

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

**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 •

## MENU

### 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)	13.5
Toasted almonds, chimichurri	
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

### LEMON & GINGER GLAZED SALMON

Herb-crushed potatoes, courgette & red pepper ragù (GF)

### PENNY BLUE BURGER

CHOOSE BEEF PATTY OR BREADED CHICKEN

Swiss cheese, crisp bacon, caramelised onion, peppercorn mayo, triple cooked chips, brioche bun

### FISH & CHIPS

Beer battered haddock, triple cooked chips, pea mayo, tartare sauce

### BROAD BEAN, PEA & ASPARAGUS PASTA

Basil, lemon, confit garlic, olive oil

### CHARRED HISPI, BEETROOT & ROASTED VEGETABLE SALAD

Whipped feta, toasted seeds, honey & herb oil (V, GF)

ADD

BREADED CHICKEN	4.0
KING PRAWNS (GF)	5.0
PICANHA STEAK SLICES (GF)	5.0

### DESSERTS

#### HOUSE CHEESECAKE

Raspberry & white chocolate (V)

#### WEST WALLS STOUT CAKE

Made with West Walls Brew Co Stout & Lakes Double Jersey ice cream (V)

#### CLASSIC CRÈME BRÛLÉE

With date & toffee croutons (V)

#### LEMON MERINGUE ETON MESS

Whipped coconut cream, toasted nut flakes, lemon gel, pineapple, Lakes mango sorbet (V, VE, GF)

#### WALNUT WHIP

Chocolate mousse, whipped marshmallow, salted caramel, toasted walnut (GF)

#### 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)

ADD

#### SOMMELIER'S DESSERT WINE DUO

Ruby Fine Port 50ml

Carmes de Rieussec Sauternes 2019 50ml

19.5

23.0

18.5

18.5

17.5

14.5

4.0

5.0

5.0

7.5

8.0

8.0

8.0

8.5

7.5

16.0