

# Desserts

<b>Chocolate orange bread and butter pudding v</b>	<b>6.50</b>
<b>Sticky toffee pudding</b> With butterscotch sauce and vanilla ice cream <b>v vegan</b>	<b>6.50</b>
<b>White chocolate, lime and blackberry cheesecake v</b>	<b>6.50</b>
<b>Crème brûlée with berry compote v</b>	<b>6.50</b>
<b>Strawberry and rose pavlova gf v</b>	<b>6.50</b>
<b>Local cheese</b> Claire's handmade chutney, medjool dates, biscuits <b>v</b>	<b>7.50</b>

# Hot drinks

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

Talk to us

Tel **01228 210241** or email **pennyblue@thehalston.com**  
Visit & book online **pennybluecarlisle.com**



# SUNDAY MENU



# Starters

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

Root vegetable poutine **gf v**  
**vegan** 6.50

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

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

Cod cheek scampi with pea mayo and tartar sauce 7.25

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

# Sides

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

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

**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.



# Roasts

**Traditional Sunday roast** 14.95

Please choose from; Lakeland beef or Leg of lamb or Roast Cumberland Ham

Served with roast and mashed potato, Yorkshire pudding, seasonal vegetables, homemade gravy

**Three meat Sunday roast** 19.95

Lakeland beef, leg of lamb and roast Cumberland Ham

Served with roast and mashed potato, Yorkshire pudding, seasonal vegetables, homemade gravy

**Nut Roast** 14.95

Served with roast and mashed potato, Yorkshire pudding, seasonal vegetables, homemade gravy v

# 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

**Teriyaki sea trout** 15.95

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

**Thai yellow curry** 13.95

With grilled vegetables, basmati rice gf v vegan

**Pale ale battered haddock** 12.95

Hand cut chips with pea mayo and tartar sauce

**Wild mushroom stroganoff** 11.95  
With tagliatelle v

+ Add chicken 1.95

+ Add steak 2.95

## 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