

PENNY BLUE

• FOOD & LOUNGE •

FOOD MENU

SERVED TUE - SAT FROM 12 - 8:30 PM

NIBBLES

NOCELLARA OLIVES (v, ve, gf)	4
GOATS' CHEESE BON BONS, TOMATO SAUCE (v)	6
CUMBERLAND SAUSAGE, MANGO MUSTARD GLAZE	6.50
CHICKEN LIVER PÂTÉ ON BRIOCHE TOAST	7

STARTERS & SMALL PLATES

PARSNIP, GINGER & SWEET POTATO SOUP Maple roast parsnips, herb oil, toasted sourdough (v, ve)	6.50
GAME TERRINE WITH GLAZED FIG Marsala wine jelly, poached apple, crispy kale and micro rocket (gf)	9.5
HAGGIS BON BONS Creamed potatoes, onion caramel, braised swede, whisky sauce	9
IN-HOUSE GIN CURED SMOKED SALMON Watermelon, pickled cucumber and dragon fruit dressed with yuzu and peach dressing (gf)	10.5
CURRIED SEA BASS FISH FINGER With apricot puree and coriander shoestring fries	9
SOY AND HONEY BRAISED PIGS' CHEEK Orange and chilli confit belly pork with black garlic, carrot puree and Parisienne potatoes	9.50
WHIPPED GOATS' CHEESE AND BEETROOT Black peppered honey glazed crouton, port reduction, blue cheese and pear crisps (v)	8
TWICE BAKED BLUE CHEESE SOUFFLE Jerusalem artichoke cream, poached pear in port, rocket (v)	9

SALADS

HALLOUMI, CARROT & ORANGE SALAD Watercress, cucumber, spinach & sunflower seed salad with mustard & honey dressing (v)	12
CHICKEN & BROCCOLI SALAD Radish, kumquats, red onion, feta, toasted almond, sourdough croutons, lemon and poppy seed dressing	12.5

FROM THE GRILL

FLAT IRON STEAK 15oz 8oz	15	RIB EYE STEAK 10oz	26
FILLET STEAK 8oz	29	STEAK SAUCES	2.5

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) Served with sautéed greens, roast cherry tomatoes, creamy mushrooms, triple cooked chips, beer battered pickled onion rings & a choice of two steak sauces	58
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MAINS

CHICKEN BREAST WRAPPED IN PARMA HAM With apricot & sausage stuffing, pomme Anna potatoes, honey and thyme roast root vegetables Choose sauce - Caramelised onion Wild mushroom and Madeira jus Creamy peppercorn sauce	18
CHICKEN KATSU CURRY Panko crusted chicken, katsu sauce, fried egg, pickled red onions, sliced shallots with white and wild rice	15
PAN FRIED TROUT, LEMON & KALE RISOTTO Parmesan crisp, prawn and Swiss chard sautéed in sherry & coriander oil	17.50
BEER BATTERED FISH & CHIPS Haddock, triple cooked chips, pea mayo, tartare sauce	14.5
BEEF BURGER TOPPED WITH SMOKED BRISKET Monterey Jack cheese, sweet pickled red cabbage & truffle mayo, toasted multigrain brioche roll, triple cooked chips	15
TREACLE GLAZED HAUNCH OF VENISON Smoked pomme puree, celeriac fondant, braised shallots, carrot & salsify, wild mushroom jus and gaufrette potatoes (gf)	20
COD LOIN WITH HERB CRUST Chive crushed new potatoes, roast cherry tomatoes, fennel & Romanesco cauliflower, champagne velouté (gf)	17.5
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
GRILLED HALLOUMI & PINEAPPLE BURGER Carrot, chilli, lime & red cabbage slaw, chipotle mayo & tomato compote in toasted brioche roll, triple cooked chips (v)	14

SIDES

TOASTED SOURDOUGH, OILS (V, VE)	3.5	SWEET POTATO WEDGES (V, VE, GF)	3.5
SAUTEED GREENS WITH CHEESE SAUCE (V, GF)	4	TRIPLE COOKED CHIPS (V, VE, GF)	3.5
BEER BATTERED ONION RINGS (V)	4	CREAMY BUTTERED MASHED POTATO (V, GF)	3.5
MIXED SALAD, LEMON DRESSING (V, GF)	3.5	SAUCES	0.5
ROAST ROOT VEGETABLES (V, VE, GF)	4	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

JAN 23

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DESSERTS

THE HALSTON GARDEN (V, VE)	7
Winter spiced carrot cake, vanilla butter cream, chocolate & hazelnut soil	
TOFFEE, APPLE & BLACKBERRY CRUMBLE (V)	6.5
With maple roast oats, custard & double Jersey ice-cream	
BANANA & CHOCOLATE BRIOCHE BREAD & BUTTER PUDDING (V)	7.5
Salted caramel cream, banoffee ice-cream	
LEMON MERINGUE CHEESECAKE (V, GF)	7.5
Whipped coconut, caramelised pineapple	
CRÈME BRULÉE (V, GF)	6.5
LOCAL CHEESE & BISCUITS (V)	9.5
Celery, medjool dates, chutney	

DESSERT WINE

ESSENSIA ORANGE MUSCAT, ANDREW QUADY (37.5CL BTL)	25.5
Rich and Delicious with vibrant peach & orange Notes. Pairs fantastically with chocolate	
CASTELNAU DE SUDUIRAUT SAUTERNES (37.5CL BTL)	25.5
Pleasant aromas of fragrant orange blossom, spices & fudge	

FORTIFIED WINE

	50ml/70ml
TAYLORS FINE WHITE PORT	3.75/5
CROFT RESERVE TAWNY	4.25/5.5

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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