

Starters

WHIPPED GOATS CHEESE, CHIEFTAIN
BON BONS, RED ONION CRISPS, DATE
CHUTNEY AND BASIL OIL, SERVED
WITH DRESSED LEAVES (V)
7.5

ROAST CAULIFLOWER, CIDER AND
CHEDDAR SOUP, SERVED WITH A
CRUSTY BREAD ROLL (V)
6.5

MUSHROOM FRICASSE WITH WHITE
WINE AND GARDEN HERBS SERVED
ON TOASTED SOURDOUGH* (V,VE)
7

PRAWNS WITH CHILLI GARLIC BUTTER
AND CRUSTY BREAD*
8

SCALLOPS SAUTEED IN SAGE
BUTTER, ON SHERRY INFUSED BLACK
PUDDING, SERVED WITH PEA PUREE
AND BACON AND BEETROOT
TEXTURES
8.5

DUCK LIVER PATE, PRESSED
BALSAMIC CONFIT LEG AND
CRANBERRY ORANGE COMPOTE WITH
MELBA TOAST
8

*GF BREAD AVAILABLE

Sides

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

PIGS IN BLANKETS 3.5

BEER BATTERED ONION RINGS (V) 3.5

SWEET POTATO WEDGES
(GF, V, VE) 3.5

HAND CUT CHIPS
(GF, V, VE) 3.5

SKINNY FRIES WITH GRUYERE AND
TRUFFLE OIL 4

SEASONAL VEGETABLES
(GF, V) 4

GARDEN SALAD (GF, V, VE) 4

Mains

ROAST TURKEY OR BEEF, WITH PIGS IN BLANKETS, SAGE AND APRICOT
STUFFING, FONDANT POTATOES, SAUTÉED BRUSSEL SPROUTS WITH
PANCETTA, CRUSHED ROOT VEGETABLES, PORT JUS
AND YORKSHIRE PUDDING
17.5

PORK BURGER, SERVED WITH WHISKY CARAMELISED STREAKY BACON,
MONTEREY JACK CHEESE IN A BRIOCHE BUN, WITH SPICED ONION RINGS,
BACON JAM AND HAND CUT CHIPS
13.5

BEER BATTERED HADDOCK WITH HAND CUT CHIPS, PEA MAYO
AND TARTARE SAUCE
12.5

BAKED COD LOIN WITH GARLIC HERB CRUST, CONFIT TOMATOES, SAFFRON
PARISIENNE POTATOES, COURGETTES WITH
A CRAYFISH TOMATO SAUCE
16.5

PAN FRIED SALMON, BUBBLE AND SQUEAK, GRILLED ASPARAGUS, POACHED
EGG AND A PARMESAN CREAM SAUCE
16

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 3 PRAWNS 3 FLAT IRON STEAK 3

Desserts

LEMON PISTACHIO CRÈME BRULEE, WITH BLONDIE FINGERS

TIRAMISU AND MASCARPONE CHEESECAKE WITH MARSALA JELLY AND
CAPPUCCINO ICE CREAM WITH CHOCOLATE CRUMB

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)

HALSTON CHRISTMAS PUDDING, BRANDY SAUCE AND RUM BUTTER

6 EACH

LOCAL CHEESE AND CHUTNEY 7.5

Grill

LOCAL CUMBRIAN BEEF

80Z FLAT IRON STEAK
14
(CHEF RECOMMENDS MEDIUM RARE)

100Z SIRLOIN STEAK
23

80Z FILLET STEAK
26

ALL STEAKS SERVED WITH
HAND CUT CHIPS, BEER
BATTERED ONION RINGS AND
OVEN ROAST TOMATO
ADD A STEAK SAUCE 2
PEPPERCORN
BERNAISE
PORT AND MUSHROOM
BLUE CHEESE AND PARMESAN

Salads

THE HALSTON SALAD
CHARRED HISPI CABBAGE
WITH ASPARAGUS, BACON
LARDONS, GEM LETTUCE,
LEMON ROSEMARY CROUTONS
WITH DIJON MADEIRA
DRESSING
12

WARM FESTIVE SALAD
WITH HALLOUMI, MAPLE
ROASTED SWEET POTATO,
CRANBERRIES, ORANGE AND
BEETROOT WITH TOASTED
PINE NUTS AND CITRUS
DRESSING (GF, V)
12

ADD HALLOUMI 3
PRAWNS 3 FLAT IRON STEAK 3

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.