

# The Old Original

Established in 1722, The Old Original is  
Saddleworth's Oldest Public House

Originally owned by Wilsons Brewery of Manchester the pub has now  
been in the hands of the Harrop family for over two decades.

Once a popular beerhouse catering for the local farming community in  
Scouthead and Austerlands the pub over the last twenty years has  
become very well known for the quality of the food on offer.

The tendency to follow every new food trend has largely been avoided and,  
whilst the menu is constantly "tweaked" to appeal to today's diner, the  
original ethos of quality and value for money is of paramount  
importance and will not be compromised.

It is our firm belief that dining out should not just be a meal but an experience  
that should be enjoyed and savoured by all our guests. We strive to create  
a cosy, warm and friendly atmosphere enhanced by  
attentive but not over-bearing service.

You may have noticed on entering the slogan:

**"Good Ale, Good Food & Good Company"**

Our belief is that if we can provide all three elements  
we will have achieved our objective.

In addition to our comprehensive A la Carte menu we offer a

## **Fixed Price Menu**

which offers tremendous value for money:

## **Two Courses for £15 Three Courses for £18**

**Available from 4:00pm Monday to Friday & 1:00pm to 5:00pm Saturday & Sunday**

Other weekly specials are:

**Monday Curry Night:** Choose one of our superb home-made curries  
served with Rice & Naan only £10

**Tapas Night:** Each Thursday choose 5 different Tapas Dishes for only £20  
Tapas also available between 1pm & 5pm Saturday Afternoon

**Fabulous Freebie Friday:** Order a Fillet, Sirloin or Rump Steak you can  
also choose from a list of special starters for nothing, nowt, nada!

**Your Starter For The Weekend!**

**Of course the full a la Carte menu is always available**

## Sharing Platters

*Ideal to share between two or try two different ones between four or more*

### **Bread Board**

*Sliced ciabatta with balsamic & rustic tomato dips*

2

### **Dim Sum Platter**

*A selection of your favourite fried Dim Sum & prawn crackers served with Hoisin & sweet chilli dips*

11

### **Charcuterie Plate**

*An array of continental meats, Feta Cheese, pickles, olives and sun-dried tomatoes served with ciabatta*

12

### **Hummus, Tzatsiki & Pitta Bread**

*A lovely light appetizer to nibble at whilst waiting for the main event!*

8

### **Garlic Bread**

*Ciabatta loaded with garlic butter & baked - As it is  
or topped with: Tomato  
Cheese*

3

4

5

## Starters

### **Lancashire Pea & Ham Soup**

*Tommy's Grandma's own recipe, deliciously thick & tasty, served with crusty bread*

6

### **Creamy Garlic Mushrooms**

*Chopped mushrooms cooked with garlic, spinach, Stilton cheese & cream served with crusty bread*

8

### **Italian Meatballs**

*Beef & Pork meatballs cooked to a traditional Tuscan recipe of tomatoes, red peppers, garlic & herbs, served with ciabatta*

8

### **Homemade Pate**

*A smooth pate made to our own recipe of chicken livers, garlic and a touch of French mustard served with rocket, toast & chutney*

7

### **Jerez King Prawns**

*Succulent peeled king prawns, pan-fried with garlic, red chilli, smoked paprika, finished with a glug of sherry and parsley, served with crusty bread for dipping.*

11

### **Duck Spring Rolls**

*Peking duck & vegetables covered in filo pastry & deep fried, served with prawn crackers & hoisin sauce*

8

### **Prawn & Chorizo Cocktail**

*A generous helping of cold-water prawns mixed with chopped spicy chorizo served on a bed chopped lettuce and cherry tomatoes, topped with a light Marie Rose sauce (Omit the chorizo if you prefer)*

9

### **Goats Cheese Stack**

*English muffin layered with caramelised onion jam, sliced apple, goats cheese, lightly grilled and served with rocket & drizzled with balsamic dressing*

9

Please see the blackboards  
for today's special dishes and  
selection of curries

## Our Steak Choice

*We are passionate about the quality of our steaks and have built an enviable reputation over the last couple of decades, our beef is supplied by our local butcher, Samuel Howarth of Dobcross*

### Prime Aged Fillet

*Recognised as the king of steaks, succulent and tender for that "melt in the mouth" sensation  
We recommend it rare or medium rare*

<b>Choose from</b>	<b>225g (8oz)*</b>	25
	<b>340g (12oz)*</b>	30

### Sirloin

*A firmer texture than fillet and with a little fat giving that delicious flavour best served rare  
or medium rare*

<b>340g (12oz)*</b>	20
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### Rump

*A lean cut of steak with firm texture, full of rich flavour,  
we would recommend it grilled medium rare or rare*

<b>Choose from</b>	<b>225g (8oz)*</b>	16
	<b>450g (16oz)*</b>	25

***All our steaks are grilled to your liking and served with real onion rings,  
a pot of coleslaw, chips and vegetables of the day.***

***The only way to enhance an Old Original steak is by  
adding one of our delicious sauces:***

<b>Pepper, Diane or Mustard Sauce</b>	3
<b>Creamy Garlic Mushroom Stilton Cheese &amp; Spinach</b>	5

*If you are unsure how to order your steak just ask to see our information sheet*

*\* Approximate uncooked weight*

## Other Old Original Favourite Dishes

*All dishes include chips and vegetables unless specified otherwise*

<b>Our Infamous Lamb Henry</b>	26
<i>Slowly roasted half shoulder of lamb on the bone drizzled with honey &amp; mint</i>	
<b>Gammon &amp; Free-range Eggs</b>	15
<i>Thick slice of Danish gammon grilled &amp; served with two fried free-range eggs</i>	
<b>Braised Steak &amp; Onions</b>	15
<i>Lovingly cooked in the oven producing a thick, rich gravy, with mash &amp; vegetables</i>	
<b>Roast Belly Pork</b>	17
<i>Slowly roasted to create delicious crispy crackling, served on a bed of wholegrain mustard mashed potato drizzled with a sage &amp; apple jus</i>	
<b>Old Original Burger</b>	13
<i>2 quarter pound prime beef burgers on a Brioche bun with cheese, tomato, gherkin &amp; burger sauce served with French fries &amp; coleslaw</i>	
<b>Cheese &amp; Onion Pie (V)</b>	14
<i>Ever popular, our traditional recipe with chips or mash &amp; mushy peas or beans</i>	
<b>Italian Meatballs</b>	14
<i>Beef &amp; Pork meatballs cooked to a traditional Tuscan recipe of tomatoes, red peppers, garlic &amp; herbs, served with pasta &amp; garlic bread</i>	
<b>Chicken Stroganoff</b>	16
<i>Strips of tender chicken breast, cooked in a creamy sauce with mushrooms, onions, peppers, paprika and a touch of French mustard, served with boiled rice or chips or ½ &amp; ½</i>	
<b>Steak &amp; Cheese Pie</b>	16
<i>Lean beef, mushrooms, onions &amp; carrots cooked in red wine, sprinkled with cheddar cheese &amp; topped with light pastry – our secret recipe! Served with chips &amp; mushy peas.</i>	
<b>Fish &amp; Chips</b>	15
<i>Generous fish fillet in crispy beer batter, tartar sauce with chips &amp; mushy peas</i>	
<b>Oven Baked Salmon Fillet</b>	17
<i>Rubbed with Cajun spices or served plain if you prefer. Served with chips &amp; salad</i>	
<b>Aloo Chana Saag (V)</b>	10
<i>A medium spiced curry, fairly dry consistency made with potatoes, chickpeas &amp; spinach served with boiled rice &amp; naan</i>	

## Side Dishes & Extras

<b>Bowl of Chips</b>	4	<b>Sautéed Mushrooms</b>	4
<b>Sweet Potato Fries</b>	4	<b>Real Onion Rings</b>	4
<b>French Fries</b>	4	<b>Pot of Slaw</b>	2

## Dessert, Cheese & Coffee

<b>Lancashire Cheese</b> <i>Served with water biscuits &amp; chutney</i>	8
<b>Fruit Crumble &amp; Custard</b> <i>Traditional fruit (varies daily) served with custard , cream or ice cream</i>	7
<b>Sticky Toffee Pudding &amp; Custard</b> <i>Toffee flavoured sponge covered in sticky toffee sauce</i>	7
<b>Chocolate Fudge Cake</b> <i>Layers of chocolate sponge with chocolate fudge icing</i>	6
<b>Vanilla Ice Cream</b>	3

Please see the boards for todays delicious special desserts to tantalise your tastebuds

### Regular Coffee

Americano, & Espresso,	2	Latte & Cappuccino	2½
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### Liqueur Coffee

Gaelic (Whisky)	6	Jamaican (Dark Rum)	6
Italian (Amaretto)	6	Parisienne (Brandy)	6
Calypso (Tia Maria)	6	Irish Cream (Baileys)	6
Seville (Cointreau)	6	Monks (Benedictine)	6

Thank you for dining with us today, we hope that you have enjoyed not only the food and drink but the friendly, attentive service we pride ourselves on giving.

If you are delighted please tell your family and friends if not then please tell us!