

# PENNY BLUE

• FOOD & LOUNGE •

## MENU

SERVED SUNDAY 12-6.30PM

### 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
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

### DESSERTS

BITTER CHOCOLATE & BOURBON SET CUSTARD Toasted chocolate crumb, honeycomb, crushed meringue & salted caramel ice-cream (gf, v)	7
BLACKBERRY & ORANGE TIRAMISU Caramel espresso-soaked sponge, vanilla mousse, whipped mascarpone (v)	7
BANANA & CHOCOLATE BRIOCHE BREAD & BUTTER PUDDING Vanilla ice-cream (v, ve)	7.5
PINEAPPLE & PECAN CHEESECAKE With toasted coconut & toffee sauce (v)	7.5
MAPLE TOASTED GINGERBREAD Creamed blue cheese, roast apricot, orange gel glaze, toasted pine-nuts (v)	7
LOCAL CHEESE & BISCUITS (V) Celery, medjool dates, chutney	10

### SUNDAY ROAST

ROAST LAKELAND BEEF	17
ROAST LAMB	17.5
ROAST TURKEY	17
NUT ROAST (V)	16.5
THREE MEAT ROAST: BEEF, LAMB & 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	16.5
BEER BATTERED FISH & CHIPS Haddock, triple cooked chips, pea mayo, tartare sauce	16
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
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
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

### SIDES

TOASTED SOURDOUGH, OILS (V, VE)	3.5
SAUTEED GREENS WITH CHEESE SAUCE (V, GF)	4
BEER BATTERED PICKLED ONION RINGS (V)	4.5
MIXED SALAD, LEMON DRESSING (V, GF)	4
SWEET POTATO FRIES (V, VE, GF)	4
TRIPLE COOKED CHIPS (V, VE, 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