

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

Food Menu

Mains

CRISPY 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

HERB BREADED LEMON SOLE
WITH GARLIC AND LEMON PARMETIER POTATOES, STEM BROCCOLI AND
LEMON CAPER BURNT BUTTER DRESSING
16

VINE ROAST TOMATO AND AUBERGINE RISOTTO WITH ONION BHAJI AND
CUCUMBER CONSOMME (GF, V, VE)
13

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

GRILL

80Z FLAT IRON STEAK 13.50
(CHEF RECOMMENDS MEDIUM RARE)

10 OZ SIRLOIN 23

8 OZ FILLET 26

*35 OZ (MINIMUM WEIGHT) TOMAHAWK 65
(FOR TWO) (SERVED PINK)

ALL STEAKS SERVED WITH CHUNKY CHIPS, BEER BATTERED ONION RINGS
AND OVEN ROAST TOMATO

ADD A STEAK SAUCE 2

PEPPERCORN CREAMY PARMESAN AND BLUE CHEESE CHILLI ROAST TOMATO AND RED WINE

*PRE ORDER ONLY WITH 24 HOURS NOTICE
PLEASE ENQUIRE WITH A MEMBER OF THE TEAM

Salads

THE HALSTON SALAD
CHARRED WHITE CABBAGE
WITH ASPARAGUS, BACON
LARDONS, GEM LETTUCE,
LEMON ROSEMARY CROUTONS
WITH DJON 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

