	STARTERS				
d	Salt & Pepper Squid $(g )$ Isle of Wight black garlic aioli with rocket & pea shoot salad.	9.5	Toasted bruse	ean Bruschetta (v.gl) Thetta with tomatoes, boccocini, d Mediterranean vegetables.	9
	Tempura Pork Belly / Cauliflower Bites (vea, gf) Tempura pork belly or cauliflower bites with pickled sesame vegetables & sweet chilli sauce.	9.5	Crispy butter	Chicken Tenders milk-marinated chicken breast ed with cajun mayo.	9
d	Soup of the Day (1,1ea,gfa) Please ask your server. Served with a half grilled cheese garlic ciabatta.	10	Marinated ga North Atlant	Cocktail ( $f(u)$ ) arlic, lemon & smoked paprika ic prawns, crayfish, tomatoes, lettuce & croutes.	10.5
	Beams Mushrooms (v, g/a) Wild mushrooms, wholegrain mustard with a white wine cream sauce & crusty baguette.	9	Bread Board Served with s oil & balsami	d (v) salted butter, extra virgin olive c. (add olives +4.5)	7.5
	Pub Classics				
	Wild Mushroom Parcel (v, vea, g/a)  A warm puff pastry tart filled with locally foraged wild mushrooms and baby spinach, cooked in a white wine, garlic & tarragon cream sauce. Served with herb buttered carrots, broccoli & topped with rocket, finished with truffle oil.				18.5
	The Old Beams Burger (gfa)				20
	Choose between beef or crispy buttermilk chicken topped with cheese, bacon, burger sauce, baby gem, red onion, tomato & gherkin on a brioche bun. Served with skin on fries, coleslaw & BBQ sauce.				
	The Old Beams Pie of The Day (1001)  Delicious hand crimped pie served in a shortcrust pie case served with the creamy mash, herb buttered carrots, broccoli, honey glazed parsnip, finished with root veg crisp.				18.5
d	Portobello Mushroom & Halloumi Burger (v. vea, gfa)  Confit portobello mushroom, fire roasted pepper & halloumi burger served with skin on fries, coleslaw & BBQ sauce.  *Ham, Egg & Chips (gf.)  Wholegrain mustard & honey glazed ham, free range fried eggs, skin on fries & Old Beams piccalilli.				17.5
					17
	*The Old Beams Fish & Chips (g/a,) Sustainably sourced cod, hand dipped in real ale & Dorset Sea Salt batter with skin on fries, minted pea puree & chunky dill tartare sauce.				18.5
	MAINS				
b	Chargrilled Herb & Garlic Chicken Breast (gf) Chicken breast, chorizo sautéed potatoes, broccoli, wild mushroom & wholegrain mustard truffle cream.				21.5
	Day Boat Fish of The Day (gf) Pesto cream potatoes, chargrilled fennel, samphire with cherry tomatoes & sun-blushed tomato sauce finished with basil oil.				24.5
	Pan Roasted Pork Tenderloin (gf) Roasted tenderloin of pork wrapped in parma ham with sage, creamed potato, savoy cabbage, roasted carrots, rich cider jus.				24
	10oz 32 Day Aged Dorset Sirloin Steak (gf) Sirloin steak, dry aged and cooked to your liking served with skin on fries, on the vine cherry tomatoes, garlic portabello mushroom & a rocket & parmesan salad dressed with olive oil & balsamic glaze. (add mushroom sauce /peppercorn / béarnaise +3) *Old Beams Risotto (gf, vea) Salmon, prawn & crayfish creamy risotto infused with coconut milk. Finished with a touch of fresh lime and a hint of chilli.				29.5
					22
	SALADS				
	Classic Old Beams Caesar Salad (v, gfa)		14	Sweet Potato Fries (gf)	4
a	Ripped cos & baby gem lettuce, croutons, soft boiled range eggs, aged parmesan cheese, Caesar dressing &	l free white		House Salad (gf)	4
	anchovies.			Onion rings Skin on Fries (gf)	4.5 3.5
	Beams Salad (ve, gf) Roasted squash, red onion, broccoli, pine nuts, ctomatoes, house leaves, beetroot vinaigrette, avocado.	herry	16.5	(Add truffle oil & parmesean +1.5)	3.3
		dd Halloum	i 3	Garlic Bread (Add cheese +1)	4

Have an allergy? Let our staff know!

-Take a look at our specials menu!

\*Golden Oldies portions at £14 available, ask your server if you qualify!

(ve)-vegan (v)-vegetarian (vea)-vegan available

(gf) - gluten free

(gfa) - gluten free available

 $\overline{(n)}$  - nuts

(\*) - golden oldies

Freehouse Pub & Kitchen

THE OLD BEAMS

> - chef's choice www.theoldbeams.co.uk @theoldbeamsibsley

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## THE OLD BEAMS

Freehouse Pub & Kitchen

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