

## 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

KING OYSTER MUSHROOM SCALLOPS Celeriac puree, asparagus, sweet potato foam, red onion crumb & micro cress (v, ve, gf)	8.5
PARMESAN CHEESE DEMI-SOUFFLE Parmesan mousse, tomato dusting & crispy garlic croutons	9.5

CHICKEN LIVER PATE & PEAR CHUTNEY Toasted sourdough & garden vegetable salad	9.5
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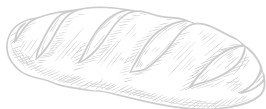
WARM PRAWN COCKTAIL WITH GRILLED RED SNAPPER Baked tomato compote, braised gem & avocado, savoury cracker and cocktail sauce (gf)	10.5
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GIN CURED SALMON Watermelon, pickled cucumber, dragon fruit, yuzu, & peach dressing (gf)	10.5
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BURRATA & HERITAGE TOMATO SALAD Compressed cucumber, green herb oil & balsamic pearls (v, gf)	8.5
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SMOKY CUMBERLAND SAUSAGE, PAPRIKA & BLACK-EYE BEAN BROTH Tomato, tarragon, crusty bread, butter	7
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TOASTED SOURDOUGH BREAD Oils (v, ve)	4
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(v) Vegetarian (gf) Gluten Free (ve) Vegan

## Sunday Roast

ROAST BEEF	17
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ROAST HAM	17
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ROAST TURKEY	17
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ALL THREE MEATS	21.5
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NUT ROAST	16.5
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All served with roast & mashed potato, Yorkshire pudding, seasonal vegetables, Halston gravy

## Salads

CAESAR SALAD Romaine lettuce, black pepper croutons, parmesan cheese, Dijon mustard & garlic dressing	11
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HERITAGE GARDEN SALAD WITH FETA CHEESE Roasted vegetables, cauliflower, carrot, courgette, fennel and beet tossed in a dill & orange French dressing finished with pomegranate (v)	12
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SALAD ADDITIONS Breaded chicken 3.50   King prawns 4.00	
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## Sides

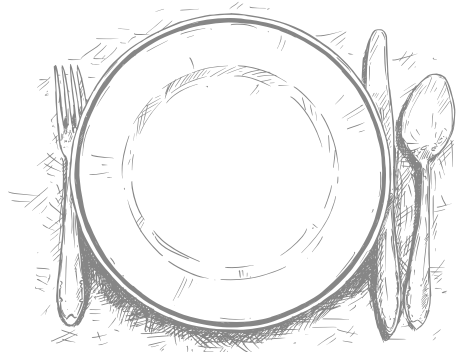
Shredded greens with cheese sauce (v)	4
Beer battered onion rings (v)	4.5
Halston garden salad, French dressing (v, gf)	4
Buttered Charlotte potatoes with chervil (v)	4
Sweet potato fries (v, ve, gf)	4
Triple cooked chips (v, ve, gf)	4

SAUCES Garlic mayo   Blue cheese mayo   Parmesan and truffle oil	1.5 each
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## Mains

<b>CHICKEN KATSU CURRY</b> White and wild rice, fried egg, katsu sauce, pickled red onions, sliced shallots	16.5
<b>SALMON GLAZED WITH LEMON, HONEY &amp; TAHINI</b> King prawns, blackened garlic, aubergine, lemon verbena oil, asparagus, cherry tomatoes & charlotte potatoes (gf)	19
<b>BEER BATTERED HADDOCK &amp; TRIPLE COOKED CHIPS</b> Pea mayo, tartare sauce	16.5
<b>DOUBLE CHEESEBURGER WITH MAPLE CURED BACON</b> Beef tomato, crispy onion, cheddar, gherkins, lettuce, spiced ketchup & Dijon mustard mayonnaise, triple cooked chips	16.5
<b>GRILLED HALLOUMI &amp; PINEAPPLE BURGER</b> Carrot, chilli, lime & red cabbage slaw, chipotle mayo & tomato compote, toasted brioche roll, triple cooked chips (v)	14.5
<b>SPICED MEJADRA RISOTTO WITH CHILLI, TOMATO &amp; ROAST AUBERGINE</b> Chanterelle mushrooms, artichoke & crispy onions (v, ve)	14.5



## Dessert

<b>CHOCOLATE CRÈME BRULEE</b> Almond & fudge cookies (v)	7.5
<b>STRAWBERRY &amp; VANILLA TRIFLE</b> Toasted macadamia nuts, strawberry coulis, lime zest (v)	7.5
<b>SHORTBREAD &amp; RASPBERRY WITH LEMON MERINGUE CHEESECAKE</b> Raspberry sorbet, mint syrup (v)	7.5
<b>PEANUT BUTTER CHOCOLATE BROWNIE</b> Chocolate ganache, vanilla ice-cream (v, ve, gf)	7.5
<b>WARM BUTTERMILK PUDDING</b> Double jersey ice-cream, lemon & berry compote, butterscotch sauce (v)	7.5
<b>CHEESE</b> Local cheeses, celery, biscuits, medjool dates	10



## Coffee & tea

<b>CAPPUCCINO</b>	3.5
<b>AMERICANO</b>	2.9
<b>LATTE</b>	3.5
<b>FLAT WHITE</b>	3.4
<b>ESPRESSO</b>	2.0
<b>DOUBLE ESPRESSO</b>	2.4
<b>ADD SYRUP</b>	0.5
<b>ENGLISH LAKELAND TEA</b>	2.6
<b>PEPPERMINT TEA</b>	2.5
<b>EARL GREY</b>	2.5
<b>LEMON AND GINGER</b>	2.5
<b>GREEN TEA</b>	2.5
<b>DE-CAFFEINATED TEA</b>	2.65
<b>CHAI LATTE</b>	3.9
<b>LUXURY HOT CHOCOLATE</b>	3.9
<b>ADD SOYA OR OAT MILK</b>	0.5

Decaffeinated coffee available

Please advise our team of any food allergies  
Please note our kitchens handle all the main allergens of dairy, fish, crustaceans, molluscs, celery, nuts, peanuts, gluten, egg, sesame, lupin, mustard, sulphites and soybeans.

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