

# PENNY BLUE

## FOOD & LOUNGE

### 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 purée, 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)	

## 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)	17.5

Served with creamed potatoes, seasonal vegetables, Yorkshire pudding, gravy

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	19.5
Breaded chicken breast, white & wild rice, fried egg, pickled red onion, Katsu sauce	
LEMON & GINGER GLAZED SALMON	23.0
Herb-crushed potatoes, courgette & red pepper ragù (GF)	
PENNY BLUE BURGER	18.5
CHOOSE BEEF PATTY OR BREADED CHICKEN	
Swiss cheese, crisp bacon, caramelised onion, peppercorn mayo, triple cooked chips, brioche bun	
FISH & CHIPS	18.5
Beer battered haddock, triple cooked chips, pea mayo, tartare sauce	
BROAD BEAN, PEA & ASPARAGUS PASTA	17.5
Basil, lemon, confit garlic, olive oil	
CHARRED HISPI, BEETROOT & ROASTED VEGETABLE SALAD	14.5
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	7.5
Raspberry & white chocolate (V)	
WEST WALLS STOUT CAKE	8.0
Made with West Walls Brew Co Stout & Lakes Double Jersey ice cream (V)	
CLASSIC CRÈME BRÛLÉE	8.0
With date & toffee croutons (V)	
LEMON MERINGUE ETON MESS	8.0
Whipped coconut cream, toasted nut flakes, lemon gel, pineapple, Lakes mango sorbet (V, VE, GF)	
WALNUT WHIP	8.5
Chocolate mousse, whipped marshmallow, salted caramel, toasted walnut (GF)	
LOCAL CHEESES SERVED ON CRACKERS	7.5
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	