

Starters

SMOKED CHEDDAR BON BONS
WITH YELLOW PEPPER AND
SQUASH FONDUE SAUCE AND
SUMAC PARMESAN CRISPS (V)
7

ROAST SWEET POTATO,
RED PEPPER AND COCONUT SOUP
SERVED WITH CRUSTY BREAD
(V, VE)
6

WILD MUSHROOMS IN MADEIRA
SAUCE ON TOASTED
SOURDOUGH (V, VE)
7.5

CHICKEN LIVER PATE
WITH HOMEMADE BACON JAM,
RUSTIC SOURDOUGH AND
DRESSED LEAVES
7.5

CURED SALMON ON
SAFFRON POTATO SALAD WITH
DILL AND MUSTARD
DRESSED BABY LEAF SALAD (GF)
8

Sides

BREAD AND OILS
WARM CRUSTY BREAD, SMOKED
SEA SALTED BUTTER AND
HOUSE OILS 3.50

ONION RINGS (V) 3.5

SWEET POTATO WEDGES
(GF, V, VE) 3.5

HAND CUT CHIPS
(GF, V, VE) 3.5

NEW POTATO HASH WITH
BACON LARDONS 4.00

SEASONAL VEGETABLES
(GF, V) 4

GARDEN SALAD (GF, V, VE) 4

Sunday Menu

Mains

TRADITIONAL SUNDAY ROAST
PLEASE CHOOSE FROM; LAKELAND BEEF OR LEG OF LAMB OR ROAST
CHICKEN BREAST
SERVED WITH ROAST AND MASHED POTATO, YORKSHIRE PUDDING,
SEASONAL VEGETABLES, HOMEMADE GRAVY
16

*THREE MEAT SUNDAY ROAST
LAKELAND BEEF, LEG OF LAMB AND ROAST CHICKEN
SERVED WITH ROAST AND MASHED POTATO, YORKSHIRE PUDDING,
SEASONAL VEGETABLES, HOMEMADE GRAVY
20

NUT ROAST SERVED WITH ROAST AND MASHED POTATO, YORKSHIRE
PUDDING, SEASONAL VEGETABLES, HOMEMADE GRAVY (V, VE)
15

ROAST OFFER
TWO COURSE 20 THREE COURSE 25
***4 SUPPLEMENT**

BREADED CHICKEN BURGER
IN A TOASTED BRIOCHE BUN, TOPPED WITH BUFFALO MOZZARELLA,
TOMATO AND BASIL PESTO WITH CHUNKY CHIPS
12

BEER BATTERED HADDOCK WITH CHUNKY CHIPS, PEA MAYO
AND TARTARE SAUCE
12

VEGETABLE GOAN CURRY
ROAST CAULIFLOWER, RED ONION AND SPINACH COOKED IN GOAN CURRY
SAUCE SERVED WITH BLACK QUINOA AND LIME SCENTED RICE (GF, V, VE)
13

ADD HALLOUMI 2 BREADED CHICKEN 3 BEEF 3

Salads

THE HALSTON SALAD
CHARRED WHITE CABBAGE
WITH ASPARAGUS, BACON
LARDONS, GEM LETTUCE,
LEMON ROSEMARY CROUTONS
WITH DIJON MADEIRA
DRESSING
11

WARM AUTUMN FETA
AND FIG SALAD
WITH MAPLE ROASTED SWEET
POTATO AND BEETROOT WITH
TOASTED PINE NUTS AND
POMEGRANATE POPPY SEED
DRESSING (GF, V)
12

ADD HALLOUMI 2
BREADED CHICKEN 3 BEEF 3

Desserts

TOFFEE APPLE AND
BLACKBERRY CRUMBLE
SERVED WITH CALVADOS CRÈME
ANGLAISE (V)

PISTACHIO AND VANILLA
CHEESECAKE WITH WHITE
CHOCOLATE GANACHE (V)

VEGAN SPICED BERRY
ETON MESS
WHIPPED VANILLA COCONUT
CREAM, SPICED MIXED BERRIES
WITH PLUM AND DAMSON
SORBET. (GF, V, VE)

SALTED BUTTERSCOTCH STICKY
TOFFEE PUDDING WITH DOUBLE
JERSEY ICE CREAM (V)

6 EACH

LOCAL CHEESE BOARD 7.50

v Vegetarian **gf** Gluten Free **ve** Vegan

Gluten free bread is 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.