

the festive

MENU

2026

WEDNESDAY 18 NOVEMBER – SUNDAY 10 JANUARY

PENNY BLUE · THE HALSTON

CARLISLE · 01228 210240

WELCOME

Make a night of it

Welcome to Penny Blue, inside The Halston — Carlisle's luxury hotel in a stunningly restored former post office in the heart of the city.

Stay for handcrafted cocktails, plates from our open kitchen, and an unhurried evening — or extend it with an overnight stay in one of our luxury apartments or hotel-style rooms.

A NOTE ON THE MENU

Our **Steaks & Grill** are served Tuesday to Saturday.
Sunday Roast is served on Sundays only.
Our **Party Package** is for tables of ten or more, and is not available New Year's Eve.
Our **Festive Menu** runs Wednesday 18 November to Sunday 10 January.
Please ask for our **drinks list**.

TO BEGIN

NIBBLES

to start or to share

Light bites — perfect with a drink, or to share before mains.

BREAD & SALTED BUTTER V — 4.5
Freshly baked, warm from the oven.

FESTIVE BREAD & THREE BUTTERS V — 7.5
Garlic oil & fresh herbs, with salted, cranberry and sage brown butters.

NOCELLARA OLIVES V · VE · GF — 5.0

PIGS IN BLANKETS — 6.0
Chipolatas wrapped in maple bacon, honey glaze.

GLAZED BELLY PORK — 6.0
Balsamic & rosemary relish.

CRISPY HALLOUMI BITES V · GF — 7.5
Cranberry, thyme & chilli drizzle.

APERITIFS

to begin

TAITTINGER BRUT RESERVE	125ml · 15.5
BOTTER PROSECCO DOC	125ml · 7.5
HUGO SPRITZ	11.0

V *Vegetarian* · VE *Vegan* · GF *Gluten Free. We can accommodate some dietary requirements with prior warning — all kitchens handle the main allergens.*

PARTY PACKAGE

two ways to do it

For tables of ten or more, at lunch, dinner and on Sundays. Not available New Year's Eve. A chosen selection of five starters, five mains and three desserts — ask for the packages card.

SERVED TUE 1 DEC – SUN 10 JAN

TABLES OF TEN OR MORE

the party package

£55 per guest

THREE COURSES · LUNCH, DINNER & SUNDAYS

£50 TWO COURSES · SUNDAYS ONLY

- PROSECCO 125ML OR PERONI 330ML ON ARRIVAL
- THREE COURSES FROM THE SET MENU
- HALF A BOTTLE OF HOUSE WINE OR PROSECCO EACH
- CHRISTMAS NOVELTIES

BEFORE YOU SIT DOWN

Available Tuesday to Sunday. Pre-order required, with a £15 deposit per guest — non-refundable and non-transferable, deducted from your final bill. Set three courses, no substitutions. Local cheese & biscuits in place of dessert, £5 per guest supplement. Add regular tea or Nespresso coffee & festive fudge for £4.50 a head. On Sundays the picanha steak is replaced by our roast beef Sunday dinner, and two courses are available at £50 — starter & main, or main & dessert.

TO BOOK

Speak to the team, call **01228 210241** or email **pennyblue@thehalston.com**. December books up early. Penny Blue sits within The Halston, so your party can stay the night upstairs — ask us about rates when you book.

STARTERS

the first course

MUSHROOM, CHESTNUT & SHERRY SOUP V — 7.5

Served with crusty bread & butter.
Pair with Wente Morning Fog Chardonnay ·
175ml 12.5 · bottle 50

TOAD IN THE HOLE — 10.5

Cumberland sausage glazed in thyme honey, crispy Yorkshire puddings, sticky red wine onion gravy, champ creamed potatoes & parsnip crisps.
Pair with Sea Mountain Limestone Shiraz · 175ml 7.5 · bottle 31

SEARED SCALLOPS GF — 11.5

Finished with lime, braised chorizo, sweet potato purée & textures of tomato.
Pair with Ugalde Blanco Rioja · 175ml 8.0 · bottle 33

BLACK GARLIC BRAISED BABY LEEKS — 10.0

Poached egg, hollandaise, crispy pancetta & black pudding crumb.
Pair with Hervé Azo Petit Chablis · 175ml 12.5 · bottle 50

SEAFOOD COCKTAIL GF — 11.5

King prawn, crab & crayfish, cocktail sauce, grated egg, dressed avocado, compressed cucumber, little gem & tomato salsa.
Pair with River Deep Marlborough Sauvignon Blanc ·
175ml 8.5 · bottle 35

ROAST SEASONAL SQUASH V · VE — 9.5

Crispy maitake mushroom, cauliflower bread sauce, wild mushroom & rosemary tea, toasted seed dukkah.
Pair with Le Grand Noir Viognier · 175ml 8.5 · bottle 35

WHIPPED GOATS CHEESE & ROAST FIG V — 9.5

Cranberry chutney, orange-infused maple syrup, toasted pecans & sourdough fingers.
Pair with Domaine Chollet Pouilly-Fumé Tradition · bottle 55

BEETROOT CURED SALMON — 10.5

Beetroot tartare, apple purée & herb crème fraîche.
Pair with Geografico Vermentino Toscana · 175ml 9.0 · bottle 37

PEAR WILLIAM POTATOES V — 8.5

Coated in almond crumb, braised celeriac & blue cheese sauce.
Pair with Willowglen Gewürztraminer Riesling ·
175ml 8.0 · bottle 31

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MAINS
from the kitchen

Heartier plates — ideal on their own or with one of our sides.

ROAST TURKEY DINNER — 23.0
Apricot & sage stuffing, pigs in blankets, roast potatoes, Yorkshire pudding, crushed roots, sticky red cabbage & gravy.
Pair with Domaine A & C Sparr Pinot Noir · 175ml 12.0 · bottle 50

CONFIT BELLY PORK GF — 21.5
Spices, orange & ginger, roast chantenay carrots, sautéed broccoli & broad beans, cabbage creamed potatoes, wholegrain mustard jus.
Pair with Le Grand Noir Viognier · 175ml 8.5 · bottle 35

GRILLED TERIYAKI SALMON — 21.5
Thyme roast new potatoes & root vegetables, sesame broccoli, cranberry honey sauce.
Pair with Bruno Lafon Le Fruit Défendu · 175ml 8.5 · bottle 35

CHICKEN KATSU CURRY — 19.5
Breaded chicken breast, white & wild rice, fried egg, pickled red onion, Katsu sauce.
Pair with Willowglen Gewürztraminer Riesling · 175ml 8.0 · bottle 31

FISH & CHIPS — 19.5
Beer battered haddock, triple cooked chips, pea mayo, tartare sauce.
Pair with Botter Prosecco DOC · 125ml 7.5 · bottle 29

FESTIVE BEEF BURGER — 19.5
Patty topped with pulled beef, maple bacon, brie & cranberry sauce in a toasted rosemary focaccia, triple cooked chips.
Pair with Oltre Piano Primitivo Salento · 175ml 8.0 · bottle 34

PAN ROAST ROMANESCO CAULIFLOWER V · VE — 19.5
Black garlic & hazelnut dressing, thyme roast new potatoes, sage jus, roast vegetables & sticky red cabbage purée.
Pair with Altano Douro Organic · 175ml 8.5 · bottle 36

BUTTERNUT SQUASH & GOATS CHEESE SALAD V — 17.5
Cranberry, toasted pecans, winter greens, spiced quinoa & pumpkin seeds, apple cider honey mustard dressing.
Pair with Geografico Vermentino Toscana · 175ml 9.0 · bottle 37

FROM THE GRILL — TUES - SAT

STEAKS & GRILL

choose, then build

All served with roast tomatoes & cauliflower purée.
Build it out with sides & sauces below.

8oz PICANHA STEAK GF — 17.0
Pair with Alto de Mayo Malbec · 175ml 8.5 · bottle 36

10oz RIB-EYE DRY-AGED GF — 27.0
Pair with Ugalde Reserva Rioja · 175ml 9.5 · bottle 40

8oz FILLET STEAK GF — 30.0
Pair with Château Laroze Saint-Émilion Grand Cru · 175ml 16.5 · bottle 65

BREADED CHICKEN BREAST — 17.0
Pair with Vivolo Pinot Grigio · 175ml 7.5 · bottle 31

GRILLED WHITE FISH OF THE DAY GF — 16.0
Pair with Hervé Azo Petit Chablis · 175ml 12.5 · bottle 50

CAULIFLOWER 'STEAK' V · VE · GF — 13.5
Toasted almonds, chimichurri.
Pair with Altano Douro Organic · 175ml 8.5 · bottle 36

SURF YOUR DISH — *add prawns & calamari* — + £7.0

SIDES — *any two for £7.50*

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
CHARRED LITTLE GEM & GREEN APPLE SALAD V	4.5

Mustard dressing & sage and onion crumb.

STICKY RED CABBAGE V · GF — 4.5

SAUCES — £3.0 EACH

MUSHROOM DIANE GF
PEPPERCORN GF
TOMATO THYME V · VE · GF
THREE CHEESE V
WHISKY CREAM GF
GARLIC BUTTER V · GF
KATSU CURRY

SUNDAYS ONLY

SUNDAY ROAST

a Carlisle tradition

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

ROAST TURKEY & ALL THE TRIMMINGS FESTIVE — 23.0
Apricot & sage stuffing, pigs in blankets & cranberry sauce.

ROAST PICANHA BEEF — 21.0

ROAST HONEY GLAZED HAM — 21.0

ALL THREE MEAT ROAST — 26.0
Beef, turkey & honey-glazed ham, all the trimmings.

PAN-FRIED CAULIFLOWER STEAK V — 18.0
Crispy kale, chimichurri, all the trimmings & veggie gravy.

Sunday Roast is served on Sundays only.
Steaks & Grill are not available on Sundays.

SUNDAY SIDES

CAULIFLOWER CHEESE V	6.0
PIGS IN BLANKETS	6.0
STICKY RED CABBAGE V · GF	4.5
PICKLED ONION RINGS V	4.0
TRIPLE COOKED CHIPS V · VE · GF	5.0
SAUTÉED SEASONAL GREENS V · GF	4.2

DESSERTS

a sweet finish

ICED TIRAMISU v — 8.5
Farrer's espresso, mascarpone, cocoa.

GRAND MARNIER TREACLE PUDDING v — 8.5
Ginger-spiced, with caramelised apricot & homemade custard.

TOASTED CHOCOLATE S'MORE CHEESECAKE v — 8.5
Torched marshmallow, biscuit crumb.

EGGNOG CRÈME BRÛLÉE v — 8.5
With parkin biscuits.

BLACK FOREST CHOCOLATE MOUSSE V · VE · GF — 8.5
Coconut chantilly, toasted coconut & chocolate shavings.

HOMEMADE ICE CREAM — 6.5
Two scoops — please ask for today's flavours & dietary options.

AFFOGATO V · GF — 6.5
Vanilla ice cream drowned in a shot of Farrer's espresso. Add Disaronno + £3.

LOCAL CHEESE & BISCUITS v — 12.5
A selection of local cheeses, served with crackers, local chutney, butter and apple & ginger jelly.

REGULAR TEA OR NESPRESSO COFFEE & FESTIVE FUDGE — 4.5

SOMMELIER'S ADD

to finish

Graham's 10 Year Old Tawny Port	75ml · 8.0
Principe de Viana Vendimia Tardía, late-harvest	75ml · 7.0

HOT DRINKS

COFFEE & TEA
brewed in Cumbria

Farrer's Tea & Coffee — Cumbria since 1819.

COFFEE

ESPRESSO	2.9
DOUBLE ESPRESSO	3.5
AMERICANO	3.8
CAPPUCCINO	4.1
CAFÉ LATTE	4.1
VANILLA LATTE	4.1
FLAT WHITE	3.9
ESPRESSO MACCHIATO	3.2
MOCHA	4.6
ICED LATTE	4.2
CHAI LATTE	4.3

Cinnamon, ginger & cardamom blended with silky milk.

LUXURY HOT CHOCOLATE	4.5

Vinci chocolate, steamed milk & fresh whipped cream.

MONIN SYRUP	0.7

Please ask for flavours.

EXTRA ESPRESSO SHOT	0.6
EXTRA JUG OF MILK	1.0
SOYA, COCONUT OR OAT	0.5

TEA

	POT FOR ONE
AFTERNOON BLEND	3.2

Ceylon, Indian & China — bright, amber, brisk.

DECAFFEINATED CEYLON	3.2

Mellow with a sweet finish.

EARL GREY	3.3

Delicate, fragrant, with a hint of bergamot.

LAKELAND SPECIAL	3.5

Large leaf, mellow & sweet aftertaste.

CAMOMILE	3.7

Fresh, sweet, flowery, caffeine free.

PEPPERMINT GREEN	3.7

Refreshing brew with menthol flavour.

LEMONGRASS & GINGER	4.4

Citrusy and fiery.

COCKTAILS

made from scratch

Handcrafted, fresh, with a splash of mischief.

PASSIONSTAR MARTINI 11.0
Vodka, passion fruit, pineapple, Passoa, prosecco.

ESPRESSO MARTINI 11.0
Vanilla vodka, Kahlúa, sugar syrup, espresso.

NEGRONI 11.0
Gin, Campari, Martini Rosso, orange peel.

OLD FASHIONED 11.0
Bourbon, bitters, brown sugar, orange twist.

CLASSIC MARGARITA 10.0
Blanco tequila, triple sec, lime, salt rim.

PENNY BLACK 12.0
Sparkling wine, Cassis, Chambord, blackberry.

MOJITO 11.0
Rum, lime, mint, soda.

DARK & STORMY 11.0
Rum, ginger beer, lime, Angostura.

APEROL SPRITZ 10.0
Prosecco, Aperol, soda, orange.

HUGO SPRITZ 11.0
St-Germain, prosecco, mint, soda, lime.

FESTIVE

SEASONAL

GINGERBREAD ESPRESSO MARTINI 12.0
Vanilla vodka, Kahlúa, Farrer's espresso, gingerbread.

CLEMENTINE 75 12.0
Gin, clementine, sugar syrup & Taittinger.

WINTER PENNY BLACK 12.0
Sparkling wine, Cassis, Chambord & mulled blackberry.

HALSTON MULLED WINE 7.5
Red wine warmed with orange, cinnamon & clove. Served hot.

CHAMPAGNE & WHITE

fizz, then white

All wines by the glass are also available in 125ml – please ask.

CHAMPAGNE

125ML / BTL

TAITTINGER BRUT RESERVE 15.5 / 75
FRANCE · brioche, white peach & a fine mousse

TAITTINGER BRUT PRESTIGE ROSÉ 85
FRANCE · red berries, fresh & elegant

POL ROGER BRUT RÉSERVE 80
FRANCE · rich and toasty with crisp citrus

CHAMPAGNE CONSTANTINE TRISILICE 70
FRANCE · bright citrus, fresh & lively

POL ROGER CUVÉE SIR WINSTON CHURCHILL 290
FRANCE · the house prestige cuvée — deep & complex

TAITTINGER MAGNUMS 150 / 175
FRANCE · 1.5 LITRES · Brut Reserve or Rosé Prestige, for the table

SPARKLING

125ML / BTL

BOTTER PROSECCO DOC 7.5 / 29
ITALY · pear, apple & light florals

GRATIEN & MEYER CRÉMANT DE LOIRE BRUT 9.0 / 40
LOIRE, FRANCE · champagne method, crisp green apple

GRATIEN & MEYER CRÉMANT DE LOIRE ROSÉ 9.0 / 40
LOIRE, FRANCE · strawberries & cream

NYETIMBER CUVÉE CHÉRIE DEMI-SEC 90
ENGLAND · gently sweet, honey & orchard fruit

WHITE WINE

175ML / BTL

SEÑORÍO DE AYANZ BLANCO 7.0 / 29
SPAIN · HOUSE WHITE · fresh, light & easy-drinking

VIVOLO PINOT GRIGIO 7.5 / 31
ITALY · crisp pear & lemon

WILLOWGLEN GEWÜRZTRAMINER RIESLING 8.0 / 31
AUSTRALIA · off-dry, lychee & lime

UGALDE BLANCO RIOJA 8.0 / 33
SPAIN · citrus & stone fruit, fresh finish

RIVER DEEP MARLBOROUGH SAUVIGNON BLANC 8.5 / 35
NEW ZEALAND · zesty gooseberry & passion fruit

LE GRAND NOIR VIOGNIER 8.5 / 35
FRANCE · apricot & peach, soft & round

GEOGRAFICO VERMENTINO TOSCANA 9.0 / 37
ITALY · citrus, herbs & a saline edge

HERVÉ AZO PETIT CHABLIS 12.5 / 50
BURGUNDY, FRANCE · steely, mineral & green apple

WENTE MORNING FOG CHARDONNAY 12.5 / 50
CALIFORNIA · creamy, ripe apple & gentle oak

DOMAINE CHOLLET POUILLY-FUMÉ TRADITION 55
LOIRE, FRANCE · ORGANIC · flinty, citrus & elderflower

RED & ROSÉ

poured with care

All wines by the glass are also available in 125ml – please ask.

RED WINE

175ML / BTL

SEÑORÍO DE AYANZ TINTO — 7.0 / 29
SPAIN · HOUSE RED · soft red fruit, easy-drinking

SEA MOUNTAIN LIMESTONE SHIRAZ — 7.5 / 31
SOUTH AFRICA · dark plum & black pepper

OLTRE PIANO PRIMITIVO SALENTO — 8.0 / 34
ITALY · ripe, jammy & velvety

ALTO DE MAYO MALBEC — 8.5 / 36
ARGENTINA · blackberry, violet & smooth tannins

ALTANO DOURO ORGANIC — 8.5 / 36
PORTUGAL · ORGANIC · dark fruit & warm spice

UGALDE RESERVA RIOJA — 9.5 / 40
SPAIN · oak-aged, cherry & vanilla

DOMAINE A & C SPARR PINOT NOIR — 12.0 / 50
ALSACE, FRANCE · ORGANIC · light, cherry & raspberry

CHÂTEAU LAROZE SAINT-ÉMILION GRAND CRU — 16.5 / 65
BORDEAUX, FRANCE · Merlot-led, plum & cedar

PAPARUDA MERLOT — 30
ROMANIA · soft plum & red berries

CHÂTEAU MUSAR — 75
LEBANON · a cult classic — spice, dried fruit & leather

ROSÉ

175ML / BTL

SEÑORÍO DE AYANZ ROSADO — 7.0 / 29
SPAIN · HOUSE ROSÉ · dry, fresh strawberry

ROUTE 88 WHITE ZINFANDEL — 7.5 / 30
CALIFORNIA · sweet, soft summer berries

BRUNO LAFON LE FRUIT DÉFENDU — 8.5 / 35
FRANCE · pale, dry & redcurrant

WHISPERING ANGEL — 60
CÔTES DE PROVENCE · pale, dry & elegant

DESSERT & PORT

75ML / BTL

PRINCIPE DE VIANA VENDIMIA TARDÍA — 7.0 / 36
NAVARRA, SPAIN · 50CL · late harvest, honeyed & sweet

GRAHAM'S 10 YEAR OLD TAWNY PORT — 8.0 / 55
PORTUGAL · nutty, caramel & dried fig

BEER & CIDER

properly poured

Thoughtfully chosen.

DRAUGHT

½ PINT / PINT

PORETTI — 3.5 / 6.5
Crisp Italian lager, delicate hops. Italy 4.8%

KRONENBOURG BLANC — 3.8 / 7.0
French wheat beer, citrus & coriander. France 5%

GUEST BEER — 3.8 / 7.0
A rotating guest on tap — ask the team what's pouring.

HAWKSTONE IPA — 4.0 / 7.5
English IPA, citrus & pine. Cotswolds 4.8%

GUINNESS — 3.5 / 6.5
Iconic Irish stout, creamy head. Dublin 4.1%

HAWKSTONE CIDER — 4.0 / 7.5
Crisp Cotswolds cider, medium dry. England 5%

BOTTLES

PERONI NASTRO AZZURRO — 5.5
Italy 5% · 330ml

CORONA EXTRA — 5.5
Mexico 4.5% · 330ml

REKORDERLIG STRAWBERRY-LIME — 6.3
Sweden 4% · 500ml

REKORDERLIG WILD BERRIES — 6.3
Sweden 4% · 500ml

LUCKY SAINT UNFILTERED — 5.4
UK 0.5% · 330ml

KRONENBOURG 1664 ALC-FREE — 5.2
France 0.0% · 330ml

GUINNESS 0.0 — 5.5
Ireland 0.0% · 440ml

GIN

ask for a pairing

From crisp London drys to wild botanicals — gin is our heartland.

CLASSIC

	25ML / 50ML
TANQUERAY LONDON DRY *43.1%*	3.9 / 7.2
HENDRICK'S GIN *41.4%*	4.6 / 8.7
THE BOTANIST ISLAY DRY *46%*	5.0 / 9.5

CUMBRIAN & CRAFT

	25ML / 50ML
THE LAKES DISTILLERY *46%*	5.2 / 9.7
LAKELAND MOON ELDERFLOWER *40%*	5.1 / 9.7

MODERN & FLAVOURED

	25ML / 50ML
BROCKMANS SMOOTH *40%*	4.9 / 9.3
MALFY ROSA PINK GRAPEFRUIT *41%*	4.9 / 9.3
EDINBURGH RASPBERRY *40%*	5.1 / 9.7
WHITLEY NEILL RHUBARB & GINGER *41.3%*	4.9 / 9.3

ALCOHOL-FREE

	25ML / 50ML
SEEDLIP GROVE 42 *0.0% · 50ml*	4.8

MIXERS · FEVER TREE 200ML

Light Tonic · Indian Tonic · Ginger Ale · Elderflower Tonic · Mediterranean Tonic · Lemonade · Soda Water

WHISKY

borderland spirits

Where English charm meets Scottish spirit.

	25ML / 50ML
GLENLIVET FOUNDER'S RESERVE *Single malt, Speyside, American oak. 40%*	5.0 / 9.5
GLENFIDDICH 12 *Speyside, American & European oak. 12 yr · 40%*	5.5 / 10.5
HIGHLAND PARK 12 *Orkney Islands, sherry-seasoned oak. 12 yr · 40%*	5.5 / 10.5
TALISKER 10 *Isle of Skye, American oak. 10 yr · 45.8%*	6.0 / 11.5
LAPHROAIG 10 *Isle of Islay, bourbon cask. 10 yr · 40%*	5.5 / 10.5
MAKER'S MARK *American bourbon, charred oak. 45%*	4.5 / 8.5
JAMESON *Blended Irish, triple distilled. 40%*	3.8 / 7.0
JOHNNIE WALKER BLACK *Blended Scotch. 12 yr · 40%*	4.3 / 8.0
JACK DANIEL'S *Tennessee, charcoal mellowed. 40%*	3.8 / 7.0
YAMAZAKI DISTILLER'S RESERVE *Japan — Bordeaux wine & sherry casks. 43%*	10.0 / 19.0

TEQUILA

agave gold

From smooth silvers to rich reposados — sip slow, shoot bold.

TEQUILA	25ML / 50ML
OLMECA SILVER *35%*	3.8 / 7.0
EL JIMADOR SILVER *38%*	4.0 / 7.5
ALTO REPOSADO *38%*	4.5 / 8.5
PATRÓN REPOSADO *40%*	6.5 / 12.5
MIIXA100 SILVER (CUMBRIA) *38%*	5.0 / 9.5
MIIXA100 CAFÉ *Coffee tequila · 35%*	4.5 / 8.5
MEZCAL VIDA DEL MAGUEY *Smoky, Oaxaca · 42%*	6.5 / 12.5

NO & LOW

SOFT & SOBER

zero compromise

Bold flavour, fresh ingredients, no alcohol.

CLASSIC SOFTS

COCA COLA 3.9
330ml

COKE ZERO 3.9
330ml

FEVER TREE 3.8
200ml — Light Tonic, Indian Tonic, Ginger Ale, Elderflower, Mediterranean, Lemonade, Soda Water.

J2O 3.8
275ml

STILL WATER 2.9 / 4.9
330ml / 750ml

SPARKLING WATER 2.9 / 4.9
330ml / 750ml

FRESH JUICE 3.5
250ml — please ask for flavours.

CRAFT SOFTS

ZINGI BEAR SWITCHEL 5.0
Lake District organic ginger beer — honey, lemon, cider vinegar & sea salt. 330ml.

FENTIMANS RHUBARB 4.5
Botanical sparkling lemonade. 275ml.

FENTIMANS MANDARIN & SEVILLE 4.5
Mandarin & Seville oranges, ginger & herbal extracts. 275ml.

FENTIMANS ELDERFLOWER 4.5
Lightly sparkling, floral, fresh cucumber. 275ml.

ALC-FREE WINE

		175ML / BTL
VALLFORMOSA CAVA 0%	*Spain*	24
LE GRAND NOIR RED 0%	*France*	5.5 / 21
LE GRAND NOIR WHITE 0%	*France*	5.5 / 21

MOCKTAILS

0 BRAMBLE 7.5

CRANBERRY BRAMBLE 7.5

THE HALSTON STAR 6.5

AFTER DESSERT?

stay the night

Penny Blue sits within The Halston — Carlisle's award-winning luxury hotel. Round off the evening with a stay in one of our apartments or hotel-style rooms, just upstairs.

PENNY BLUE

RESERVE

THEHALSTON.COM

01228 210240

a stamp of history

Penny Blue Bar & Restaurant sits within The Halston — Carlisle's old post office, reborn as a contemporary city-centre destination.

Closed Christmas Day, open Monday 28 December. For full Christmas opening hours, please see our website.

THE HALSTON · CARLISLE CA1 1AB

01228 210240 · PENNYBLUECARLISLE.COM

FOLLOW ON INSTAGRAM & FACEBOOK