

LUNCH MENU

BRUNCH
12PM - 2PM

LUNCH
12PM - 5PM



Brunch

Eggs Benedict Poached eggs, black pudding, baby plum tomatoes, bacon, hollandaise sauce on toasted sourdough	8.50
Vegetarian eggs Benedict Poached eggs, grilled asparagus, sautéed baby plum tomatoes and avocado, hollandaise sauce on toasted seeded loaf v	7.00
Poached eggs On toasted sourdough with whipped avocado and tomato salsa v vegan	6.50
Lobster roll With hand cut chips	12.95

Lunch

LIGHT PLATES

Sweet potato fritters 6.95 with red onion and date with rosemary jam gf v vegan	Tomato & buffalo mozzarella salad 7.50 With basil dressing gf v
Scotch egg 5.95 With sweet black garlic aioli	Ham hock roll 6.95 Piccalilli and melted cheddar in a whole meal brioche roll
Sautéed mushrooms 6.95 With a white wine, garlic and cream sauce on toasted sourdough v	Cauliflower soup 5.95 With mustard croutons v

v VEGETARIAN **gf** GLUTEN FREE

Gluten free bread & vegan yoghurt are 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.

PENNY

Mains

**Cajun butter milk
chicken burger** 12.95

With a smoked paprika and
lime mayo, hand cut chips

Chicken Katsu curry 13.95

Rice, fried egg, pickled
vegetables, Katsu sauce

Pale ale battered haddock 12.95

Hand cut chips with pea
mayo and tartar sauce

Pan fried salmon 15.95

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

**Twice cooked bistro
rump steak** 14.95

With sautéed vegetables,
sweetcorn velouté and
sweet potato wedges (served
pink or cooked through) **gf**

Wild mushroom stroganoff
With tagliatelle **v** 11.95

+ Add chicken 1.95

+ Add steak 2.95

Salads

**Toasted pecan, chicken
and apple cobb salad** 11.50

With lemon, garlic and
thyme dressing

**Orange, beetroot, pomegranate,
couscous, avocado, pea shoots
and parsnip salad** 8.95

With a maple soy dressing

gf v vegan

+ Add goats' cheese 1.95

+ Add chicken 1.95

Sides

**Roast cauliflower, pomegranate
and pistachio salad** 5.50
gf v vegan

Hand cut chips **gf v vegan** 3.50

Sweet potato wedges 3.50
gf v vegan

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

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

Mixed olives **gf v vegan** 3.50

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

Desserts

Blackberry and apple crumble With crème anglaise v	6.50
Sticky toffee pudding With butterscotch sauce and vanilla ice cream v vegan	6.50
White chocolate and passion fruit cheesecake v	6.50
Chocolate and coffee panna cotta	6.50
Lemon pavlova With Cointreau berry compote gf v	6.50
Local cheese Claire's handmade chutney, medjool dates, biscuits v	7.50

Hot drinks

Loose leaf tea	2.10	Americano	2.20
English breakfast, Earl Grey, peppermint, raspberry leaf, chamomile flowers, green tea		Cappuccino	2.65
Espresso	1.75	Flat white	2.65
Macchiato	1.75	Caffè latte	2.65
		Hot chocolate	3.00
		Mocha	2.70

Talk to us

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