

PENNY BLUE

• FOOD & LOUNGE •

SUNDAY MENU

SERVED SUNDAY FROM 12-6:45 PM

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)

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

SUNDAY ROASTS

ROAST LAKELAND BEEF 16.5

CUMBERLAND HAM 16.5

ROAST LEG OF LAMB 17.5

NUT ROAST (V) 16.5

THREE MEAT ROAST: HAM, BEEF & LAMB 21

All served with roast and mashed potatoes, seasonal vegetables, Yorkshire pudding & Halston gravy

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 shallots 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 (gf)

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)

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 BREWERY GUEST ALE	2.60/4.95	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 SPECIAL	6	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 MIXERS	1.85	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	Vanilla Vodka, Passionfruit Puree, Pineapple, Passoa, Passion Fruit Syrup, Prosecco
ESPRESSO MARTINI	8.25	Absolut Vanilla, Kahlua, Sugar Syrup, Double Espresso Shot
PENNY BLACK	8.25	Chambord, Elderflower Gin, Prosecco
MOJITO	8	Havana Special, Sugar Syrup, Soda, Lime, Mint
COSMOPOLITAN	7.75	Lakes Vodka, Cointreau, Cranberry Juice, Lime
APEROL SPRITZ	8	Aperol, Prosecco, Soda, Orange
STRAWBERRY AMARETTO SOUR	8.25	Disaronno, Cointreau, Strawberry Puree, Lime, Pineapple
MARGARITA	8.50	Olmecca Blanco, Cointreau, Lime, Sugar Syrup, Salt
FRENCH MARTINI	8.50	Absolut Vanilla Vodka, Chambord, Pineapple Juice
PASSIONFRUIT BELLINI	7.25	Prosecco, Passionfruit Puree
NEGRONI	8.25	Lakes Gin, Martini Rosso, Campari
BRAMBLE	8.25	Lakes Gin, Lemon Juice, Creme De Cassis
OLD FASHIONED	8.25	Bourbon, Brown Sugar, Angostura Bitters, Soda Dash

MOCKTAILS

VIRGIN MOJITO	5.10	Passionfruit Puree, Sugar Syrup, Soda, Mint, Lime
STRAWBERRY LEMONADE	4.75	Strawberry Puree, Lemonade, Lemon
MISS DAISY	4.75	Elderflower Cordial, Lime, Indian Tonic Water

WINE

WHITE

CRESCENDO PINOT GRIGIO	6.40	175ml Btl 24	ITALY
CASTAWAY SAUVIGNON BLANC	6.70	25.5	SOUTH AFRICA
WILD OCEAN CHARDONNAY	6.40	24	SOUTH AFRICA
CONDA DE CASTILLE BLANCO RIJOCA	28		SPAIN
WINZER KREMS GRUNER VETLINER	29		AUSTRIA
EL CANTE ALBARINO	29.5		SPAIN
MOZZAFIATO FALANGHINA	25		ITALY
SANCERRE BLANC DUC ARMAND	48		FRANCE

ROSE

HANGLOOSE WHITE ZINFANDEL	6.65	175ml Btl 25	ITALY
OMBERELLO PINOT GRIGIO ROSE	6.65	25	ITALY
BALADE ROMANTIQUE ROSE	27		FRANCE
WHISPERING ANGEL ROSE	46		FRANCE

SPARKLING

PROSECCO BEL CANTO	6.20	125ml Btl 27	ITALY
GRAHAM BECK BRUT	7.50	34	SOUTH AFRICA
GRAHAM BECK BRUT ROSE	7.50	34	SOUTH AFRICA

RED

HILLVILLE ROAD MERLOT	6.10	175ml Btl 23	AUSTRALIA
FIVE RAVENS PINOT NOIR	6.20	23.5	ROMANIA
UNDER THE SYCAMORE SHIRAZ	6.40	24	AUSTRALIA
BEAUTE DU SUD MALBEC	27		SOUTH OF FRANCE
MOZZAFIATO PRIMITIVO	28		ITALY
CONDE DE CASTILLE RIOJA RESERVE	31		SPAIN
ESPRIT DE LUSSAC, LUSSAC ST-EMILION	35		FRANCE
AMARONE CLASSICO CANTINA NEGRAR	52		ITALY

CHAMPAGNE

PAUL DROUET BRUT	9.50	125ml Btl 45	LIGHT, FRUITY, APPLE OVERTONES
LAURENT-PERRIER LA CUVÉE	70		FRESH, LIGHT, CITRUS, APPLE, PEACH
LAURENT-PERRIER ROSE NV	100		FRESH, RASPBERRY, RED CURRANT
VEUVE CLICQUOT BRUT NV	75		RICH, RIPE, CITRUS
POL ROGER WINSTON CHURCHILL	215		ROBUST, FULL BODIED, RICH

MAGNUMS

WHISPERING ANGEL	87		FRANCE 1.5L BOTTLE
LAURENT-PERRIER LA CUVÉE	140		FRANCE 1.5L BOTTLE

SPIRITS

GIN

LAKES GIN	4.5	25ml
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 RASPBERRY	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, JAGERMEISTER, 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