

PENNY BLUE

• FOOD & LOUNGE •

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 PÂTÉ 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

TOMATO & BURRATA SALAD Textures of tomato, burrata & balsamic pearls (v)	12
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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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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

SIDES

SWEET POTATO WEDGES (V, VE, GF)	3.5
TRIPLE COOKED CHIPS (V, VE, GF)	3.5
CREAMY BUTTERED MASHED POTATO (V, 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

29/11/22-7/01/23 (2)

FOOD MENU

SERVED TUE-SAT FROM 12-8:30PM

FROM THE GRILL

FLAT IRON STEAK 15oz	15	RIB EYE STEAK 10oz	26
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FILLET STEAK 8oz	29	STEAK SAUCES	2.5
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Peppercorn sauce, stroganoff sauce, port & red wine or three cheese sauce

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

SOUS VIDE 20oz RIBEYE (Serves 2)	58
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Served with sautéed greens, roast cherry tomatoes, creamy garlic mushrooms, bowls of triple cooked chips, beer battered pickled onion rings & a choice of two steak sauces

MAINS

BOUDIN OF CHRISTMAS TURKEY With redcurrant, sage, apricot & pork stuffing wrapped in Parma ham on sautéed brussels, fine beans, bacon & red onions. Served with roast potatoes, root vegetables, Yorkshire pudding & port jus	18
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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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TREACLE GLAZED HAUNCH OF VENISON Smoked pomme puree, celeriac fondant, braised shallots, carrot & salsify, wild mushroom jus and gaufrette potatoes (gf)	20
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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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