

Tapas

TAPAS PLATTERS

IDEAL TO SHARE AS A STARTER
FOR TWO OR FOR ONE AS A MEAL



MEAT

Soy marinated steak, garlic mushrooms
Chicken katsu curry, panko crumbed chicken, rice
Pigs in blankets with honey mustard

..... 16.95

FISH

Creamy smoked haddock, leek and potato soup with crusty bread
Pan fried scallops with creamed roast parsnip mashed
potato, crispy leeks and a lemon honey reduction gf
Gin cured salmon, salt roasted beetroot with lime,
pickled cucumber and a chilli creme fraiche gf

..... 17.95

MEAT & FISH

Soy marinated steak, garlic mushrooms
Pan fried scallops with creamed roast parsnip mashed
potato, crispy leeks and a lemon honey reduction gf
Cray fish and crab cocktail with bloody Mary and horseradish sauce

..... 17.95

VEGETARIAN

Rolled courgette stuffed with wild mushroom and vegetable ragout
with tomato coulis and toasted pine nut basil oil **vegan gf v**
Winter Superfood salad **vegan gf v**
Blue cheese arancini, balsamic caramelised onions,
crisp sweet potato and cress salad v

..... 15.95

VEGAN

Rolled courgette stuffed with wild mushroom and vegetable ragout
with tomato coulis and toasted pine nut basil oil **vegan gf v**
Winter Superfood salad **vegan gf v**
Thai red roast vegetable curry with saffron pilaf rice v **vegan gf**

..... 15.95

OPENING TIMES

MONDAY	12:00PM - 11:00PM
TUESDAY	12:00PM - 11:00PM
WEDNESDAY	12:00PM - 11:00PM
THURSDAY	12:00PM - 11:00PM
FRIDAY	12:00PM - 1:00AM
SATURDAY	12:00PM - 1:00AM
SUNDAY	12:00PM - 10:00PM

SUNDAY

AVAILABLE FROM 12PM - 8PM
2 COURSE £18.95 | 3 COURSE £23.95

AFTERNOON TEA

SERVED DAILY 3PM - 5PM

Book today

TALK TO US

TEL 01228 210241
OR EMAIL PENNYBLUE@THEHALSTON.COM

PENNYBLUE FOOD & LOUNGE
THE HALSTON, 20-34 WARWICK RD, CARLISLE CA1 1AB

PENNYBLUECARLISLE.COM



MENU



Bar Menu

SNACKS

- Mixed olives v **vegan gf** 3.50
- Crusty bread, oils v 3.50
- Glazed bread, hummus, pesto and balsamic onions v **vegan gf** 4.50
- Mixed olives v **vegan gf** 3.50
- Pigs in blankets with honey mustard 4.95
- Sea salted roasted assorted nuts v **vegan gf** 3.50
- Cheese savoury biscuits with bacon jam 3.50
- Cumbrian air dried ham, olives, sun blush tomatoes, feta, pickled onions, roast fig, hummus, olive oil, sourdough. 12.95

MAINS

CREAMY SMOKED HADDOCK SOUP

- Leek and potato, crusty bread 6.95

CHICKEN KATSU CURRY

- Rice, fried egg, pickled vegetables, katsu sauce Small 7.95 Standard 13.95

PORK BURGER

- Topped with pulled ham hock, Monterey Jack cheese and bacon jam in a multigrain brioche with hand cut chips 12.95

FLAT IRON STEAK

- 12oz Flat iron steak with grilled tomato, peppercorn sauce, hand cut chips **gf** 14.95

ALE BATTERED FISH (CATCH OF THE DAY)

- Pea mayo, tartare sauce, hand cut chips Small 6.95 Standard 12.95

SIDES

- Onion rings v 3.50
- Sweet potato chips **vegan gf**. 3.50
- Hand cut chips **vegan gf** 3.50
- Cajun and smoked paprika hand cut chips **vegan v gf** 3.50
- Grilled vegetables **vegan v gf** 4.95
- Winter garden quinoa salad with Halston vinaigrette **vegan v gf** 3.95
- Blue cheese or peppercorn sauce v **gf**. 1.95
- Pigs in blankets with honey mustard 3.95

À la carte

STARTERS

- Carrot, ginger and honey soup with crusty bread v 5.95
- Cray fish and crab cocktail with bloody Mary and horseradish sauce . . . 7.95
- Gin cured salmon, salt roasted beetroot with lime, pickled cucumber and a chilli **creme fraiche gf** 7.50
- Blue cheese arancini, balsamic caramelised onions, crisp sweet potato and cress salad v 7.50
- Rolled courgette stuffed with wild mushroom and vegetable ragout with tomato coulis and toasted pine nut basil oil v **vegan gf** 6.95
- Cumbrian air dried ham, roasted fig, goats cheese, with balsamic rocket salad **gf** 7.95
- Chicken liver parfait with Cumberland sauce and toasted sourdough . . . 7.50

MAINS

TURKEY WITH TRIMMINGS

- Turkey with cranberry, apricot and hazelnut stuffing wrapped in Cumbrian air dried ham with chestnut sprouts, root vegetable puree, roast potatoes with a port jus 15.95

PORK BELLY

- Plum sauce, salsify, julienne of vegetables, honey roast parsnip mash potatoes **gf**. 15.95

10 OZ WAGYU RIB EYE STEAK

- Onion rings, hand cut chips, grilled vegetables 26.95
- add sauce: Peppercorn or Blue Cheese 1.95

PAN FRIED SALMON

- With broccoli, crushed potatoes and a coconut, lime and chilli sauce 15.95

CHAR GRILLED CHICKEN

- With chorizo and artichoke orzotto 14.95

THAI RED ROAST VEGETABLE CURRY

- With with saffron pilaf rice **vegan v gf** 13.95

VEGETABLE NUT ROAST

- Cranberry, sage and cashew nut stuffing with salt roasted beetroot, glazed parsnips, butternut squash verde, mushroom, with a tomato and red wine gravy **vegan v** 13.95



SALADS

CHILLI AND SOY MARINATED STEAK SALAD

- With roast fig, sweet potato crisps, French onions with an English mustard vinaigrette 11.95

WINTER SUPERFOOD SALAD

- Roast butternut squash, mixed beans, asparagus, Swiss chard, quinoa, cranberries, date, almonds, sweet pea, pine nuts, chilli and lime dressing with alfalfa **vegan gf v** 8.95
- add flat iron steak **gf** 3.95
- add feta cheese v 2.50

CRAY FISH, PRAWN AND CRAB COBB SALAD 11.95

Salads & Sandwiches

SANDWICHES AVAILABLE 12 - 4PM

STEAK, BLUE CHEESE & ALFALFA

- Sub roll, chips 8.95

PRAWN COCKTAIL AND AVOCADO

- On wholegrain bread. 6.95

SALT ROASTED BEETROOT & GOATS CHEESE

- With toasted pine nut and rocket open v 6.50

- ADD SOUP 4.00

- ADD HAND CUT CHIPS OR SWEET POTATO FRIES v **gf** 3.00

ALLERGY INFORMATION

v VEGETARIAN gf GLUTEN FREE

We cannot 100% guarantee that any of the dishes are nut free. Please ask a member of staff for more information. On occasion the menu may be subject to change.

