

# PENNY BLUE

FOOD & LOUNGE

## SUNDAY MENU

### 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

Available 18/01/26 to 15/03/26

SUNDAY MENU

### SUNDAY ROAST

*All served with creamed potato, beef dripping  
roast potatoes, Yorkshire pudding, seasonal  
vegetables, Halston gravy*

ROAST PICHANA BEEF	20.0
ROAST CHICKEN BREAST	20.0
ROAST HONEY GLAZED HAM	20.0
ALL THREE MEAT ROAST	25.0
PAN FRIED CAULIFLOWER 'STEAK' (V) Served with creamed potatoes, seasonal vegetables, Yorkshire pudding, gravy	17.5

### SIDES

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
CAULIFLOWER CHEESE (V)	6.0
SAUTÉED SEASONAL GREENS (V, GF)	4.2

(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	16.0
Ruby Fine Port 50ml Carmes de Rieussec Sauternes 2019 50ml	