

# PENNY BLUE

·FOOD & LOUNGE·

## SMALL PLATES/STARTERS

<b>MUSHROOM CROSTINI</b> Whipped goats' cheese and golden onions (v)	9.5
<b>LEEK, GREENS &amp; COCONUT SOUP</b> With puffed rice, ginger and crusty sourdough (v, ve)	7.5
<b>SAUTEED PIG CHEEKS</b> With orange, mustard & star anise glaze, roast pineapple, roots and celeriac puree (gf)	10.5
<b>BURRATA WITH PEPERONATA</b> Fresh basil, peperonata sauce, garlic crouton	10
<b>PRAWN &amp; HOT SMOKED SALMON COCKTAIL</b> Avocado, little gem and grilled asparagus (gf)	11
<b>HAGGIS BON BONS</b> Creamed potato, onion caramel, braised swede and whiskey sauce	11.5
<b>PAN SEARED SCALLOPS</b> Chermoula, salmon caviar, roast cauliflower, streaky bacon (gf)	12.5
<b>TWICE BAKED CHEESE SOUFFLE</b> Parmesan custard, spiced tomato chutney, toasted sourdough crumb	11

## SALAD

<b>ASPARAGUS, PEA, POTATO DUKKAH SALAD</b> With black garlic, gem lettuce, pickled onions, hazelnut, pistachio, pine nuts, burrata cheese (gf)	13.5
<b>BLUEBERRY, BROCCOLI &amp; SPINACH SALAD</b> With toasted sunflower seeds, feta cheese and a poppy seed ranch dressing (gf, v)	13

## SIDES

BEER BATTERED PICKLED ONION RINGS	5
SWEET POTATO FRIES (V, VE, GF)	5
TRIPLE COOKED CHIPS (V, VE, GF)	4
MIXED SALAD, HONEY MUSTARD DRESSING (V)	4

## MAINS

<b>CHICKEN BALLOTINE</b> Mozzarella & basil stuffing, fondant potato, greens, fennel, garlic parmesan cream (gf)	23
<b>CHICKEN KATSU CURRY</b> White and wild rice, fried egg, pickled red onion	21
<b>SLOW COOKED CRISPY BELLY PORK</b> Cider glazed carrot puree, black pudding crumb, garlic pressed potatoes, sage jus	25
<b>COD LOIN WITH POMEGRANATE GLAZE</b> White wine cream poached mussels, salt roast beets, carrots, white bean, rosemary and garlic puree and wilted greens (gf)	24
<b>SALMON WITH CHARRED CUCUMBER</b> Apple puree, prawn velouté, roast spring vegetables (gf)	24
<b>FISH &amp; CHIPS</b> Beer battered haddock, triple cooked chips, pea mayo, tartare sauce	19
<b>LAMB &amp; HALLOUMI BURGER</b> Tzatziki, root crisps, spiced tomato chutney, toasted ciabatta roll, triple cooked chips	18.5
<b>SALT BAKED CELERIAC 'STEAK'</b> Wilted greens, creamy mushrooms, triple cooked chips, roast cherry tomato, port reduction (v, ve)	18
<b>WILD MUSHROOM OPEN LASAGNE</b> Roast aubergine, courgette, olives, confit garlic cream, basil pine nut pesto (v)	18

## FROM THE GRILL

<b>PICANHA STEAK 8OZ</b> <i>Grass fed beef</i>	21
<b>RIB EYE STEAK 10OZ</b> <i>Salt aged, grass fed beef</i>	32
<b>FILLET STEAK 8OZ</b> <i>Salt aged, grass fed beef</i>	34
All served with triple cooked chips or mixed salad, grilled tomato	
<b>STEAK SAUCES</b>	
<b>ADD SAUCE: PEPPERCORN   GARLIC BUTTER   PORT &amp; RED WINE   THREE CHEESE  </b>	3.5

## DESSERT

<b>RHUBARB &amp; CUSTARD TART</b> Toasted almonds, rhubarb sorbet (v)	8
<b>STICKY TOFFEE PUDDING</b> Butterscotch sauce and vanilla ice cream (v, ve)	7.5
<b>CHOCOLATE PASSION FRUIT DELICE</b> Mango & passion fruit ice cream, honeycomb (v)	8
<b>VANILLA PANNA COTTA</b> Black pepper strawberries, meringue and lime gel (gf)	7.5
<b>A SELECTION OF LOCAL CHEESES</b> Spiced chutney, whipped sea salted butter, biscuits	11.5
<b>HOME-MADE ICE CREAM</b> Two or three scoops, <i>please ask for flavours</i>	5.5/7

## APPERITIFS

<b>SPARKLING</b> 125ml	
<b>CHAMPAGNE, TAITTINGER BRUT RESERVE NV</b>	15
<b>CREMANT DE LOIRE, GRATIN &amp; MAYER ROSE</b>	8.5
<b>PROSECCO, BOTTER DOC NV</b>	7
<b>COCKTAIL</b>	
<b>PASSION STAR MARTINI</b> Vodka, passion fruit puree, pineapple, Passoa, sugar syrup, Prosecco	10.5
<b>BRAMBLE</b> Gin, lemon Juice, Creme de Cassis	10
<b>PENNY BLACK</b> Chambord, elderflower liquor, Prosecco	10.5

## NIBBLES

Nocellara Olives (v, ve, gf)	4.5
Mini Cumberland sausages, honey and wholegrain mustard glaze	8
Chilli cheddar fondue foam, nachos (v)	7.5
Freshly baked sourdough bread with whipped butter (v)	4

(V) Vegetarian (GF) Gluten Free (VE) Vegan

AVAILABLE TUESDAY TO SATURDAY

We are able to accommodate for some dietary requirements when we have prior warning, please discuss before booking. All of our kitchens handle all the main allergens.