CHRISTMAS 2021

One of the best things about Christmas is the food, however one of the worst things can be cooking it, or worst still, cleaning up after the banquet! Eating out on Christmas day can solve both of these problems, enjoy a wonderful meal with family and friends before returning home to a beautifully clean kitchen!

ENJOY OUR 4 COURSE INDULGENT CHRISTMAS DAY MENU AND LET US TAKE THE STRESS AWAY FROM YOU WITH OUR HEARTY MENU.

4 COURSES FOR £35

CHRISTMAS PARTY MENU AVAILABLE FROM 1st DECEMBER 2021
CHRISTMAS DAY (25th DECEMBER)
WE HAVE SITTINGS AT: (two hours slots)
12.30pm – 2.30pm and 3pm – 5pm

Please note that we charge a non-refundable deposit for £15 IN CASH per guest and must have a pre-orderform for all Christmas parties.

Booking form should be delivered minimum 10 days before the event.

A 10% service charge is automatically added to the bill for all Christmas tables. We reserve the right to change our menus & prices without notice

SUNDAY LUNCH OFFER

PRE ORDERS ONLY

STARTER AND MAIN or MAIN AND PUDDING: £16.90

STARTER, MAIN AND PUDDING: £18.90

ASK FOR MORE DETAILS, OR VISIT OUR WEBSITE www.olddressercafe.co.uk

YOU CAN HAVE THE ENTIRE RESTAURANT TO YOURSELVES.

WE REGRET THAT THE LARGEST PARTY WE CAN ACCOMMODATE IS 20. WE CAN ALSO ARRANGE AND DISCUSS INDIVIDUAL MENU.

WE ARE A SMALL IN DEPENDENT RESTAURANT...

SO NONREFUNDABLE DEPOSIT OF £10,00 PP WILL BE REQUIRED.

SURPRISE MENU NIGHT!!!

5 COURSES FOR ONLY £44.50 PER PERSON.

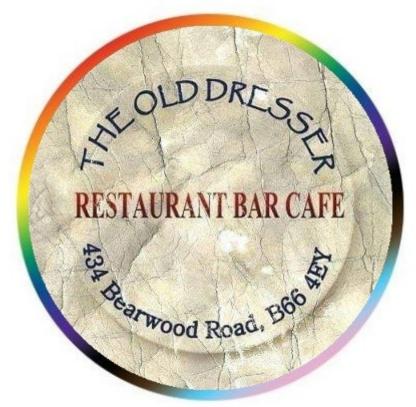
OFFER AVAILABLE WEDNESDAY – SATURDAY 5PM - 9PM

You come in, take a seat and eat specially selected dishes by the chef.

There will be no menu presented - every dish is a surprise, just go with the flow!

There will be no vegan or gluten free options.





Hello Everyone,

We want you to feel at home here.... just as if you are in our sitting room for lunch or tea – not dining out at a restaurant

The menu, served throughout the day, is comprised of Polish and British cuisine with other European influences, made from the finest locally sourced seasonal produce.

There are no white tablecloths and the food will never be arranged on the plate with tweezers but, your food will always be served with spirit (often literally so! Please ask for our special beverages), & a lot of fun & flair by Rich.

Whilst each of our homemade dishes will be artfully cooked up by Rob with a creative panache that comes from the heart!

Our ethos and that of 'The Old Dresser' is to spread the appreciation of well-cooked food with lots of flavour. If this is for you?

Then, you will love it here!

Rob & Rich



BUILD YOUR OWN BREAKFAST- for the truly hungry!

CHOOSE ANY 5 ITEMS FROM:

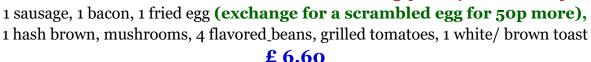
2 poached eggs, 2 scrambled eggs, 2 fried eggs, 2 hard boiled eggs, 2 slices of bacon, grated cheese, 2 sausages, 2 hash browns, baked beans, grilled tomatoes, smoked salmon, potato wedges, grated cheese, 2 Slices of Halloumi cheese fried with thyme and sesame seeds, mushrooms, Scottish black pudding all served with 2 white or brown toasts

£ 11.10

BLOODY MARY BREAKFAST- for the seriously hung-over! WE Big Full English breakfast served with double BLOODY MARY £ 12.60



FULL ENGLISH BREAKFAST - for setting you up for the day!







BIG FULL ENGLISH BREAKFAST for setting you up for the weekend!

2 sausages, 2 slices of bacon, 2 fried eggs (exchange for a scrambled eggs for 50p more), 2 hash browns, mushrooms, 4 flavored_beans, grilled tomatoes, 2 white/ brown toast £ 8.60

SIDES:

Grated cheese £2.00 | 2 x Hash browns £1.50 | Tomato £1.50 | Mushrooms £1.50 | Baked beans £1.50 | 1 Egg 1.50 | 1 Bacon £2.00 | 1 Sausage £2.00 | 1 Scottish Black Pudding £2.00 | 2 x Haloumi £2.00 | Potato Wedges £2.00 | Smoked Salmon £3.00



Since all our food is freshly cooked to order, we humbly ask our customers to allow our chef time to complete your order.

Please remember that we are NOT a fast-food restaurant.

Please note that all allergens are used within our kitchen. Therefore, NO dishes can be guaranteed trace free!







CREAMY MUSHROOM and SMOKED SALMON TOASTS





sliced mushrooms fried with thyme, white wine, smoked salmon and cream, topped with paprika dusted poached eggs served on Lightly Toasted Artisanal Sweet and Sour Sourdough Rye Bread,

£8.90

EGGS BENEDICT

crispy bacon, 2 poached eggs, wild rocked salad, on Lightly Toasted Artisanal Sweet and Sour Sourdough
Rye Bread, with our lush cheese or made with buttermilk, garlic and herbs ranch dressing
£ 6.90

EGGS ROYALE

smoked salmon, 2 poached eggs, wild rocked salad, on Lightly Toasted Artisanal Sweet and Sour Sourdough
Rye Bread, served with our lush cheese or made with buttermilk, garlic and herbs ranch dressing
£ 7.40

EGGS FLORENTINE



2 poached eggs, wild rocked salad on Lightly Toasted Artisanal Sweet and Sour Sourdough Rye Bread, served with our **lush cheese** or made with buttermilk, garlic and herbs **ranch dressing**£ 6.40

MEATY HASH





Hash brown, sausage, onion, pepper, tomatoes, leek, cucumber, 1 fried egg, 1 slice of white/brown toast £ 7.50

3 SCRAMBLED EGGS - £ 5.50, WITH BACON - £ 6.40, WITH VEGETABLES - £ 5.90, WITH SALMON - £ 6.90

all served with 2 slices of white/brown toast

BREAKFAST SANDWICH: WHITE or BROWN BREAD:

butter, salad, bacon, Polish honey mustard or / cheese sauce / ranch dressing £5.90



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MUSHROOM STROGANOFF



Our **CREAMY MUSHROOM STROGANOFF** is what dreams are made of.

Is made with hearty mushrooms, sour cream, broth, garlic, shallots, Soy and Mushroom Sauce, fresh thyme and basil.

£ 5.50

FRESHLY MADE SOUP OF THE DAY

£ 4.90

FISH PATE

served with salted crackers

£ 5.50

NOT PORK... OUR CHEESE TO PLEASE DISH



Sliced Halloumi cheese fried with thyme and sesame seeds

£ 6.50

TEMPURA BATTERED KING PRAWNS

3 PRAWNS - £6.60

5 PRAWNS - £8.50

SERVED WITH SWEET CHILI SAUCE







LAST ODRER 45 MIN BEFORE CLOSING TIME

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BEEF STROGANOFF (VE





Tender and juicy beef steak strips with mushrooms and onions, smothered in a savoury sour cream sauce with a touch of tomato and white wine. Served on Giant Yorkshire Pudding.

£15.50

BONELESS PORK SHANK

served with creamy mashed potatoes, beetroot salad, horseradish, Polish mustard and sauerkraut/carrot/apple or pickled cucumber salad.

£15.90

POLISH MEATBALLS

These meatballs are simmered in the sauce instead of being fried. The result? An incredibly comforting dish, in irresistibly gravy. The soft balls of meat dipped in a velvety and aromatic sauce are hard to resist!

This classic Polish dish tastes best with barley groats and sauerkraut/carrot/apple or pickled cucumber salad.

Pickled cucumber in a traditional Polish process is 100% natural product - made from fresh organic cucumbers preserved in a natural fermentation process. The sauerkraut is finely cut raw cabbage that has been fermented, similar to traditional pickled cucumbers and Kimchi

£13.70

KARTACZE / ZEPPELINS

Tender, meat stuffed potato dumplings seasoned with garlic Served with diced fried onions and smoked bacon crumble £13.70

BIGOS - TRADITIONAL POLISH HUNTER'S STEW





made with fermented cabbage, (Polish sauerkraut is not made with vinegar but, is a natural probiotic fermentation process) meat, sausage, mushrooms, onions, smoked plum & red wine. Served with 2 slices of bread.

£13.70

SHELL ON KING PRAWNS

King prawns marinated in garlic, coriander and lemon juice served with Basmati Saffron Rice £16.50

> SEAFOOD SPAGHETTI £15.50

SALMON or SEA BASS FILLET

SALMON: Salmon fillet with **COFFEE SAUCE** served with Potato Dumplings SEA BASS: Butter, thyme, garlic and chilli marinated Sea Bass fillet served with Potato Dumplings £15.50

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CRANACHAN

Traditional Scottish dessert of cream and fruits is bolstered by Scottish oats, whisky and honey.

£ 6.50

COFFEE HEAVEN / AFFOGATO double espresso, shot of Amaretto, vanilla ice cream £ 6.50

ETERNAL FLAME flaming fried ice cream ball served on a meringue £ 6.50

BRIE and HONEYCOMB with blue cheese nuts
£ 6.50

ETON MESS
Sweet & sour... traditional English dessert with Polish twist
£ 6.50



SAMBUCA LICORICE COFFEE	£6.00
IRISH COFFEE with 25ml Jameson Whiskey	£6.00
SULTAN SPECIAL COFFEE with 25ml Coffee Liqueur	£6.00
DARK ANGEL COFFEE double espresso, Amaretto, dark rum	£6.00
ENGLISH COFFEE double espresso, gin	£6.00
FRENCH CONNECTION COFFEE double espresso, cognac, amaretto	£6.00
ICED COFFEE	£6.00

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TEAS

POLISH HIGHLANDER TEA	£6.00
with 50ml of vodka, fresh lemon and honey	
ICED LEMON TEA HOMEMADE	£4.00
DRIED FRUIT TEA ORGANIC	£3.50
ENGLISH BREAKFAST TEA	£2.00
BLACK TEA with QUINCE & ORANGES	£2.20
JASMINE TEA	£2.00
EARL GREY	£2.20
PEPPERMINT	£2.00
GREEN TEA	£2.00
DECAF TEA (tea bag)	£2.00
CHAMOMILE TEA	£2.00

ALL OUR TEAS ARE MADE WITH FRESHLY BREWED LOOSE-LEAF TEA (NO TEA BAGS)



ESPRESSO MACCHIATO	SINGLE £2.00 £2.00	DOUBLE £3.10 £3.10
AMERICANO		£2.20
CAPPUCCINO		£2.60
FLAT WHITE		£2.70
LATTE		£2.90

OAT MILK £1.50 EXTRA CHARGE

SOFT DRINKS

APPLE JUICE	£3.00
ORANGE JUICE	£3.00
COCA - COLA	£2.50
COCA - COLA LIGHT	£2.50
TONIC WATER	£2.10
GINGER BEER	£2.00
LEMONADE 330ml	£2.50
PINK LEMONADE 330ml	£2.50
STILL OR SPARKLING WATER	£1.90
SODA WATER	£1.90

SUNDAY LUNCH OFFER

PRE ORDERS ONLY

*SOUP OF THE DAY

*ROASTED PORK TENDERLION MARINATED IN GREEN PESTO STUFFED WITH SMOKED PLUMS, SERVED WITH ROAST POTATOES, VEGETABLES,

YORKSHIRE PUDDING AND GRAVY
*CAKE OF THE DAY

STARTER AND MAIN or MAIN AND PUDDING: £16,90

STARTER, MAIN AND PUDDING: £18.90



	SINGLE 25ml
RASPBERRY / CHERRY / HAZELNUT VODKA	£3.00
ŻUBRÓWKA 40%	£3.00
VODKA 43%	£3.00
SAMBUCA with LIQUORICE FLAVOUR 38%	£2,50
JAMESON 40%	£3.00
CAPTAIN MORGAN WHITE RUM 37,5%	£2.50
CAPTAIN MORGAN DARK RUM 40%	£3.00
JACK DANIELS 40%	£3.00
BRANDY 36%	£3.00
d'ARGENT The Gentlemen's Gin 40%	£4.50



THERE'S NOTHING BETTER THAN A SPICED, WARMING GLASS OF MULLED WINE

250ml - £5.00

CINCLE OF ...

SINGLE 25ml
£8.00
£8.00
£5,00
£5,00
£5.00
£5,00
£5,00
£5.00
£6.00

NON-ALCOHOLIC COCKTAILS

MOJITO or BLOODY MARY £5.00



OLD SPECKLED HEN 500 ml	£4.50
GUINNESS 500 ml	£4.50
THATCHERS 500 ml	£4.50
POLISH BEERS 500 ml	£4.50

ALL COCKTAILS ARE PRICED FOR 25ML. DOUBLE UP FOR £2.50 MORE.





WHITE: BARON D'ARIGNAC

Grapes varieties: Ugni Blanc, Terret, Grenache. Geography: Hérault region, between Montpellier and Narbonne, the hearth of the Pyrenees Mountains. Bouquet: Ripe fruit, white flowers with slight citrus notes.



ROSE: BARON D'ARIGNAC

Grapes varieties: Carignan, Cinsault, Grenache. Geography: Hérault region, between Montpellier and Narbonne, the hearth of the Pyrenees Mountains. Bouquet: Fine, red fruit, with notes of liquorice and spice.



RED: BARON D'ARIGNAC

Grapes varieties: Blend of Carignan and Grenache. Geography: Hérault region, between Montpellier and Narbonne, hearth of the Pyrenees Mountains. Bouquet: Red fruit, spicy, red currants.



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RED: CALVET MÉDOC RESERVE Grapes varieties: Petit Verdot, Cabernet Sauvignon, Malbec, Merlot .

Geography: France / Bordeaux / Medoc. Bouquet: notes of cassis, cherries and earth, with firm tannins.

125ml £4.00 | 175ml £5.50 | 250ml £7.00 | BOTTLE: £18.50

BOTTLE OF PROSECCO £24.00

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