

FESTIVE

STARTERS

BEETROOT-CURED SALMON Celeriac & apple remoulade, horseradish cream, dill oil (GF)	11
CAULIFLOWER, CHESTNUT & MUSHROOM SOUP Sherry drizzle, toasted seeds (V, Vegan, GF)	7.5
PAN-FRIED SCALLOPS Black pudding, roast onion & black garlic purée, sage butter, bacon lardons	11.5
BURRATA WITH PEPPERONATA Fresh basil, pepperonata sauce, garlic crouton	10
PRAWN & HOT SMOKED SALMON COCKTAIL Baby gem, Marie Rose, lemon, chive oil (GF)	11
HAGGIS BON BONS Creamed potato, onion caramel, braised swede and whiskey sauce	10
HAM CROQUETTES Spiced apple purée, pickled mustard seeds, potato, onion, nutmeg, breadcrumbs	9
TWICE-BAKED CHEESE SOUFFLÉ Port glaze, grapes, walnuts (V)	11

SALAD

HALSTON CHICKEN CAESAR Bacon, grilled hispi cabbage, cos lettuce, croutons, parmesan cheese & Caesar dressing	13.5
ROAST ROOT, BEETROOT & GOAT'S CHEESE Carrot, parsnip & beetroot with couscous, lentils, sunblush tomatoes, toasted seeds, herbs & maple dressing (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

PENNY BLUE

• FOOD & LOUNGE •

MAINS

ROAST TURKEY BOUDIN Wrapped in air dried ham, potato pavé, braised red cabbage, glazed carrots, sprouts, Yorkshire pudding & Halston gravy	20
SPICED CHICKEN KATSU CURRY White & wild rice, fried egg, pickled red onion, rich Katsu sauce with cranberry & winter spice	19
SLOW-COOKED LAMB BREAST Apricot & rosemary stuffing, colcannon, glazed roots, redcurrant & port reduction	25
CITRUS & GINGER GLAZED SALMON Roasted red pepper & courgette ragout, herb-crushed potatoes, cranberry & avocado chimichurri (GF)	23
FISH & CHIPS Beer battered haddock, triple cooked chips, pea mayo, tartare sauce	17
STICKY ORANGE-GLAZED PORK BURGER Pulled pork, cheddar, crispy bacon, cranberry relish, brioche bun, triple-cooked chips	17
PAN FRIED CAULIFLOWER 'STEAK' Pickled red cabbage purée, grilled cherry tomatoes, crispy onion rings & triple-cooked chips (V, VE)	18
ROAST PUMPKIN & RICOTTA CANNELLONI Sage butter, toasted seeds, maple glaze (V)	17

FROM THE GRILL

*CHATEAUBRIAND FOR TWO Braised celeriac, potato pavé, caramelised shin of beef croquette, sautéed chestnuts, seasonal greens, & Madeira & wild mushroom sauce <i>*Please note, our Chateaubriand is cooked to order, kindly allow a little extra time for preparation.</i>	70
PARMESAN-CRUSTED FISH OF THE DAY Wilted greens, grilled tomatoes, king prawn, braised potato, bay leaf & champagne velouté, herb oil (GF)	24

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

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.

MENU

DESSERT

HONEY, GINGER & VANILLA CRÈME BRÛLÉE Poached pear, almond biscuit (V)	8
STICKY TOFFEE PUDDING Butterscotch sauce, vanilla ice cream, spiced date & orange syrup (V)	7.5
PISTACHIO & WHITE CHOCOLATE TIRAMISU Mascarpone cream, espresso sponge, candied pistachio	8
BREAD & BUTTER PUDDING Dark chocolate & orange, white sauce, vanilla ice cream (V, VE)	7.5
BLACKBERRY & SLOE GIN LEMON POSSET Crisp meringue, winter berries (GF)	7
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
PIGS IN BLANKETS QTY 3	3
QTY 6	6
CRISPY HALLOUMI BITES, HONEY, THYME & CHILLI DRIZZLE (V, GF)	6
FRESHLY BAKED SOURDOUGH, SALTED BUTTER (V)	4

AVAILABLE TUESDAY TO SATURDAY

Available 12/11/25 to 11/01/26