

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

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

Sunday Mains

ROAST TURKEY, HAM OR BEEF, WITH PIGS IN BLANKETS, SAGE AND APRICOT STUFFING,
MASHED AND ROAST POTATOES, SEASONAL VEGETABLES, PORT JUS
AND YORKSHIRE PUDDING
16

THREE MEAT ROAST
ROAST TURKEY, HAM AND BEEF, WITH PIGS IN BLANKETS, SAGE AND APRICOT
STUFFING, MASHED AND ROAST POTATOES, SEASONAL VEGETABLES, PORT JUS
AND YORKSHIRE PUDDING
20

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

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

DD HALLOUMI ? 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

Sunday roast offer

two course 20
three course 25

*three meat roast
supplement 4

Add
a glass of
mulled wine 6

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.