

NIBBLES

NOCELLARA OLIVES (v, ve, gf)	4.5
CRISPY PORK BELLY IN A CHILLI BALSAMIC & SESAME RELISH	7.5
PIGS IN BLANKETS WITH HONEY (gf) MUSTARD GLAZE	7.5
BRIE MOUSSE, PEAR & APPLE CHUTNEY, SEA SALT ROSEMARY STRAWS (v)	7

STARTERS & SMALL PLATES

MUSHROOM WITH BLUE CHEESE & DUXELLE STUFFING Topped with café de Paris butter, pepper sauce & tomato rocket salad (v, gf)	8.5
TWICE BAKED SMOKED CHEESE SOUFFLE Cider & onion cream, apple crisps, spring leaves, toasted sourdough bread (v)	9.5
CHICKEN LIVER PARFAIT WITH A CRUNCHY NUT CRUMB Mushroom ketchup, golden beetroot salad & maple glazed stone fruit, toasted sourdough bread	9.5
WARM PRAWN COCKTAIL WITH GRILLED RED SNAPPER Baked tomato compote, braised gem & avocado, savoury cracker & cocktail sauce (gf)	10.5
POACHED SALMON, WATERCRESS & SPINACH ROULADE Pear gel, orange & pomegranate salad	10.5
GOATS CHEESE ESPUMA & HONEY GLAZED ROOT VEGETABLE SALAD Spiced cranberry jelly & apple crisps (gf, v)	8.5
CREAMY LEEK & POTATO SOUP Topped with crispy greens, sourdough bread (ve, v)	7

TOASTED SOURDOUGH BREAD Oils (v, ve)	4
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SUNDAY ROAST

ROAST BEEF	17
ROAST HAM	17
ROAST TURKEY	17
ALL THREE MEATS	21.5
NUT ROAST	16.5

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
HERITAGE GARDEN SALAD WITH FETA CHEESE Roasted vegetables, cauliflower, carrot, courgette, fennel and beetroot tossed in a dill & orange French dressing, finished with pomegranate (v, gf)	12
SALAD ADDITIONS Breaded chicken 3.50 King prawns 4.00	

SIDES

Shredded greens with cheese sauce (v, gf)	4
Beer battered onion rings (v)	4.5
Halston garden salad, French dressing (v, gf)	4
Buttered Charlotte potatoes with chervil (v, gf)	4
Sweet potato fries (v, ve, gf)	5
Triple cooked chips (v, ve, gf)	4
SAUCES Garlic mayo Blue cheese mayo Parmesan and truffle oil	1.5 each

(v) Vegetarian (gf) Gluten Free (ve) Vegan

MAINS

KATSU CHICKEN CURRY

White and wild rice, fried egg, katsu sauce, pickled red onions, sliced spring onions

16.5

LEMON & GINGER GLAZED SALMON

Avocado chimichurri, crushed potatoes, roasted red pepper & courgette ragout, crispy kale (gf)

19

BEER BATTERED HADDOCK & TRIPLE COOKED CHIPS

Pea mayo, tartare sauce

16.5

DOUBLE CHEESEBURGER WITH MAPLE CURED BACON

Beef tomato, crispy onion, cheddar, gherkins, lettuce, spiced ketchup & Dijon mustard mayonnaise, triple-cooked chips

16.5

GRILLED HALLOUMI & PINEAPPLE BURGER

Carrot, chili, lime & red cabbage slaw, chipotle mayo & tomato compote, toasted brioche roll, triple-cooked chips (v)

14.5

RAS EL HANOUT SPIRAL VEGETABLE FILO TART

Butternut squash purée, roast tomato, cauliflower, sautéed potatoes and beets, red wine jus (v, ve)

14.5

DESSERT

CRÈME BRÛLÉE INFUSED WITH LEMONGRASS, GINGER & MACE
Christmas cookies (v)

7.5

VANILLA & WHITE CHOCOLATE CHEESECAKE
Biscoff crunch, lime glazed plums (v)

7.5

CHOCOLATE TIRAMISU ICED PARFAIT (gf)

7.5

SALTED CARAMEL S'MORE, CHOCOLATE BROWNIE WITH A BISCUIT CRUNCH
Homemade marshmallow, chocolate mousse, mousseline cream & chocolate (v)

7.5

APPLE, PEACH & BLACKBERRY CRUMBLE
Toasted and whipped coconut, molasses and brandy custard (v, ve)

7.5

CHEESE
Local cheeses, celery, biscuits, medjool dates

10

Dessert wines available, please ask the team for details

COFFEE & TEA

CAPPUCCINO 3.5

AMERICANO 2.9

LATTE 3.5

FLAT WHITE 3.4

ESPRESSO 2.0

DOUBLE ESPRESSO 2.4

ADD SYRUP 0.5

ENGLISH LAKELAND TEA 2.6

PEPPERMINT TEA 2.5

EARL GREY 2.5

LEMON AND GINGER 2.5

GREEN TEA 2.5

DE-CAFFEINATED TEA 2.65

CHAI LATTE 3.9

LUXURY HOT CHOCOLATE 3.9

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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