

NIBBLES

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



STARTERS & SMALL PLATES

MUSHROOM CROQUETTE Madeira wine sauce, spiced wild rice (v)	8.5
TWICE BAKED CHEESE SOUFFLE Parmesan custard, spiced tomato chutney, toasted sourdough crumb (v)	10.5
CHICKEN & HAM HOCK TERRINE Halston Piccalilli, dressed salad leaves	10
HAGGIS BON BONS Creamed potato, onion caramel, braised swede, whisky sauce	10.5
BEETROOT CURED SALMON Pickled cucumber, salt roast beetroot, yuzu & peach dressing (gf)	11
SWEET POTATO, RED PEPPER & COCONUT SOUP Topped with crispy greens, sourdough bread (ve, v)	7
GOATS CHEESE ESPUMA & HONEY GLAZED ROOT VEGETABLE SALAD Spiced redcurrant jelly & apple crisps (gf, v)	8.5
TOASTED SOURDOUGH BREAD Oils (v, ve)	4

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.

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



SUNDAY ROAST

ROAST BEEF	18.5
ROAST CHICKEN	18
ROAST PORK BELLY	17.5
ALL THREE MEATS	24
NUT ROAST	17.5
All served with roast & mashed potato, Yorkshire pudding, seasonal vegetables, Halston gravy	
ADD - CAULIFLOWER CHEESE	5



SALADS

CAESAR SALAD Romaine lettuce, black pepper croutons, Parmesan cheese, Dijon mustard & garlic dressing	11
POKE SALAD BOWL Roast beetroot, avocado, cucumber, lettuce mix, pumpkin seeds, quinoa with a mango, lime, honey, sesame, chilli dressing (v)	11
SALAD ADDITIONS Breaded chicken 3.50 King prawns 4.00 Beetroot cured salmon 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	1 each
Garlic mayo Blue cheese mayo Parmesan and truffle oil	

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SUNDAY MAINS

KATSU CHICKEN CURRY 18

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

LEMON & GINGER GLAZED SALMON 21

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

BEER BATTERED HADDOCK & TRIPLE COOKED CHIPS 17.5

Pea mayo, tartare sauce

DOUBLE CHEESEBURGER WITH MAPLE CURED BACON 16.5

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

GRILLED HALLOUMI & PINEAPPLE BURGER 15.5

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

THAI YELLOW ROAST VEGETABLE CURRY 16

Toasted coconut & coriander rice, garlic toasted flatbread (v, ve)



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DESSERT

CLASSIC CRÈME BRULÉE 7.5

Lavender shortbread (v)

VANILLA & WHITE CHOCOLATE CHEESECAKE 7.5

Biscoff crunch, lime glazed plums (v)

CHOCOLATE DELICE 7.5

Chocolate sponge, dark chocolate mousse, ganache

PEANUT BUTTER CHOCOLATE BROWNIE 7.5

Chocolate sauce, vanilla ice-cream (v, ve, gf)

APPLE, PEAR & BLACKBERRY CRUMBLE 7.5

Custard (v)

CHEESE 10

Local cheeses, celery, biscuits, medjool dates

DESSERT WINE

Petit Guiraud Sauternes 2020 37.5cl 35

France

Tokaibor Tokaji Aszu 5 Puttonyos 50cl 35

Hungary

Stanton & Killeen Rutherglen Muscat 37.5cl 35

Australia

Grahams 10 Year Old Tawny Port 75cl 40

Portugal

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

ADD SOYA OR OAT MILK 0.5

Decaffeinated coffee available