

# PENNY BLUE

• FOOD & LOUNGE •

## MENU

SERVED TUE - SAT 12 - 8.30 PM

### NIBBLES

Nocellara olives (v, ve, gf)	4.5
Crispy pork belly in a chilli balsamic & sesame relish (gf)	7
Crab, prawn & chipotle soft shell taco, mango, lime & coriander dressing	7.5
Brie mousse, pear & apple chutney, sea salt rosemary straws (v)	7

### STARTERS & SMALL PLATES

THAI CHICKEN SOUP With coconut & vermicelli noodles	6.5
HAM HOCK & SMOKED CHICKEN TERRINE Pickles & micro rocket	9.5
HALSTON GIN CURED SALMON Watermelon, pickled cucumber, dragon fruit, yuzu & peach dressing (gf)	10
SEAFOOD GAMBAS Prawns, squid, sweet peppers with chilli & garlic oil, grilled lime, sourdough	10.5
PAN FRIED SCALLOPS Colcannon mashed potato, caramelised apple gel, crispy air-dried ham, black pudding crumb	10
FALAFEL WITH CREAMY CORONATION SAUCE Crispy onions, micro dressed leaves (v, ve)	9.5
GOATS' CHEESE & BEETROOT CARPACCIO Balsamic roast radish, goats' cheese pearls, chilli roast pineapple, rum gel (v, gf)	8.5
TWICE BAKED SMOKED CHEESE SOUFFLÉ Cider & onion cream, apple crisps, spring leaves (v)	9.5

### SALADS

PRAWN & AIR-DRIED HAM COBB SALAD Soft boiled egg, asparagus, baby plum tomato, corn ribs, avocado & iceberg salad with a mango, lime, chilli, anchovy & coriander dressing (gf)	15.5
MISO 'CAESAR' SALAD Sesame maple croutons, cucumber, grated carrot, herb & little gem dressed salad, coconut yoghurt & miso dressing (v, ve)	12.5

### FROM THE GRILL

FLAT IRON STEAK 8oz	16	RIB EYE STEAK 10oz	27
FILLET STEAK 8oz	30	STEAK SAUCES Peppercorn sauce, Diane sauce, port & red wine or three cheese sauce	3.5
All served with triple cooked chips or mixed salad, grilled tomato & beer battered pickled onion rings			
CHATEAUBRIAND STEAK (Serves 2) Served with port and red wine reduction, grilled asparagus, butter glazed mushrooms, triple cooked chips & bearnaise tomato (gf)			68

### MAINS

CHICKEN KATSU CURRY Panko crusted chicken, katsu sauce, fried egg, pickled red onions, sliced shallots with white and wild rice	16.5
CHICKEN BREAST WRAPPED IN PARMA HAM Dauphinoise potatoes on sauteed green vegetables (gf) Choose sauce - Three cheese   Coconut and green peppercorn sauce   Port & red wine reduction   Diane sauce	19
BEER BATTERED FISH & CHIPS Haddock, triple cooked chips, pea mayo, tartare sauce	16
PAN FRIED DUCK BREAST Sauteed savoy cabbage, confit duck leg, garden peas, butter fondant potatoes, celeriac puree, pear jelly & thyme jus (gf)	22
HOMEMADE LAMB BURGER Grilled tomato, red onion & coriander salsa, sauteed halloumi, sweet-pickled cucumber ribbons & minted yogurt in a multigrain roll, triple cooked chips	16
SAUTEED STONE BASS Cooked in a white wine & spring vegetable nage, giant couscous, crab, lemon, marjoram, crispy greens	18
SALMON SUPREME Soy & ginger glaze, grilled asparagus, boiled potatoes, kale, baby carrots (gf)	19
BAKED HEN OF THE WOODS Pearl barley, roast potato, celeriac puree, braised leeks, roast beets & baby carrots, madeira jus (v, ve)	17
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 FRIES (V, VE, GF)	4
SAUTEED GREENS WITH CHEESE SAUCE (V, GF)	4	TRIPLE COOKED CHIPS (V, VE, GF)	4
BEER BATTERED PICKLED ONION RINGS (V)	4.5	COLCANNON MASHED POTATO (V, GF)	4
MIXED SALAD, LEMON DRESSING (V, GF)	4	SAUCES	1.5
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

APRIL 23