

Evening

MENU



TAPAS/ STARTERS

Select one to start or
many for sharing

**Roast cauliflower, pomegranate
and pistachio salad** **gf v vegan 5.00**

**Twice cooked bistro rump
steak (pink or cooked through)
with sautéed mushrooms and
sweetcorn velouté** **gf 7.95**

**Key lime, vodka and blueberry
cured salmon, horseradish
potato salad** **gf 7.95**

**Whipped avocado and tomato
salsa bruschetta** **v vegan 5.95**

**Brandy and bacon black
pudding bon bons** **5.95**

**Garlic and chorizo
prawn gambas** **gf 7.95**

**Chicken Katsu curry,
rice, fried egg, pickled
vegetables, Katsu sauce** **6.50**

**Red onion, date and sweet
potato fritters with red onion and
rosemary jam** **gf v vegan 6.95**

**Tomato, parmesan and
smoked mozzarella arancini
with arrabiata sauce** **6.95**

**Roasted sweet potato wedges
with chilli, spring onion and
balsamic glaze** **v vegan 4.50**

**Sautéed mushrooms in a white
wine, garlic and cream sauce
on toasted sourdough** **v 6.95**

**Cauliflower soup with
mustard croutons** **v 5.95**

**Bread, black garlic butter,
garden pesto and spiced
chickpea hummus** **v 4.50**

**Please note all dishes are all cooked
to order, when ordering a selection
of tapas to share the dishes will be
delivered in batches as they are ready*

GRILL

8oz Sirloin steak 19.95

Twenty one day dry aged steak,
roast baby plum tomatoes,
tender stem broccoli, peppercorn
sauce, hand cut chips **gf**

6oz Fillet steak 26.95

Haggis bubble and squeak,
treacle braised beef croquettes,
roast celeriac and asparagus
with a Drambuie cream

10 oz Wagyu rib eye 26.95

Onion rings, hand cut chips,
grilled vegetables
**+ add sauce: Peppercorn
or Blue cheese 1.95**

MAIN COURSE

Pan fried salmon 15.95

With chive and goats' cheese
crushed potatoes, grilled
asparagus, white wine velouté **gf**

Roast lamb rump and pearl barley stew 16.95

With braised potatoes, cauliflower,
glazed carrots and mint jus

Pistachio and apricot stuffed pork tenderloin 15.95

Wrapped in Cumbrian
air-dried ham, spinach,
mashed potatoes with roasted
roots and Madeira sauce

Pale ale battered haddock 12.95

Hand cut chips with pea
mayo and tartare sauce

Chicken Katsu curry 13.95

Rice, fried egg, pickled
vegetables, Katsu sauce

Cajun butter milk chicken burger 12.95

With a smoked paprika and
lime mayo, hand cut chips

Thai yellow curry 13.95

With grilled vegetables,
basmati rice **gf v vegan**

SIDES

Onion rings **v 3.50**

Sweet potato wedges
gf v vegan 3.50

Hand cut chips **gf v vegan 3.50**

Seasonal vegetables
gf v vegan 4.50

**Roast cauliflower, pomegranate
and pistachio salad** **gf v vegan 5.00**

SNACKS

Mixed olives **gf v vegan 3.50**

**Sea salted roasted assorted
nuts** **gf v vegan 3.50**

**Bread, black garlic
butter, oils** **v 3.50**

**Bread, black garlic butter,
garden pesto and spiced
chickpea hummus** **v 4.50**

VEGETARIAN & VEGAN MENU AVAILABLE

Please ask a member of staff

TRY OUR
SUNDAY ROAST MENU OR
AFTERNOON TEA

Ask us or visit pennybluecarlisle.com

v VEGETARIAN **gf** GLUTEN FREE

*Gluten free bread available,
please ask a member of staff.*

*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.*

TEL 01228 210241 OR EMAIL
PENNYBLUE@THEHALSTON.COM
PENNYBLUECARLISLE.COM



Something Sweet

DESSERTS

Blackberry and apple crumble 6.50

With crème anglaise v

Sticky toffee pudding 6.50

With butterscotch sauce and
vanilla ice cream vegan v

White chocolate and passion fruit cheesecake v 6.50

Chocolate and coffee panna cotta 6.50

Lemon pavlova 6.50

With Cointreau berry compote gf v

Local cheese, Claire's handmade chutney, medjool dates, biscuits v 7.50

HOT DRINKS

Loose leaf tea 2.10

English breakfast,
Earl Grey, peppermint,
raspberry leaf,
chamomile flowers,
green tea

Espresso 1.75

Macchiato 1.75

Americano 2.20

Cappuccino 2.65

Flat white 2.65

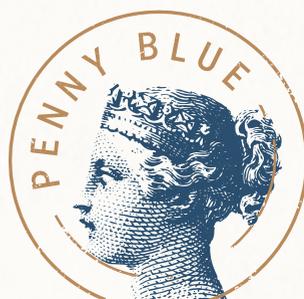
Cafè latte 2.65

Hot chocolate 3.00

Mocha 2.70

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Digestif

POST DINNER DRINKS

Courvoisier
25ml 2.50

Tawny Port
50ml 3.50

Bas Armagnac
25ml 3.00

Boulard Calvados
25ml 2.50

Limoncello
25ml 2.50

Woodford Reserve
25ml 4.00

Glenmorangie
25ml 4.25

**Amontillado
Osborne Sherry**
25ml 4.00

DESSERT COCKTAILS

Espresso Martini 6.95

Vanilla Absolut, Café
Patron, sugar syrup,
espresso coffee

Cookies and Cream 7.95

Baileys Chocolate,
Tia Maria, Lakes
Salted Caramel
Vodka, chocolate
cookie syrup, cream

Raspberry Twist 7.95

Raspberry vodka,
Cointreau, Chambord,
raspberry syrup,
pineapple juice

COFFEE LIQUEURS

**Jameson Irish
Whisky coffee 4.50**

**Amaretto
coffee 4.50**

**Tia Maria
coffee 4.70**

**Baileys Irish
coffee 4.80**

