

# Evening

MENU



## TAPAS/ STARTERS

Select one to start or  
many for sharing

**Twice cooked bistro rump steak  
(pink or cooked through) with  
creamy garlic mushrooms gf 7.95**

**Gin cured salmon, chive potato  
salad finished with dressed rocket  
and cucumber salad gf 7.95**

**Root vegetable poutine  
gf v vegan 6.50**

**Cod cheek scampi with pea  
mayo and tartar sauce 7.25**

**Sweet and sour belly pork with  
toasted sesame seeds, spring  
onion and pineapple gf 6.95**

**Mussels cooked in garlic, chilli  
and white wine cream with  
toasted sourdough 6.95**

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

**Feta, sweetcorn and date  
fritters with cucumber and  
mint dressing gf v 6.95**

**Roast cauliflower and quinoa  
balls in a Thai infused coconut  
turmeric sauce v vegan 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**

**Cream of celeriac soup with  
chilli roasted garlic and thyme  
salsa and rustic croutons v 5.95**

**Bread, garden herb  
butter, oils v 3.50**

**Bread, garden herb butter  
and spiced 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, French onion  
rings, peppercorn sauce, hand cut chips

### 6oz Fillet steak 26.95

Garlic and herb mash, treacle braised  
beef croquettes, roast celeriac and  
asparagus with a mustard cream

### 10 oz Wagyu rib eye 28.95

Cauliflower rice and roasted  
vegetables with hand cut chips gf

### Charred celeriac slices 14.95

With an onion, brandy cream  
gratin, cauliflower rice, roasted  
vegetables and hand cut chips gf v

**+ add sauce: Peppercorn or Blue  
cheese or Mustard cream 1.95**

## MAIN COURSE

### Teriyaki sea trout 15.95

Cooked in a lemon grass and  
coconut nage with chive crushed  
potatoes and breaded mussels gf

### Duck breast 16.95

With ginger, orange and miso  
glaze, charred cauliflower,  
carrots, chilli, gem, sesame  
and parisienne potatoes gf

### Pan fried sea bass 15.95

With spaghetti, asparagus,  
confit tomatoes, pesto and  
plum tomato sauce

### Confit pork belly 14.95

On fondant potatoes, crispy  
mushrooms, salt beetroot purée,  
pickled carrot, roast garlic  
and wild mushroom jus gf

### Pale ale battered haddock 12.95

Hand cut chips with pea  
mayo and tartar sauce

### Chicken Katsu curry 14.95

Rice, fried egg, pickled  
vegetables, Katsu sauce

### Cajun butter milk chicken burger 13.95

With Cumbrian cheddar,  
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 4.50**

**Garden 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, garden herb  
butter, oils v 3.50**

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

## SALADS

**Chicken, ham hock and  
black garlic Caesar salad 11.95**

**Roast buckwheat and  
wild rice salad 8.95**

With beetroot, hazelnut and  
dried cherries gf v vegan

**+ Add goats' cheese 1.95  
+ Add chicken 1.95**

## 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  
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