

PENNY BLUE

• FOOD & LOUNGE •

FOOD MENU

SERVED TUE-SAT FROM 12-8:30PM

STARTERS & SMALL PLATES

CREAMY SWEETCORN CHOWDER 6.5
Served with crusty beer roll (v, ve)

SHERRY LACED CRAB BAKE 8.5
Roast cherry tomatoes, lemon garlic croutons, parmesan cheese

BEEF SHORT RIB CROQUETTE 8
Confit garlic puree, roast salsify, smoked paprika parmesan crisp, port shallot and caper dressing

GOATS CHEESE & HAM BRUSCHETTA 8.5
Whipped goats cheese, roast fig and crispy dried ham, bruschetta, toasted pine nuts, rosemary pesto

TERIYAKI CURED SALMON 9.5
Pea emulsion, asparagus, watercress and mâché salad, chilli sesame dressing (gf)

POACHED LANGOUSTINES 9.5
In a shellfish velouté, smoked black pudding, sauteed diced tomatoes & broad beans

CONFIT DUCK LEG 9
Slow confit of duck leg, balsamic pressed duck & crispy skin, pickled red cabbage & apple micro leaf salad, rhubarb gel (gf)

TWICE BAKED CHEESE SOUFFLE 8.5
Parmesan custard, spiced tomato chutney, toasted sourdough crumb (v)

SALADS

CHARRED HISPI CABBAGE WITH LEMON & PARMESAN 14.5
Grilled hispi cabbage, chicken, pancetta salad, roast cherry tomato, garlic croutons, lemon Dijon dressing finished with parmesan cheese

HEIRLOOM TOMATO GREEK SALAD 12.5
Heirloom tomato Greek salad with chickpeas, orange poached courgettes and grilled halloumi (v, gf)

VEGETARIAN MAINS

VEGAN HOISIN GLAZED CHICKEN BURGER 14
Topped with portobello mushroom, beet and cabbage slaw in a beer bun with lemon and thyme polenta chips (v, ve)

ROAST AUBERGINE TADKA DAHL 14.5
Roast aubergine, chickpea and spinach tadka dahl with a cucumber, tomato and coriander rice, onion bhajis and garlic and herb toasted flatbread. (v, ve)

TOASTED SOURDOUGH, OILS (V, VE) 3.5
SPRING GREENS WITH CHEESE SAUCE (V, GF) 4
BEER BATTERED ONION RINGS (V) 4
HALSTON GREEN SALAD (V, GF) 3.5
BUTTERED NEW POTATOES WITH CHERVIL (V, GF) 4

FROM THE GRILL

FLAT IRON STEAK 15
8oz

RIB EYE STEAK 25
10oz

FILLET STEAK 28
8oz

STEAK SAUCES 2.5
Peppercorn sauce, stroganoff sauce, tomato red wine and chilli or three cheese sauce.

All served with triple cooked chips or Halston house salad, grilled tomato & beer battered pickled onion rings

SOUZ VIDE 20oz RIBEYE 52
(Serves 2)
Served with sauteed greens, roast cherry tomatoes, bowl of triple cooked chips, beer battered pickled onion rings & a choice of two steak sauces

MAINS

PENNY BLUE PORK BURGER 13.5
¼ pound pork burger, lemon and garlic pork shoulder, mild cheddar & caramelised apple crème fraiche in a toasted beer roll served with triple cooked chips.

CHICKEN KATSU CURRY 14.5
Panko crusted chicken, katsu sauce, fried egg, pickled red onions, sliced spring onions with white and wild rice

BEER BATTERED FISH & CHIPS 14.5
Haddock, triple cooked chips, pea mayo, tartare sauce

CAJUN BLACKENED SALMON 16
Bubble and squeak hash, deep fried soft yolk egg, cockle & lemongrass cream sauce, purple sprouting broccoli

STUFFED CHICKEN BREAST 16
Pan fried chicken breast wrapped in air dried ham stuffed with mozzarella, red pepper and caramelised red onion, sauteed greens and Parisienne potatoes.
Choose sauce peppercorn sauce, stroganoff sauce, tomato red wine and chilli or three cheese sauce.

LAMB THREE WAYS 19
Sous vide best end, crispy belly rashers and pressed shoulder with garlic and herb brioche crumb, celeriac puree, potato gallet, glazed roots, red currant jus

PAN SEARED SEA BASS 16.5
Sauteed potatoes, spring cabbage, vanilla & coriander sauce, ginger infused carrot julienne (gf)

SIDES

SWEET POTATO WEDGES (V, VE, GF) 3.5
TRIPLE COOKED CHIPS (V, VE, GF) 3.5
SKINNY FRIES (V, VE, GF) 3.5
SAUCES 0.5
GARLIC MAYO, BLUE CHEESE MAYO, PARMESAN & TRUFFLE OIL

(V) VEGETARIAN (GF) GLUTEN FREE (VE) VEGAN

OUR KITCHENS HANDLE ALL OF THE MAIN ALLERGENS, PLEASE ADVISE OUR TEAM OF ANY FOOD ALLERGIES

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DRINKS MENU

SERVED FROM 12:00 - LATE

BEER & CIDER

ON TAP

	1/2 Pint	
BIRRA MORRETTI	2.80/5.30	
ITALY 4.6%		
AMSTEL	2.60/4.95	
NETHERLANDS 4.1%		
BORDERLANDS	2.60/4.95	
BREWERY GUEST ALE		
SCOTLAND		
BLUE MOON	3/5.50	
USA 5.4%		
NECK OIL	3/5.50	
ENGLAND 4.3%		
GUINNESS	2.70/5.10	
IRELAND 4.1%		

BOTTLES

PERONI	4.30	
5.1% 330ML		
SOL	4.30	
4.1% 330ML		
BORDERLANDS BREWERY	6	
SPECIAL		
5% 500ML		
HEINEKEN	4.30	
5% 330ML		
MORRETTI ZERO	3.25	
0.03% 330ML		
ASPAL CIDER	4.30	
4.5% 330ML		
OLD MOUT CIDER	5.50	
4% 500ML		
BERRIES & CHERRIES		
PINEAPPLE & RASPBERRY		
WATERMELON & LIME		
OLD MOUT CIDER 00	4.20	
0% 500ML		

SOFT DRINKS

COCA COLA	2.75	
330ML		
DIET COKE	2.50	
330ML		
APPLETISER	2.75	
275ML		
FRANKLIN & SONS	2.95	
GINGER BEER, ELDERFLOWER		
LEMONADE, CHERRY & PLUM		
275ML		
FRANKLIN & SONS	1.85	
MIXERS		
LEMONADE, GINGER ALE, SODA		
WATER, INDIAN TONIC, LIGHT		
TONIC, SICILIAN LEMON TONIC,		
MALLORCAN TONIC		
200ML		
J20	2.95	
ORANGE & PASSIONFRUIT, APPLE		
& RASPBERRY		
275ML		
FRESH JUICE	2.95	
ORANGE, CRANBERRY, APPLE,		
PINEAPPLE		
250ML		
STILL WATER	1.75/3.75	
330ml 750ml		
SPARKLING WATER	1.75/3.75	

COCKTAILS

PASSIONSTAR MARTINI	8.50	FRENCH MARTINI	8.50
Vanilla Vodka, Passionfruit Puree, Pineapple,		Absolut Vanilla Vodka, Chambord,	
Passoa, Passion Fruit Syrup, Prosecco		Pineapple Juice	
ESPRESSO MARTINI	8.25	PASSIONFRUIT BELLINI	7.25
Absolut Vanilla, Kahlua, Sugar Syrup,		Prosecco, Passionfruit Puree	
Double Espresso Shot		NEGRONI	8.25
PENNY BLACK	8.25	Lakes Gin, Martini Rosso, Campari	
Chambord, Elderflower Gin, Prosecco		BRAMBLE	8.25
MOJITO	8	Lakes Gin, Lemon Juice, Creme De Cassis	
Havana Special, Sugar Syrup, Soda, Lime,		OLD FASHIONED	8.25
Mint		Bourbon, Brown Sugar, Angostura Bitters,	
COSMOPOLITAN	7.75	Soda Dash	
Lakes Vodka, Cointreau, Cranberry Juice,		MOCKTAILS	
Lime		VIRGIN MOJITO	5.10
APEROL SPRITZ	8	Passionfruit Puree, Sugar Syrup, Soda, Mint,	
Aperol, Prosecco, Soda, Orange		Lime	
STRAWBERRY AMARETTO	8.25	STRAWBERRY LEMONADE	4.75
SOUR		Strawberry Puree, Lemonade, Lemon	
Disaronno, Cointreau, Strawberry Puree,		MISS DAISY	4.75
Lime, Pineapple		Elderflower Cordial, Lime, Indian Tonic	
MARGARITA	8.50	Water	
Olmeca Blanco, Cointreau, Lime, Sugar			
Syrup, Salt			

WINE

WHITE		RED	
	175ml Btl		175ml Btl
CRESCENDO PINOT GRIGIO	6.40	HILLVILLE ROAD	6.10
ITALY		AUSTRALIA	
CASTAWAY	6.70	FIVE RAVENS PINOT	6.20
SAUVIGNON BLANC		NOIR	
SOUTH AFRICA		ROMANIA	
WILD OCEAN	6.40	UNDER THE	6.40
CHARDONNAY		SYCAMORE SHIRAZ	
SOUTH AFRICA		AUSTRALIA	
CONDA DE CASTILLE	28	BEAUTE DU SUD MALBEC	27
BLANCO RIJOCA		SOUTH OF FRANCE	
SPAIN		MOZZAFIATO PRIMITIVO	28
WINZER KREMS GRUNER	29	ITALY	
VETLINER		CONDE DE CASTILLE RIOJA	31
AUSTRIA		RESERVE	
EL CANTE ALBARINO	29.5	SPAIN	
SPAIN		ESPRIT DE LUSSAC, LUSSAC	35
MOZZAFIATO FALANGHINA	25	ST-EMILION	
ITALY		FRANCE	
SANCERRE BLANC DUC	48	AMARONE CLASSICO	52
ARMAND		CANTINA NEGRAR	
FRANCE		ITALY	
ROSE		CHAMPAGNE	
	175ml Btl		125ml Btl
HANGLOOSE WHITE	6.65	PAUL DROUET BRUT	9.50
ZINFANDEL		LIGHT, FRUITY, APPLE OVERTONES	
ITALY		LAURENT-PERRIER LA	70
OMBERELLO PINOT	6.65	CUVEE	
GRIGIO ROSE		FRESH, LIGHT, CITRUS, APPLE, PEACH	
ITALY		LAURENT-PERRIER ROSE NV	100
BALADE ROMANTIQUE ROSE	27	FRESH, RASPBERRY, RED CURRANT	
FRANCE		VEUVE CLICQUOT BRUT NV	75
WHISPERING ANGEL ROSE	46	RICH, RIPE, CITRUS	
FRANCE		POL ROGER WINSTON	215
SPARKLING		CHURCHILL	
	125ml Btl	ROBUST, FULL BODIED, RICH	
PROSECCO BEL	6.20	MAGNUMS	
CANTO		WHISPERING ANGEL	87
ITALY		FRANCE 1.5L BOTTLE	
GRAHAM BECK BRUT	7.50	LAURENT-PERRIER LA	140
SOUTH AFRICA		CUVEE	
GRAHAM BECK BRUT	7.50	FRANCE 1.5L BOTTLE	
ROSE			
SOUTH AFRICA			

SPIRITS

GIN

LAKES GIN	4.5
BOMBAY SAPHIRE	4.5
WHITLEY NEIL	4.75
RUBARB & GINGER	
RASPBERRY	
BLOOD ORANGE	
PARMA VIOLET	
HENDRICKS	5
BROCKMANS	5
CARLISLE GIN	5
LAKES PINK	5
BATHTUB GIN	5.5

VODKA

ABSOLUT	3.5
LAKES VODKA	4.5
ABSOLUT VANILLA	3.5
ABSOLUT CITRUS	3.5
ABSOLUT RASPBERRI	3.5
BELVEDERE	5
GREY GOOSE	5

RUM

HAVANA 3	3.5
HAVANA ANEJO	4
BACARDI	3.5
CAPTAIN MORGANS SPICED	3.5
MALIBU	3.5
KRAKEN	4
BUMBU	4.5

WHISKY

AMERICAN

JACK DANIELS	3.5
SOUTHERN COMFORT	3.5
MAKERS MARK	4

SCOTTISH

JOHNNIE WALKER RED	3.5
HIGHLAND PARK 12	4
GLENMORANGIE 10	4
TALISKER 10	4.5
LAPHROIG 10	5
ANNANDALE DISTILLERY	
MAN O'WORDS	9
MAN O'SWORD	9

IRISH

JAMESONS	3.5
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TEQUILA

OLMECA BLANCO	3.5
OLMECA ALTOS PLATA	3.75
OLMECA ALTOS REPOSADO	4
TEQUILA ROSE	3.5
1800 SILVER	4.5
PATRON ANEJO	6

LIQUEURS & SHOTS

ARCHERS, BAILEYS, BABY	
GUINNESS, CHAMBORD,	
DISARONNO, DRAMBUIE,	
FRANGELICO, JAGERMIESTER,	
KAHLUA, LIMONCELLO, PASSOA,	
SAMBUCA, TIA MARIA	

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DESSERTS

SALTED CARAMEL WALNUT WHIP 7

Chocolate walnut mousse, layered salted caramel, blondie bites and fluffy meringue (v)

VANILLA & POPPY SEED CHEESECAKE 6.5

Served with peach puree & blueberry delice (v)

CHOCOLATE CAPRESE 7

With Tia Maria whipped mascarpone, redcurrant compote, toasted pistachios (v, gf)

STRAWBERRY, GRAPE & LIME ETON MESS 7

Macerated strawberries, poached grapes, syllabub, meringue and lime gel (gf)

ORANGE & ALMOND STICKY TOFFEE PUDDING 6.5

Served with toffee sauce and ice cream

LOCAL CHEESE & BISCUITS 8.5

Celery, medjool dates, chutney

DESSERT WINE

ESSENSIA ORANGE MUSCAT, 25.5 ANDREW QUADY (37.5CL BTL)

Rich and Delicious with vibrant peach & orange Notes. Pairs fantastically with chocolate

CASTELNAU DE SUDUIRAUT 25.5 SAUTERNES (37.5CL BTL)

Pleasant aromas of fragrant orange blossom, spices & fudge

FORTIFIED WINE

TAYLORS FINE WHITE 3.75/5 PORT

50ml/70ml

CROFT RESERVE TAWNY 4.25/5.5

AFTER DINNER COCKTAILS

ESPRESSO MARTINI 8.25

Absolut Vanilla, Kahlua, Sugar Syrup, Double Espresso Shot

OLD FASHIONED 8.25

Bourbon, Brown Sugar, Angostura Bitters, Soda Dash

TEA & COFFEE

ESPRESSO 1.75

AMERICANO 2.5

LATTE 3.1

CAPPUCCINO 3

FLAT WHITE 2.9

FARRER'S TEA 2.1

English Breakfast, Earl Grey, Lemon & Ginger, Mint, Green Tea