

Welcome Back

ALL OUR FOOD IS PREPARED WITH LOCAL PRODUCE BY OUR CHEFS, AND IS COOKED FRESH TO ORDER. PLEASE BE PATIENCE WHEN BUSY

The Paper Mill Inn kitchen menu

Please use our app (search old hall inn on the app store) to order food and drink directly to your table. If you have any connection issues join our guest wifi. Staff on hand to assist, or take your order if needed. Thank you and welcome back to the paper mill inn.

from the paper mill team..

Served **thur & fri 5-9.30, Sat 2-9.30, sun 12-5**

pizza kitchen

Our pizzas are hand stretched, and baked on stone romana style. Upgrade to buffalo mozzarella for £1

Margherita, fresh basil £8

Pepperoni £9

Salami, honey & pepper drops £9

Chorizo, chicken, roasted peppers & spicy salsa £9

Quattro formaggi, mozzarella, blue cheese, goats cheese & parmesan £9

Garlic & thyme marinated courgettes with parmesan & basil oil £9

paper mill kitchen

Fresh tagliatelle with king prawns served in a rich bisque sauce. £9.50

Curried bubble & squeak filo pie with seasonal veg. £9.50

King Sterndale lamb leg- slow braised with roast potatoes & seasonal veg. £9.50

Korean fried crispy chicken, kimchi & fragrant rice. £9

Pork belly al pastor served on a fresh tortilla with black beans and fresh garnish. £9

Bulgogi BBQ sliced steak topped with spring onions and peanuts served with fragrant rice. £9.50

Bratwurst hot dog served with currywurst sauce and fries £8.50

Kansas style BBQ pulled pork buns with fries £8.50

Today's Dessert: Rhubarb & Custard panna cotta £6

Sunday Brunch 12-5pm

Huevos Rancheros. Poached eggs with chorizo, tomatoes, Jalapenos, guacamole and a slice of sourdough. £8

Steak and Eggs. Served medium rare, mojo verde. £10

Toasted sourdough with avocado and a poached egg. £6.50

Eggs Benedict, poached egg with ha on toast with hollandaise £6.50

American style blueberry pancakes. Chantilly cream £7.50

Cocktails

Paper mill bar

Moscow Mule. Large Smirnoff vodka, fresh squeezed lime juice & fever tree ginger beer. Garnished with lime & mint £6.50

Espresso martini. The classic pick me up. Fresh espresso, vodka & tia Maria £8.50

Margarita. The original the margarita recipe is fiercely debated, but we think it's got Mexico written all over it. With tequila, triple sec and fresh lime its tart, zingy and satisfying £8.50

Elderflower gin fizz. Gin & Elderflower, topped up with Prosecco £7

Cherry Cola. A large bourbon, with cherry syrup, fresh lime juice & coca-cola, topped with a fruity/hoppy IPA

Peach Bellini. Peach puree & Prosecco. Garnished with rosemary £5.50

Bottle shop

Timmermans, kriek - Lambic beer brewed with natural cherry juice and fermented in oak barrels, 4.0%, 330ml

Timmermans, Strawberry - Lambic beer packed with strawberry's both in aroma and taste, with a little tartness to counter the sweetness, 4.0% 330ml

Saison Dupont - The classic Belgian Saison, originally brewed in the winter by Belgian farmers to be dry and refreshing by the summer, bottle conditioned, 6.5%, 330ml

Chimay, Gold - A refereshing blonde beer with aromas of hops and spices, originally reserved for the monastic community of Scourmont Abbey, 4.8% 330ml

Westmalle, Dubbel - Rich complex taste of caramel, malt, fruit and ripe bananas. One of the classic dark Trappist beers of Belgium Westmalle Dubbel was originally brewed in 1865, Bottle conditioned, 7.0% 330ml

Orval - Distinctively fruity and bitter taste, Orval is aged to add a fruity note which balances out the beers full body. First brewed in 1931 6.2% 330ml

Duchesse De Bourgogne - Flanders red ale, fermented in oak barrels for 18 months to give a distinctive flavour, slightly sour like a Lambic beer, highly fermented which results in a fresh dry finish, 6.2%, 330ml

St Bernadus, Tripel - A traditional blonde abbey beer that follows a tripel style meaning they use triple the amounts of ingredients than a normal abbey beer resulting in a rich strong beer packed with complex flavour, 8%, 330ml

La Chouffe, Blonde - A unfiltered blonde ale pleasantly fruity with a light hop taste and spiced with coriander, a classic in the Belgian beer world and a must try, 8%, 330ml

Straffe Hendrik - a rich and intense dark Belgian ale brewed with a subtle blend of speciality malts to give the beer a dark and chewy character. A clean dryness with a warm full bodied moth feel 11%, 330ml

Tynt Meadow - In 2017, the first UK Trappist brewery was founded in Leicester. Tynt Meadow, is a top fermented Belgian Dubbel, it is mahogany-coloured, with a subtle, warm red hue, and a lasting beige head. Its aroma carries hints of dark chocolate and liquorice. 7.4%, 330ml

Paulaner Hefe Helle Weiss - A classic German wheat beer, brewed to the German purity law. Aromatics led by banana and mild tropical fruit notes, with complex bready layers balanced by a refreshing brightness. Germany's number one. 5.5%. 510ml

Dupont, Monks Stout. Originally brewed in the late 1950s by Sylva Rosier, today's Monk's Stout captures the intense Dupont style in a dark beer - deep aromas of black coffee, roasted bitterness, and sharp, clean finish. 5.2%, 330ml (Belgium)

St Feuillien, Saison - A warm golden blonde ale, is a top-fermented classique. Thanks to secondary fermentation in the bottle, Saison has an unmistakable flavour full of rich nuances and a slight tang, dry hopped to give more aroma than your average Belgian beer. 6.5% 330ml (Belgium)

Schofferhofer, Grapefruit - The worlds first grapefruit wheat beer, made with a blend of 50% grapefruit juice and Hefeweizen, often regarded as the best hangover cure in the world. 2.5%, 500ml, (Germany)

St Bernadus, Tokyo - Belgian wit ale originality brewed to celebrate the opening of the St Bernadus bar in Tokyo, a classic wheat beer brewed to be refreshing for the Japanese market. 5.5% 330ml (Belgium)

Hitachino Nest, White - A Japanese wheat beer brewed to be light and refreshing, pours a light hazy colour with aromas of orange peel and coriander. 5.5% 330ml (Japan)

Brugse, Zot Blonde - The quintessential Belgian blonde ale against which all other blondes are compared. It is made in Bruges by the Halve Maan Brewery using 4 different malts to give it a distinctive big body and sweet malt character. 6%, 330ml (Belgium)

Ayinger, Kellerbier - A traditional unfiltered German cellar beer made to the German purity laws, full bodied with an excellent maltiness, well balanced and extremely drinkable. 5%, 500ml (Germany)

Karmelite, Tripel - Often regarded as the best Tripel in the world, Karmeliet is still brewed to an authentic recipe dating back to 1679 from the original Carmelite monastery in Dendermonde, a golden-to-bronze beer with a fantastic creamy head, the lightness and freshness of wheat, the creaminess of oats together with a spicy-lemony dryness. 8.4%, 330ml, (Belgium)

Kernel, Export India Porter - The Kernel's revered Export India Porter is one of the world's top 50 stouts according to RateBeer. A slick mouthfeel paves the way for waves of delicious and complex flavour. Half classic porter, half classic IPA, one celebrated beer, generally. 5%, 500ml (London)

Bacchus, Framboise - A typical Flemish beer with a pleasant wine-like taste and a rich past. This dark brown beer, which is matured in oak casks, a mix fermented raspberry beer. 5%, 375ml (Belgium)

Schneider, Original - A great example of a classic Bavarian wheat beer, pouring a hazy amber with a fluffy white head you'll find notes of beady yeast, banana and clove. 5.4%, 500ml (Germany)

Ayinger, Dunkel - This is well rounded, a very satisfying mouthful of roasted malt with hints of coffee and a bold punch of juicy plum and dark fruit. 5%, 500ml (Germany)