**
- Cheeseburger & Fries**, lettuce, beef tomato, red onion, Rendlesham ketchup & American mustard **Va £18.50**
- Chicken Caesar Salad**, baby gem lettuce, roasted red peppers, sourdough croutons, Grana Padano cheese, dressing & anchovies **£17**
- Double Thick Derbyshire Pork Chop**, Nduja mashed potato, salsa verde & tenderstem broccoli **GFA £22**
- Pan-Roasted Fillet of Salmon**, lobster bisque, parmentier potatoes & asparagus **GFA £25**
- 227g Owen Taylor Bistro Rump Steak**, roasted plum tomato, field mushroom, chips & watercress **GFA £28**
- ADD A SIDE OF PEPPERCORN & BRANDY SAUCE £3**

## PUB TOASTIES

ON WILDFARMED WHITE SOURDOUGH BLOOMER | AVAILABLE 12-5PM MONDAY - SATURDAY

- 18 month mature**, Devonshire Cheddar **V £8**
- Country Special Sausage & Caramelised Onion** **£10**
- Grilled Reuben**, pastrami, swiss cheese, sauerkraut & thousand island dressing **£10**
- Caprese Grilled Cheese**, basil pesto, beef tomato & mozzarella **V £9**

**ADD  
FRIES  
FOR £3**

## PIZZA

NEAPOLITAN-INSPIRED PIZZA DOUGH, PROVED FOR 24 HOURS, HAND-STRETCHED AND FIRED AT 350 DEGREES WITH OUR CRUSHED ITALIAN TOMATO SAUCE BASE, INFUSED WITH OREGANO, MARJORAM, AND ONION.

- Margherita**, mozzarella, parmesan & extra virgin olive oil **V £14**
- Funghi**, gorgonzola, mozzarella, roasted mushrooms, thyme & truffle infused olive oil **V £16**
- Pepperoni**, mozzarella, red Leicester, spicy salame & pepperoni, chilli flakes & hot honey **£17**
- Cajun Chicken**, mozzarella, fresh jalapeno peppers, pickled red onion, wild rocket & ranch dressing **£17**
- The Old Horse**, vodka sauce, mozzarella, smoked provolone, red Leicester, oregano & parmesan **V £16**

**CRUST DIPPERS V £3.5**

**Hot Honey | Garlic Aioli | Ranch | Basil Pesto**

**V** denotes vegetarian dish / **Va** denotes vegetarian adaptable / **GFA** option to be made without gluten / all dishes may contain traces of nuts. All of our food is ethically sourced & always British farm assured produce when in season. We only work with suppliers with a holistic approach to CSR. We recognise the importance of accurate allergen information & as our food is produced by real chefs in our own kitchen this data can change daily, so if you have a specific concern please ask a member of the team, although it's sadly impossible for us to guarantee any dish is 100% allergen free. The Old Horse is part of the independent Beautiful Pubs Collective, guests are our reason for being & you are definitely not a number, so if we get it wrong please tell us, but if we get it right please tell TripAdvisor. We have a fair tipping policy, 100% of tips go to our team.

