

Soup of the day

£8.95

Hunters Homemade freshly prepared Soup of the day Served with locally baked white or brown roll GF available

Whitebait £9.00

Crispy Whitebait, lightly seasoned and deep fried to golden perfection. Served with a squeeze of fresh Lemon and a sprinkle or Herbs with a side of Lemon Dip.

Prawns and Scallops (GF)

£10.50

Succulent King Prawns and tender Scallops, pan-seared to golden perfection, served with a light Garlic Butter sauce and a hint of Lemon zest.

Roasted Garlic and Butternut Squash Hummus (MGF – VG) £9.00

Middle Eastern Classic with a twist. A velvety blend of roasted Butternut Squash, Chickpeas, and slow-roasted Garlic, delicately seasoned with warm Spices and a hint of Lemon. Served with grilled Flatbread and Lentil Chips for dipping.

Chicken Liver and Pancetta Pâté £9.50 (MGF)

A rich, velvety homemade Pâté made from tender Chicken Livers and crisp Pancetta, then blended to a silky finish. Served chilled with toasted Sourdough and a tangy Tomato & smoked Garlic Chutney to balance the richness.

Fried Brie Wedges (V) £9.50

Golden, crispy Panko-crumbed Wedges of creamy Brie Cheese, lightly fried. Served with a Garlic and Tomato Chutney and fresh Rocket for a perfect balance of richness and sharpness.

Duck Gyoza

£9.50

Delicate Dumplings filled with tender shredded Duck, aromatic Hoisin Sauce, and Asian Spices, pan-seared for a crisp finish and served with a tangy Soy dipping sauce and fresh Salad Garnish.

King Prawn Cocktail served with £9.50 Marie Rose Sauce (MGF)

Succulent King Prawn placed on a bed of fresh Prawns delicately tossed in a creamy Marie Rose sauce, served with crisp Iceberg lettuce with a touch of Lemon. Finished with a sprinkle of fresh Herbs and accompanied by buttered Brown Bread for the perfect classic starter.

Mixed Mezze Platter (MGF - V) £9.00 for 1 person, £16.00 for 2 people

A vibrant selection of Mediterranean delights - creamy Feta, marinated Olives, sweet stuffed Peppers, tangy pickled Vegetables, sweet drop Peppers and warm Ciabatta Bread. Perfect for sharing or enjoying solo as a flavour-packed introduction to your meal.

Mixed Charcuterie Platter (MGF)

£10.50 for 1 person, £18.00 for 2 people

A delightful selection of hand-picked cured Meats, Salami and Chorizo. Accompanied by vibrant, stuffed bell Peppers filled with a flavourful mix of Cheese and Herbs. Pickled Vegetables, including tangy Olives, crisp Pickles, and sweet-tart Onions, Served with freshly baked Ciabatta Bread, This starter is a perfect combination of savory, sweet, tangy, and fresh—ideal for sharing and awakening your taste buds.

Olives and Ciabatta Bread with £5.00 Balsamic Oil (MGF – VG)

A rustic sharing starter featuring warm, freshly baked Ciabatta bread served with a selection of marinated Mediterranean Olives. Accompanied by a rich, velvety balsamic Vinegar and extra Virgin Olive Oil Dip.

GF - GLUTEN FREE MGF - CAN BE MADE GLUTEN FREE V - VEGETARIAN VG - VEGAN PLEASE NOTIFY SERVER OF ANY ALLERGENS, PREFERENCES OR SPECIAL REQUIREMENTS WHEN ORDERING

the old hunters lodge MAINS

Steak & Ale Pie

£17.95

Hunters Chicken (MGF)

crispy Chips and fresh Salad Garnish.

Fresh Battered Cod & Crispy

£17.95

£17.95

Hunters Steak and Ale Pie with Puff Pastry Lid
OHL Signature dish with delicious chunks of Steak cooked in
local Tring Brewery Ale, topped with Puff Pastry, served with
a choice of crispy Chips or creamy Mash or New Potatoes,
accompanied with seasonal Vegetables.

Homemade Beef Lasagne

£17.95

A rich Ragu with a creamy Bechamel Sauce served with Crispy Chips, fresh Salad and toasted Garlic Bread

A British pub classic. Golden home Beer Battered Cod Fillet, served crispy Chips, a side of homemade Tartar Sauce and your choice of Garden or Mushy peas and Salad Garnish.

Chicken breast, topped with Serrano Ham, Mozzarella,

served with slow roasted Tomato sauce, Mushrooms,

Hunters Homemade Beef Chill Con Carne (GF)

£17.95

Fresh Mince Beef in a mixed Chilli sauce with Kidney Beans, a fragrant white Rice, Sour Cream, fresh Salad Garnish and Tortilla Crisps.

Wholetail Scampi

Chips (MGF)

£16.95

British sourced Scampi with crispy Chips, homemade Tartar Sauce and fresh Salad Garnish.

Sausage & Creamy Mash

£17.95

Locally made Cumberland Sausages, served with Onion Gravy and fresh Vegetable Selection.

FROM THE GRILL

Ribeye Steak 8oz (MGF)

£32.75

Gammon Steak served with a choice of Pineapple or Fried Egg (MGF) £18.95

Served with crispy Chips and a fresh Salad Garnish

Served with Mushrooms, Onion rings, grilled Tomato, crispy Chips and a fresh Salad Garnish.

Fillet Steak 8oz (MGF)

£34.94

Hunters Smashed Burger

Served with Mushrooms, Onion rings, grilled Tomato, crispy Chips and a fresh Salad Garnish.

Chuck and Brisket blend Burger with fresh Lettuce and Tomato wrapped in a Brioche Bun, served with a fresh Salad Garnish and Crispy Fries.

Homemade Peppercorn Sauce (please order with steak/s £2.75 to avoid delay)

Add Cheese +£1.75 , Add Bacon +£2.25 or Add Chef's Homemade Bacon Jam +£1.00

VEGETARIAN & VEGAN

The Plant Burger (VG - V)

£16.95

£16.95

Sweet and Spicy Homemade £15.95

Beyond Meat Patty with resh Lettuce and Tomato wrapped in a Vegan Brioche Bap served with a fresh Salad Garnish and Crispy Fries. Add Vegan Cheese £1.75 Vegetable Curry (MGF – VG – V)
Served with Naan Bread, fragrant White Rice and mixed
Tomato and Red Onion Salad.

Beer Battered Halloumi (MGF – V)

BBQ Jack Fruit (GF – VG – V)

£15.95

£16.95

With Sweet Chilli Sauce, served with a fresh Salad Garnish and Crispy Fries. Served with a fresh Salad and a choice of fragrant White Rice or Crispy Chips.

Mushroom Ravioli (V)

£15.95

Served in a homemade Mushroom sauce with fresh Salad, Garlic Bread & Parmesan Cheese.

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the old hunters lodge LUNCH MENU

Sandwiches served with Salad Garnish and Lightly Salted Crisps Fresh Locally Baked Bread delivered daily (White or Brown - GF Roll Option available)

Mature Cheddar (MGF / V)	£8.95	Fish Finger and Tartar Sauce	£8.95
Oakvale Ham (MGF)	£10.95	Prawn and Marie Rose Sauce	£10.95
Tuna Mayonnaise (MGF)	£8.95	Toasted BLT (MGF)	£10.95
Egg Mayonnaise (MGF / V)	£8.95	Toasted Chicken and Bacon (MGF,	£10.95
Bacon and Brie (MGF)	£10.95		

Freshly made to order Salads Set on Lettuce, with Tomato, Cucumber, Peppers, Celery

Mature	Cheddar (GF / V)	£14.95	Egg Mayonnaise (GF / V)	£14.95
Oakvale	Ham (GF)	£16.95	Prawn and Marie Rose Sauce (GF)	£16.50
Tuna Ma	ayonnaise (GF)	£14.95		

The Lodge Ploughmans with fresh Salad, Homemade Slaw, Pickles & fresh rustic Bread

Mature Cheddar (MGF - V)	£17.95	Brie (MGF - V)	£17.95	
Stilton (MGF - V)	£17.95	Oakvale Ham (MGF)	£17.95	
Add extra Ham or Cheese for £3.95				

New: Freshly Baked Potatoes served with a fresh salad garnish

	Mature Cheddar Cheese (Add Beans for £1.50) (GF - V)	£11.95	Chilli & Sour Cream (GF)	£13.95		
	Tuna Mayonnaise Crunch with Red Onion & Cucumber (GF)	£11.95	BBQ Jackfruit (GF - V - VG)	£12.95		
	Prawn & Marie Rose Sauce (GF)	£13.95	Vegetable Curry (GF - V - VG)	£13.95		
	Bacon & Brie (GF)	£13.95	Curry of the week Ask server re ingredients	£13.95		
	SIDES					
	Chips	£3.95	Peas	£1.95		
	Cheesy Chips	£4.80	Mushy Peas	£2.20		
	Minted New Potatoes	£3.85	Seasonal Mixed Veg	£4.20		
	Creamy Mash Potato	£3.95	Mixed Salad	£4.25		
	Onion Rings	£3.20	Coleslaw	£2.20		
	Garlic Bread	£2.45	Beans	£1.95		
	Cheesy Garlic Bread	£3.25	Bread or GF Roll	£1.85		

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LITTLE HUNTERS MENU £10.95

1) Please choose one of the following drinks

Fruit Shoot

Orange Juice

Apple Juice

Milk

Water

2) Please choose one main and two sides

Mains

Lasagne Mini Cheese and Tomato Pizza

Chicken Nuggets Scampi

Cod Fish Fingers Pork Sausages

Macaroni Cheese

Sides

Chips Mashed Potatoes

Baked Beans Peas

Mixed Salad (Lettuce, Cucumber, Tomato, Celery, Peppers) Vegatable Sticks (Carrots & Cucumber)

3) Please choose from one of the following desserts

Vanilla Ice Cream

Strawberry Ice Cream

Chocolate Ice Cream

Raspberry Sorbet

Lemon Sorbet