

PENNY BLUE

• FOOD & LOUNGE •

FOOD MENU

SERVED SUNDAY 12-7PM

NIBBLES

NOCELLARA OLIVES (v, ve, gf)	4
GOATS' CHEESE BON BONS, TOMATO SAUCE (v)	4
PIGS IN BLANKETS, ORANGE & MAPLE GLAZE	4.50
CHICKEN LIVER PÂTE ON BRIOCHE TOAST	5

STARTERS & SMALL PLATES

MUSHROOM & ROAST CHESTNUT SOUP With cream, sherry, crispy greens and sourdough bread (v)	7
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PORK, PISTACHIO & BACON TERRINE Spiced cranberry & orange compote, fried brioche	9.5
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HAGGIS BON BONS Creamed potatoes, onion caramel, braised swede, whisky sauce	9
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KING PRAWNS & CHILLI AVOCADO Brandy laced cocktail sauce, prawn cocktail salad, soft boiled egg, garlic croutons	9.5
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SEARED SCALLOPS & PORK BELLY Garlic butter, maple smoked pork belly, roast cauliflower puree, sea herbs (gf)	10.5
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CREAMY GARLIC WILD MUSHROOMS With mixed peppers, chilli and honey on toasted sourdough (v)	8.5
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POTATO & GOLDEN BEET POMMES ANNA Layered potato with golden beetroot, garlic, thyme, rosemary & tomato with roast aubergine caviar & garden herb oil (v, ve, gf)	9
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TWICE BAKED CHEESE SOUFFLE Apple chutney, cream sauce, parsnip crisp (v)	9
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SALADS

ROAST FENNEL & TOMATO BURRATA SALAD Roast vegetables, fennel, tomatoes, butternut squash, beetroot & garlic with pearl barley, basil, rocket, parsley & balsamic dressing (v)	13
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LEMON CHICKEN & AVOCADO SALAD Pomegranate, orange, spinach, chickpeas, shallot, parsley, mint & honey mustard mayonnaise dressing (gf)	12.5
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SIDES

TOASTED SOURDOUGH, OILS (V, VE)	3.5
WINTER GREENS WITH CHEESE SAUCE (V, GF)	4
BEER BATTERED ONION RINGS (V)	4
MIXED SALAD, LEMON DRESSING (V, GF)	3.5
ROAST ROOT VEGETABLES (V, VE, GF)	4

SUNDAY ROASTS

ROAST LAKELAND BEEF	17
CUMBERLAND HAM	17
ROAST TURKEY	16.5
NUT ROAST (V)	16.5
THREE MEAT ROAST: HAM, BEEF & TURKEY	21.50

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

MAINS

CHICKEN KATSU CURRY Panko crusted chicken, katsu sauce, fried egg, pickled red onions, sliced shallots with white and wild rice	14.5
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BAKED LEMON HERB CRUSTED SALMON Braised leeks, rainbow chard, tomato & basil sauce, goats' cheese bon bons, saffron potatoes	17
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BEER BATTERED FISH & CHIPS Haddock, triple cooked chips, pea mayo, tartare sauce	14.5
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PENNY BLUE CHICKEN BURGER Chicken & haggis burger, maple pork belly rasher, crispy onion & whisky mayonnaise in a toasted brioche roll served with triple cooked chips	14
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PAN FRIED HAKE Champ potatoes, julienne vegetables, creamy sweetcorn velouté, garden peas, crispy chorizo (gf)	16.5
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ROAST AUBERGINE TADKA DAHL Roast aubergine, chickpea and spinach tadka dahl with tomato and coriander rice, cucumber & mint relish, onion bhajis & garlic and herb toasted flatbread (v, ve)	14.5
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VEGAN GLAZED BURGER Madeira gravy, sticky red cabbage in toasted brioche roll, triple cooked chips (v, ve)	14
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SWEET POTATO WEDGES (V, VE, GF)	3.5
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TRIPLE COOKED CHIPS (V, VE, GF)	3.5
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CREAMY BUTTERED MASHED POTATO (V, GF)	3.5
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SAUCES	0.5
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GARLIC MAYO, BLUE CHEESE MAYO, PARMESAN & TRUFFLE OIL	
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(V) VEGETARIAN (GF) GLUTEN FREE (VE) VEGAN

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

29/11/22-7/01/23

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DESSERTS

THE HALSTON GARDEN (V, VE) 7

Winter spiced carrot cake, vanilla butter cream, chocolate & hazelnut soil

APPLE AND PEAR CRUMBLE (V) 6.5

With maple roast oats, mascarpone crème anglaise & double Jersey ice-cream

MANDARIN DISARONNO ICED PARFAIT (V, GF) 7

With Tia Maria whipped mascarpone, redcurrant compote and toasted pistachios

CHOCOLATE DELICE 7

Layers of chocolate sponge, dark chocolate mousse & ganache

WARM CHRISTMAS PUDDING TART 7.5

Served with ginger ice-cream

CRÈME BRÛLÉE (V, GF) 6

LOCAL CHEESE & BISCUITS (V) 9.5

Celery, medjool dates, Christmas 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 PORT 3.75/5

CROFT RESERVE TAWNY 4.25/5.5

50ml/70ml

AFTER DINER COCKTAILS

ESPRESSO MARTINI 8.75

Absolut Vanilla, Kahlua, Sugar Syrup, Double Espresso Shot

OLD FASHIONED 8.50

Bourbon, Brown Sugar, Angostura Bitters, Soda Dash

TEA & COFFEE

ESPRESSO 1.95

AMERICANO 2.7

LATTE 3.4

CAPPUCCINO 3.4

FLAT WHITE 3.3

FARRER'S TEA from 2.3

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

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