

FOOD MENU

Dessert

Cheesecake

Butterscotch and pecan (v)

6.00

Apple crumble

Salted caramel, apple, blackberry

with custard (v)

6.50

Chocolate pave

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

7.00

Vanilla panna cotta

with mixed berry compote, elderflower sorbet (gf)

7.00

Sticky toffee pudding

Butterscotch sauce, double Jersey Ice cream (v)

7.00

Bread and butter pudding

with Chocolate, orange and date, French Vanilla ice cream

(v, vegan)

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

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Starters / Small plates

Garlic mushrooms

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

7.50

Pork and grain mustard meatballs

Herb butter rigatoni, Marsala sauce, crispy leeks

8.50

Halston chicken liver pate

Farmhouse chutney, toasted sourdough

7.00

Prawn Gambas

Toasted sourdough bread

9.50

Confit duck leg croquettes

Saffron potatoes, broad beans, plum and red wine sauce

8.00

Buffalo mozzarella and tomato

Courgettes, pistachio, herb dressing (v, gf)

9.00

Cumberland Scotch quails egg

Date chutney, dressed leaf salad

8.00

Cured salmon

Saffron and dill potato salad, mixed leaves (gf)

8.00

Smoked cheddar cheese bon bons

Yellow pepper and squash sauce, sumac Parmesan crisps

8.00

Pea, parmesan, and asparagus soup

Crusty bread, butter (v)

6.00

Feta, sweetcorn and date fritters

Cucumber and mint dressing (v, gf)

7.50

Sides

Toasted sourdough, oils (v, ve)

3.50

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

4.00

Beer battered onion rings (v)

4.00

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

4.00

Halston green salad (v, gf)

4.00

Sweet potato wedges (v, gf)

Hand cut chips (v, gf)

Skinny fries (v, gf)

3.50

Sauces for fries

Garlic mayo | Blue cheese mayo | Parmesan and truffle oil

0.50 each

Mains

Beef burger

Smoked pulled brisket, Monterey Jack cheese, gherkins, garlic
mayo, brioche bun, onion rings, hand cut chips

12.50

Katsu chicken curry

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

14.00

Halston Panko crumb chicken Parmigiana

Parmesan, pesto, tomato sauce, mozzarella, hand cut chips

14.00

Beer battered haddock, hand cut chips

Pea mayo, tartare sauce

13.00

Blackened cod fillet

Orange picked fennel, grilled green vegetables (gf)

17.00

Pan fried salmon

New potatoes, peas, roast baby onions, broccoli, asparagus, salsa
verde (gf)

16.00

Pan fried duck breast and duck croquette

Shredded cabbage, broad beans, saffron potatoes, plum red wine
sauce

16.50

Vegan burger

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

13.00

Thai vegetable yellow curry

Wild rice pilaf (v, gf, ve)

14.00 ADD chicken 3.00 | ADD prawns 3.50

Grill

8 oz flat iron steak

14.00

10 oz rib eye steak

25.00

8 oz fillet of beef

28.00

Steak sauces 2.50 each

Parmesan and blue cheese | Whisky and mustard | Peppercorn

Salads

Chicken Caesar

Baby gem lettuce, romaine lettuce, sourdough croutons, anchovies,
parmesan cheese, bacon, English mustard and lemon dressing

14.00

Roast beetroot and spelt salad

Red onion, beetroot, pearly spelt, walnut, apple, coriander, lemon, balsamic
vinegar (v, ve)

12.00 ADD chicken 3.00 | ADD prawns 3.50

(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 soyabean.