

Desserts

Chocolate orange bread and butter pudding v 6.50

Sticky toffee pudding 6.50

With butterscotch sauce and vanilla ice cream **v vegan**

White chocolate, lime and blackberry cheesecake v 6.50

Crème brûlée with berry compote v 6.50

Strawberry and rose pavlova gf v 6.50

Local cheese 7.50

Claire's handmade chutney, medjool dates, biscuits **v**

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

Caffè latte 2.65

Hot chocolate 3.00

Mocha 2.70

2019/2

Talk to us

Tel **01228 210241** or email **pennyblue@thehalston.com**

Visit & book online **pennybluecarlisle.com**



LUNCH MENU

BRUNCH
12PM - 2PM

LUNCH
12PM - 5PM



Brunch

Eggs Benedict 8.50

Poached eggs, black pudding, baby plum tomatoes, bacon, hollandaise sauce on toasted sourdough

Vegetarian eggs Benedict 7.00

Poached eggs, grilled asparagus, sautéed baby plum tomatoes and avocado, hollandaise sauce on toasted seeded loaf **v**

Poached eggs 6.50

On toasted sourdough with avocado and tomato salsa **v**

Lunch

LIGHT PLATES

Feta, sweetcorn and date fritters 6.95

with a cucumber and mint dressing **gf v**

Cumberland Scotch egg 5.95

With homemade salad cream

Sautéed mushrooms 6.95

With a white wine, garlic and cream sauce on toasted sourdough **v**

Root vegetable poutine 6.50

gf v **vegan**

Tomato & buffalo mozzarella salad 7.50

With basil dressing **gf v**

Ham hock roll 6.95

Piccalilli and melted cheddar in a whole meal brioche roll

Cream of celeriac soup 5.95

With chilli roasted garlic and thyme salsa and rustic 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 13.95

With Cumbrian cheddar, smoked paprika and lime mayo, hand cut chips

Chicken Katsu curry 14.95

Rice, fried egg, pickled vegetables, Katsu sauce

Pale ale battered haddock 12.95

Hand cut chips with pea mayo and tartar sauce

Teriyaki sea trout 15.95

With a lemon grass and coconut nage with chive crushed potatoes and breaded mussels **gf**

Wild mushroom stroganoff 11.95
With tagliatelle **v**

+ Add chicken 1.95

+ Add steak 2.95

Twice cooked bistro rump steak 14.95

With sautéed vegetables, hand cut chips and peppercorn sauce (served pink or cooked through) **gf**

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

Sides

Hand cut chips **gf v vegan** 3.50

Sweet potato wedges 3.50
gf v vegan

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

Mixed olives **gf v vegan** 3.50

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

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