

NIBBLES

NOCELLARA OLIVES (V, VE, GF)	5.0
CUMBERLAND SAUSAGE IN MANGO & MUSTARD GLAZE	6.0
CRISPY HALLOUMI BITES, HONEY, THYME & CHILLI DRIZZLE (V, GF)	6.0
FRESHLY BAKED SOURDOUGH, SALTED BUTTER (V)	4.0

SMALL PLATES

PERFECT TO START, OR TO SHARE

BURRATA WITH PEPPERONATA Fresh basil, peperonata sauce, garlic crouton	10.0
SEARED SCALLOPS Tandoori butter, mango lime puree, creme fraiche, coriander, mini poppadom's	12.0
CONFIT DUCK SALAD Orange & pomegranate salad, soy sauce dressing	12.5
BEER BATTERED COD Caper & lemon dressed salad	10.0
HAGGIS BON BONS Neeps & tatties, braised onions, whisky cream sauce	9.5
HOT HONEY GLAZED PORK BELLY Apple purée, pickled mustard seeds (GF)	9.5
TWICE-BAKED CHEESE SOUFFLÉ Parmesan custard, spiced tomato chutney	10.5
SEARED KING PRAWNS Mild piri butter, lemon & parsley, warm sourdough	12.5
CRISP ONION BHAJI Red lentil dhal, coriander, cucumber raita (V, VE)	9.5
ROASTED CARROT SOUP Orange oil, creme fraiche, sourdough bread, butter (V,)	7.8
CHILLI ROAST CHERRY TOMATOES Garlic oil, fresh herbs, toasted sourdough (V, VE)	8.5

PENNY BLUE SMALL PLATES OFFER
TUESDAY TO FRIDAY | 12-3PM
TUESDAY & THURSDAY FROM 4PM
ANY THREE SMALL PLATES – £25

Available 16/01/26 to 18/03/26
TUESDAY TO SATURDAY MAIN MENU

PENNY BLUE

• FOOD & LOUNGE •

M E N U

HOUSE SELECTION

Choose your dish, then add sides & sauces to finish your plate.
All dishes served with roast tomatoes & cauliflower purée.

PAN FRIED CAULIFLOWER 'STEAK' (V, VE, GF) Toasted almonds, chimichurri	13.5
8 OZ PICANHA STEAK (GF)	16.0
10 OZ RIB EYE DRY AGED STEAK (GF)	27.0
8 OZ FILLET STEAK (GF)	30.0
GRILLED WHITE FISH OF THE DAY (GF)	16.0
BREADED CHICKEN BREAST	14.5
SURF YOUR DISH ADD KING PRAWNS & CALAMARI IN GARLIC, LIME & PARSLEY BUTTER (GF)	7.0

SIDES

ANY TWO SIDES 7.5

TRIPLE COOKED CHIPS (V, VE, GF)	5.0
SWEET POTATO FRIES (V, VE, GF)	5.0
FRENCH FRIES (V, VE, GF)	5.0
PICKLED ONION RINGS (V)	4.0
CREAMY MAC & CHEESE, GARLIC CRUMB	5.0
SAUTÉED SEASONAL GREENS (V, GF)	4.2
TRUFFLE CREAMED POTATOES (V, GF)	5.0
NEW POTATOES, HERB BUTTER & CHIVES (V, GF)	4.5
GRILLED HISPI CAESAR SALAD	4.5

SAUCES

3.0 EACH

MUSHROOM DIANE (GF)	THREE CHEESE (V)
PEPPERCORN (GF)	WHISKY CREAM (GF)
CHABLIS WHITE WINE CREAM (V)	GARLIC BUTTER (V, GF)
TOMATO THYME (V, VE, GF)	KATSU CURRY

(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.

MAINS

CHICKEN KATSU CURRY Breaded chicken breast, white & wild rice, fried egg, pickled red onion, Katsu sauce	19.5
LEMON & GINGER GLAZED SALMON Herb-crushed potatoes, courgette & red pepper ragù (GF)	23.0
PENNY BLUE BURGER CHOOSE BEEF PATTY OR BREADED CHICKEN Swiss cheese, crisp bacon, caramelised onion, peppercorn mayo, triple cooked chips, brioche bun	18.5
FISH & CHIPS Beer battered haddock, triple cooked chips, pea mayo, tartare sauce	18.5
BROAD BEAN, PEA & ASPARAGUS PASTA Basil, lemon, confit garlic, olive oil	17.5
CHARRED HISPI, BEETROOT & ROASTED VEGETABLE SALAD Whipped feta, toasted seeds, honey & herb oil (V, GF)	14.5
ADD BREADED CHICKEN	4.0
KING PRAWNS (GF)	5.0
PICANHA STEAK SLICES (GF)	5.0

DESSERTS

HOUSE CHEESECAKE Raspberry & white chocolate (V)	7.5
WEST WALLS STOUT CAKE Made with West Walls Brew Co Stout & Lakes Double Jersey ice cream (V)	8.0
CLASSIC CRÈME BRÛLÉE With date & toffee croutons (V)	8.0
LEMON MERINGUE ETON MESS Whipped coconut cream, toasted nut flakes, lemon gel, pineapple, Lakes mango sorbet (V, VE, GF)	8.0
WALNUT WHIP Chocolate mousse, whipped marshmallow, salted caramel, toasted walnut (GF)	8.5
LOCAL CHEESES SERVED ON CRACKERS Oak smoked cheddar with a brambly apple ginger jelly Nanny McBrie & vanilla cherry compote Binsey Red with grilled balsamic fig (V)	7.5
ADD SOMMELIER'S DESSERT WINE DUO Ruby Fine Port 50ml Carmes de Rieussec Sauternes 2019 50ml	16.0