

*Vegetarian & Vegan*  
EVENING MENU



## TAPAS/STARTERS

Select one to start or many for sharing

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

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

**Tomato and buffalo mozzarella salad with basil dressing gf v 7.50**

**Root vegetable poutine gf v vegan 6.50**

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

**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**

*\*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*

## MAIN COURSES

**Wild mushroom stroganoff 11.95**  
With tagliatelle v

**Thai yellow curry 13.95**  
With grilled vegetables, basmati rice gf v vegan

**Feta, sweetcorn and date fritters 10.95**  
With a cucumber and mint dressing with roasted sweet potato wedges with chilli, spring onion and balsamic glaze v

**Charred celeriac slices 14.95**  
With an onion, brandy cream gratin, cauliflower rice, roasted vegetables and hand cut chips gf v

**Roast buckwheat and wild rice salad 8.95**  
With beetroot, hazelnut and dried cherries gf v vegan

**Add goats' cheese v 1.95**

## SNACKS & SIDES

**Mixed olives gf v vegan 3.50**

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

**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 vegan 4.50**

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

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

## DESSERTS

**Chocolate orange bread and butter pudding v 6.50**

**Sticky toffee pudding with butterscotch sauce and vanilla ice cream v vegan 6.50**

**White chocolate, lime and black berry cheesecake v 6.50**

**Crème brûlée with berry compote v 6.50**

**Strawberry and rose pavlova gf v 6.50**

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

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.*

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