

PENNY AT

THE OLD VIC

Lunch & Evening

Served 12 noon – 7:30pm

Hot

Turkey ballotine with stuffing and bacon served with dauphinoise potato gratin, brussel sprouts with chestnuts and a port & cranberry sauce **£15**

Wild venison and ox cheeks hot pot, honey roasted baby root vegetables and toasted bread **DF** **£15**

Shallots, fig and thyme tart, wild mushroom and madeira sauce and micro herb salad **VG** **£13**

Baked hake loin with lobster butter, chorizo, cassoulet and wilted green vegetables **£15**

Salads

Warm heritage beetroot, fig, candied walnut & goats cheese salad with orange and pomegranate dressing **V GF (VG without goats cheese)** **£9.5**

Raw vegetable salad with cashew nuts, seeds and a ginger and coriander dressing **VG DF GF** **£8.5**

Hot Sandwiches

Served with side salad, hot sauce and a Tuscan antipasto

Smoked chicken breast, cranberry sauce, sage & mozzarella panini **£8.5**

Portobello mushroom, sweet potato, tofu & red onion on sourdough **VG DF** **£8.5**

Quiche of the day **V** **£5**
(With side salad) **£7.5**

Sharing Boards

Meats and cheeses from the British Isles

Cured Meat from Cannon & Cannon

With housemade chutney, pickles, bread and butter

- Cornish chilli chorizo
- Scottish venison salami
- Lamb and lemon merguez salami
- Dorset coppa

£14

Cheese from Neil's Yard Dairy

With housemade seasonal chutney and crackers

- Colston Basset Stilton a complex blue
- Federia Raw cow's milk
- Ragstone A mature goat's cheese
- Baron Bigod A soft cow's milk cheese

£11.5

Sides

Mixed salad

Smoked Chicken/Ham
Vegetables of the day

£2.5

£3.5

£3

Specials

See the counter for our freshly made sandwiches, wraps bakery, confectionary and daily special

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free

Please order and pay at the bar

For allergen information please speak to a member of staff before ordering. All food may contain traces of nuts

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Wines

Sparkling

Prosecco Modi, Sorelle Bronca, Treviso NV, Italy **Glera**
Hure Freres Brut NV, Champagne, France **Pinot Meunier, Pinot Noir**

125ml	175ml	250ml	750ml
£8	-	-	£36
£10	-	-	£55

White

Chenin Blanc, Paarl Heights, 2014 SA **Chenin Blanc**
Sola Fred, Masroig, 2017 Spain **Macabeo, Grenache Blanc VG**
Picpoul, Jean-Luc Colombo, 2016, France **Picpoul**
Les Grenettes, Touraine Sauvignon, 2017 France **Sauvignon Blanc**

£4.5	£6.2	£8	£24
£5	£6.9	£9	£27
£5	£6.9	£9	£27
£6	£7.9	£10.5	£31

Rosé

Rioja Rosado, Decenio, 2017 Spain **Viura, Tempranillo, Garnacha VG**

£6	£7.9	£10.5	£31
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Red

Alasia Borsao, 2017 Italy **Barbera**
Vina Zorzal Garnacha, 2017 Spain **Garnacha VG**
Roussillion, Jean-Luc Colombo 2015 France **Shiraz, Grenache**
Le Fou, Pinot Noir, 2016 France **Pinot Noir**

£4.5	£6.2	£8	£24
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We are proud to partner Indigo Wine who work closely with small scale producers who avoid conventional farming practices and focus on minimal intervention, organic and biodynamic methods.

Draught Beers

	Pint	Half
Greene King Noble Lager	£4.8	£2.5
Greene King Over Easy IPA	£4.8	£2.5
Freedom Four Lager	£5.2	£2.7
Belhaven Grapefruit IPA	£4.8	£2.5

Canned/Bottled Beers (please see bar for selection)

BrewDog Brewery	330ml	£4.5
Cornish Orchard Cider	330ml	£4.8

Softs

Pepsi/Diet Pepsi/R White Lemonade	£1.8
Orange, Tomato, Apple, Cranberry Juice	£2.0
BELU Water (Still and Sparkling)	£2.0
Double Dutch Tonic, Slimline, Cranberry	£2.0
Fever-Tree Lemon, Lemonade, Ginger Ale/Beer	£2.0
LemonAid - (please see bar for selection)	£2.6
Freshly Squeezed Juices	£3
- Apple	
- Orange	

Hot Drinks From £2

- Coffee from Workshop Coffee
- Tea from Canton Tea
- Mojo Juices from east London - £3.2
 - Carrot, apple, red pepper, lemon, ginger & tumeric
 - Kale, apple, cucumber, celery, lemon and ginger
 - Beetroot, apple, carrot, cucumber and lemon
- Ginger, Tumeric, Chilli or Acerola shot - £2.5

Weights & Measures Act 1985

Gin, Vodka, Rum and Whisky are offered on sale on these premises in quantities of 25ml or multiples thereof. Wine is sold in quantities of 175ml and 125ml. It is against the law to serve persons under 18 years of age.

VG Vegan



Matthew Clark

