

SUNDAY

MENU

SMALL PLATES/STARTERS

CHILLI ROAST CHERRY TOMATOES Garlic toasted sourdough, salsa, guacamole espuma (v, ve)	9
CREAM OF SWEETCORN & COCONUT SOUP Feta, chilli salsa, crispy kale & sourdough. (v)	7.5
PORK BELLY, PAN FRIED SCALLOPS Cauliflower puree, apple, pickled mustard seeds (gf)	11
BURRATA WITH PEPPERONATA Fresh basil, peperonata sauce, garlic crouton	10
PRAWN & HOT SMOKED SALMON COCKTAIL Avocado, little gem and grilled asparagus (gf)	11.5
HAGGIS BON BONS Creamed potato, onion caramel, braised swede and whiskey sauce	11.5
SALT COD FRITTERS Broccoli puree, sugar snap pea, dill & watercress salad, lemon vinaigrette	10.5
TWICE BAKED CHEESE SOUFFLE Parmesan custard, spiced tomato chutney, toasted sourdough crumb	11

SALAD

HALSTON CHICKEN CAESAR SALAD Bacon, grilled hispi cabbage, cos lettuce, croutons, parmesan cheese & Caesar dressing	13.5
HOT SUMAC MARINATED FETA SALAD Tomatoes, roast peppers, pickled red onions, fresh cut micro herbs, pineapple, mint 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

CHICKEN KATSU CURRY White and wild rice, fried egg, pickled red onion	21
LEMON & GINGER GLAZED SALMON Red pepper & courgette ragout, herb crushed potatoes, avocado chimichurri (gf)	23
FISH & CHIPS Beer battered haddock, triple cooked chips, pea mayo, tartare sauce	19
BEEF BURGER STACK Beef patty, lettuce, tomato, balsamic relish burnt ends, Swiss cheese, black pepper mustard mayo, toasted brioche bun, triple cooked chips	19
BROAD BEAN, PEA & ASPARAGUS PASTA Penne pasta, confit garlic, parmesan & basil cream	16
PARMESAN CRUSTED GRILLED WHITE FISH OF THE DAY Wilted greens, grilled tomatoes, king prawn, braised potato, bay leaf velouté, herb oil (gf)	24

SUNDAY ROAST

ROAST PICANHA BEEF	20
ROAST CHICKEN SUPREME	20
ROAST LEG OF CUMBRIAN LAMB	22
THREE MEAT ROAST	25
All served with creamed potato, beef dripping roast potatoes, Yorkshire pudding, seasonal vegetables, Halston gravy	
CAULIFLOWER 'STEAK' Served with creamed potato, Yorkshire pudding, seasonal vegetables, gravy (v)	17.5

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

PENNY BLUE

FOOD & LOUNGE

DESSERT

CLASSIC VANILLA CRÈME BRÛLÉE Homemade parkin (v)	8
STICKY TOFFEE PUDDING Butterscotch sauce and vanilla ice cream (v)	7.5
ETON MESS Caramelised white chocolate & raspberry (gf, v)	8
BREAD & BUTTER PUDDING Dark chocolate & orange, white sauce, vanilla ice cream (v, ve)	7.5
A SELECTION OF LOCAL CHEESES Spiced chutney, whipped sea salted butter, biscuits	11.5
HOME-MADE ICE CREAM Two or three scoops, <i>please ask for flavours</i>	5.5/7

APPERITIFS

SPARKLING 125ml	
CHAMPAGNE, TAITTINGER BRUT RESERVE NV	15
CREMANT DE LOIRE, GRATIN & MAYER ROSE	8.5
PROSECCO, BOTTER DOC NV	7

COCKTAIL

PASSION STAR MARTINI Vodka, passion fruit puree, pineapple, Passoa, sugar syrup, prosecco	10.5
CLOUD NINE Pink gin, prosecco, lemon juice, freeze dried strawberries garnish	10.5

NIBBLES

Nocellara Olives (v, ve, gf)	4.5
Mini Cumberland sausages, honey and wholegrain mustard glaze	8
Crispy belly pork, roast pepper, balsamic & rosemary relish, toasted sesame(gf)	7.5
Freshly baked bread, oils, salted butter (v)	4

AVAILABLE SUNDAY

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.