

SUNDAY MENU

Dessert

Cheesecake

Butterscotch and pecan (v)
6.00

Crumble

Caramel, apple, peach, vanilla, Peach Schnapps, mascarpone,
Double Jersey ice-cream (v)
6.50

Chocolate

Chocolate marquise pave, coffee ice-cream, glazed blackberries,
candied walnuts (v)
7.00

Panna cotta

Chambord and vanilla panna cotta, chantilly cream, raspberry lime
meringue (ve, gf)
7.00

Cheese

Local cheeses, celery, biscuits, medjool dates
8.00

Coffee

| | |
|-----------------|------|
| Cappucino | 2.80 |
| Americano | 2.20 |
| Latte | 2.85 |
| Flat white | 2.70 |
| Espresso | 1.55 |
| Double Espresso | 1.75 |
| ADD SYRUP | 0.50 |

Tea

| | |
|------------------|------|
| English Lakeland | 2.10 |
| Peppermint | 2.10 |
| Earl Grey | 2.10 |
| Lemon and ginger | 2.10 |
| Green tea | 2.10 |
| De-caffinated | 2.10 |
| Chai | 2.30 |

Luxury hot chocolate 2.80

AVAILABLE MILK - FULL FAT, SKIMMED, ALMOND, OAT, COCONUT, SOYA

Tel. 01228 210241 EMAIL penryblue@thehalston.com
penrybluecarisle.com



Starters

Chestnut mushrooms

White wine, cashew cream, chives, toasted sourdough (v, ve)

8.00

Pork and grain mustard polpettes

Herb butter rigatoni, crispy leeks

8.00

Goat's cheese

Mango, mint and chilli salsa, herb salad, radish, sweet cider reduction (v)

8.50

Cured salmon

Crab, fennel slaw (gf)

9.50

Green lip mussels

Chilli, lime, white wine, creme fraiche, toasted garlic crumb

8.50

Black pudding Scotch quails egg

Crispy onion, pickled cucumber, date chutney, apple sauce

8.00

Sides

Toasted sourdough, oils (v, ve)

3.50

Asparagus, spring cabbage, spinach, Parmesan (v, gf)

4.00

Beer battered onion rings, confit garlic balsamic oil (v)

4.00

French and sweet potato fries, blue cheese mayo (v, gf)

4.00

Crushed potatoes, roast onion, peas, chive cream (v, gf)

4.00

Mains

Roast

Please select - roast Lakeland beef, roast chicken breast, slow roast pork or nut roast (v)

Roast and mashed potatoes, seasonal vegetables, Yorkshire pudding, Halston gravy

16.50

Three meat roast

Roast beef, chicken, pork

Roast and mashed potatoes, seasonal vegetables, Yorkshire pudding, Halston gravy

20.00

Katsu chicken curry

White and wild rice, fried egg, katsu sauce, pickled red onions, sliced shallots

14.00

10oz honey and chilli glazed sirloin steak

Rocket salad, hand cut chips, grilled tomato, onion rings, Parmesan sauce

25.00

Beer battered haddock, hand cut chips

Pea mayo, tartare sauce

12.00

Pan fried salmon

Crushed new potatoes, peas, roast baby onions, chive cream, crispy kale (gf)

15.00

Vegan burger

Chilli, sesame, BBQ wild mushrooms, Madeira caramelised onions, sriracha relish, crispy onions, toasted brioche bun, sweet potato fries (v, ve)

12.50

Salads

Sesame chicken noodle salad

Asian radish slaw, mango, soya and honey dressing (gf)

12.00

Roast vegetable and feta salad

Cajun mixed grain couscous, pesto, rocket, crispy onions, creme fraiche dressing (v)

12.00

(v) Vegetarian (gf) Gluten Free (ve) Vegan

Please advise our team of any food allergies

Please note our kitchens handle all the main allergens of dairy, fish, crustaceans, molluscs, celery, nuts, peanuts, gluten, egg, sesame, mustard, sulphites and soyabeans.