

## COCKTAILS

### PASSION STAR MARTINI

Vodka, passion fruit puree, pineapple, Passoa, sugar syrup, prosecco

### ESPRESSO MARTINI

Vodka, Kahula, sugar syrup, Halston double espresso

### PENNY BLACK

Chambord, elderflower liquor, Prosecco

### MOJITO

Havana Special, Havana 3, sugar Syrup, soda, lime, mint

### NEGRONI

Gin, Campari, Martini Rosso

### APEROL SPRITZ

Aperol, prosecco, soda, orange garnish

### STRAWBERRY AMARETTO SOUR

Amaretto, strawberry puree, lemon, sugar

### FRENCH MARTINI

Vanilla vodka, Chambord, pineapple juice

### PINK VELVET

Pink gin, vodka, candy syrup, strawberry puree, lemondade

### LIMONCELLO MARGARITA

Tequila, limoncello, lime juice, sugar syrup

### BRAMBLE

Gin, lemon juice, Creme De Cassis

### OLD FASHIONED

Bourbon, brown sugar, Angostura Bitters, soda dash optional

### WHITE RUSSIAN

Vodka, Kahlua, milk

## MOCKTAILS

### 0% BRAMBLE

Ceders 0% gin, sugar syrup, lemon juice, grenadine

### STRAWBERRY PUNCH

Strawberry, honey, mint, tonic

### PASSION STAR 0%

Pineapple juice, passionfruit & sugar syrup



## NIBBLES

10.5

**NOCELLARA OLIVES** (v, ve, gf)

4.5

**PIGS IN BLANKETS WITH A CUMBERLAND SAUCE GLAZE**

8

10

**CHILLI CHEDDAR FONDUE FOAM & NACHOS** (v)

7.5

10.5

**BRIE MOUSSE, PEAR & APPLE CHUTNEY, SEA SALT ROSEMARY STRAWS** (v)

7

9.5



10

9.5

## STARTERS & SMALL PLATES

9

**WILD MUSHROOM & TRUFFLE RISOTTO**

10

With sauteed mushroom & parmesan cheese (gf)

9.5

**BURRATA, PECAN, PROSCIUTTO & PEAR SALAD**

11

Honey and mint herb oil (gf)

9.5

**TWICE BAKED GOATS CHEESE SOUFFLE**

10.5

Caramelised onion & thyme cream topped with goats' cheese and fig (v)

9.5

**CHICKEN LIVER PATE**

10.5

Halston chutney, sourdough & garden salad

10

**GIN CURED SALMON**

11

Chive potato salad, salt roasted beetroot, lumpfish roe, lime & herb dressing (gf)

10

**SPICED CARROT, COCONUT & LENTIL SOUP**

7.5

Sweet potato crisp, sourdough bread (v,ve)

7.5

**TOASTED SOURDOUGH BREAD**

4

Oils (v, ve)

6

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## SUNDAY ROAST

<b>ROAST PICANHA BEEF</b>	20
<b>ROAST BRITISH TURKEY</b>	20
<b>ROAST HAM</b>	19
<b>THREE MEAT ROAST</b>	25.5

ALL SERVED WITH CREAMED POTATO, BEEF DRIPPING ROAST POTATOES, YORKSHIRE PUDDING, SEASONAL VEGETABLES, HALSTON GRAVY

<b>NUT ROAST</b>	17.5
Served with creamed potato, Yorkshire pudding, seasonal vegetables, gravy	

ADD SUNDAY SIDES

<b>CAULIFLOWER CHEESE</b>	6
<b>PIGS IN BLANKETS</b>	8

## SALADS

<b>CLASSIC CHICKEN CAESAR SALAD</b>	13.5
Breaded chicken, croutons, romaine lettuce, creamy garlic anchovy dressing, Parmesan cheese	

<b>GRAIN &amp; GREEK SALAD</b>	12
Cucumber, tomato, red onion, Kalamata olives, roast peppers, cracked wheat, giant cous cous, chickpeas, oregano, lemon, olive oil & parsley dressing	

SALAD ADDITIONS

Breaded chicken 3.50 | King prawns 4.00 | Picanha steak 4.50 | Gin cured salmon 4.00



## SIDES

Shredded greens with cheese sauce (v, gf)	4
Beer battered onion rings (v)	4.5
Halston garden salad, French dressing (v, gf)	4
Charlotte potatoes with garlic & herb (v, gf)	4
Sweet potato fries (v, ve, gf)	5
Triple cooked chips (v, ve, gf)	

<b>SAUCES</b>	1.5 each
Garlic mayo   Blue cheese mayo   Parmesan and truffle oil	

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## BEER & CIDER ON DRAFT

<b>MADRI</b>	1/2 Pint	3/5.7
Spain 4.6%		
<b>PRAVHA</b>		2.8/5.3
Czech 4%		
<b>SALT JUTE SESSION IPA (GUEST)</b>		3.1/5.8
England 4.2%		
<b>ASPALL APPLE CIDER</b>		2.9/5.6
England 4.5%		
<b>SALT LOOM</b>		3.1/5.8
England 4%		
<b>GUINNESS</b>		3.1/5.8
Ireland 4.1%		

## BOTTLES

<b>PERONI</b>	4.5
5.1% 330ml	
<b>CORONA</b>	4.5
4.5% 330ml	
<b>CORONA 00</b>	3.6
0.05% 330ml	
<b>STAROPRAMEN</b>	4.8
5% 330ml	
<b>STAROPRAMEN ZERO</b>	3.6
0% 330ml	
<b>REKORDERLIG CIDER</b>	5.5
4% 500ml	
STRAWBERRY & LIME	
MANGO & RASPBERRY	
WATERMELON & LIME	
<b>REKORDERLIG CIDER 00</b>	4.2
0% 500ml	
STRAWBERRY & LIME	

## SOFT DRINKS

<b>COCA COLA 330ML</b>	2.8
<b>DIET COKE 330ML</b>	2.6
<b>FEVER TREE 275ML</b>	3
GINGER BEER   RASPBERRY LEMONADE   CLOUDY APPLE	
<b>FEVER TREE 200ML</b>	2
LIGHT TONIC   INDIAN TONIC   GINGER ALE   ELDERFLOWER TONIC   MEDITERRANEAN TONIC	
<b>J2O 275ML</b>	3
APPLE & RASPBERRY	
ORANGE & PASSIONFRUIT	
<b>FRESH JUICE 250ML</b>	3.5
<b>STILL WATER 330ML/750ML</b>	1.8/3.8
<b>SPARKLING WATER 330ML/750ML</b>	1.8/3.8

## RED WINE

175ml Btl

*Light & fruity*

### LE PETIT NOIR MERLOT

France

6.8/27

### DANCING FLAME GRAN RESERVA PINOT NOIR 2021

Chile

36

*Medium bodied, round & fruity*

### ROWLANDS BROOK SHIRAZ

Australia

7.1/29

### OLTRE PIANO PRIMITIVO SALENTO 2021

Italy

7.8/32

### RIOJA SANTIAGO RESERVA 2018

Spain

36

### MONTE ZOVO VALPOLICELLA 2021

Italy

48

*Full, Rich & Robust*

### SANTA DIGNA CABERNET SAUVIGNON 2019

Chile

34

### GOUGUENHEIM MALBEC 2022

Argentina

8.6/35

### CHATEAU TOUR BEL AIR 2019

France

44

### ALAIN JAUME GRAND VENEUR COTE DU RHONE ROUGE 2020

France

39

### CHATEAU PUY-BLANQUET SAINT- EMILION GRAND CRUZ 2015

France

60

### CHATEAUNEAUF-DU-PAPE LES GALETS DE LA BERTHAUDE 2021

France

70

## ROSE WINE

175ml Btl

### FOXCOVER WHITE ZINFANDEL

USA

6.9/28

### AMORI PINOT GRIGIO ROSÉ 2022

Italy

7.4/30

### WHISPERING ANGEL CÔTES DE PROVENCE ROSÉ NV

France

54



## MAGNUMS

### TAITTINGER BRUT RESERVE NV

France, 1.5L bottle

140

### LAURENT - PERRIER LA CUVÉE

France, 1.5L bottle

140

### WHISPERING ANGEL CÔTES DE PROVENCE ROSÉ NV

France, 1.5L bottle

100

## MAINS

### KATSU CHICKEN CURRY

White and wild rice, fried egg, katsu sauce, pickled red onions, sliced spring onions

20

### LEMON & GINGER GLAZED SALMON

Avocado chimichurri, crushed potatoes, roasted red pepper & courgette ragout, crispy kale (gf)

23

### SEARED STONE BASS

With chorizo & seafood nage, saffron potatoes, Pak choi, beets, heritage kale & herb oil (gf)

23

### BEER BATTERED HADDOCK & TRIPLE COOKED CHIPS

Pea mayo, tartare sauce

18

### FESTIVE PORK BURGER TOPPED WITH STICKY RED CABBAGE

Pigs in blankets & Monterey Jack cheese, in a toasted brioche bun with cranberry sauce & triple cooked chips

18

### FRIED BUTTERMILK CHICKEN BURGER

Grilled cheese, celeriac remoulade, beet & redcurrant jelly in a toasted brioche bun served with triple cooked chips

18

### SALT BAKED CELERIAC STEAK ON WILTED GREENS

Sauteed wild mushrooms, creamed potato, salsify chips, roast cherry tomato & chestnuts, caramelised onion & port reduction (ve)

18

### SPAGHETTI TOSSED IN ROAST GARLIC, CHILLI AND SUNDRIED TOMATO SAUCE

Sautéed cavolo nero, lemon, parmesan & rocket salad (v)

13.5/17

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## DESSERT

<b>CLASSIC CRÈME BRULEE</b> With orange & cranberry biscuit (v)	7.5
<b>GINGERBREAD, VANILLA &amp; BURNT ORANGE CHEESECAKE</b> Redcurrant glaze (v)	8.5
<b>DOUBLE CHOCOLATE PEANUT BROWNIE</b> Chocolate sauce, vanilla ice cream (v, ve, gf)	7.5
<b>STICKY DATE, PECAN &amp; FESTIVE SPICÉ PUDDING</b> Toffee sauce & double Jersey ice cream (v)	8

## HOME-MADE ICE CREAM

Two scoops	5
Three scoops	7
Raspberry Pavlova	Rum & raisin
Chocolate cherry	Vanilla bean
Pistachio	Festive Rocky road

*Subject to availability*

## CHEESE

Local cheeses, celery, biscuits, medjool dates

## DESSERT WINE

<b>Petit Guiraud Sauternes 2020 37.5cl</b> France	35
<b>Tokaibor Tokaji Aszu 5 Puttonyos 50cl</b> Hungary	35
<b>Stanton &amp; Killeen Rutherglen Muscat 37.5cl</b> Australia	35
<b>Grahams 10 Year Old Tawny Port 75cl</b> Portugal	40

## COFFEE & TEA

CAPPUCCINO	3.5
AMERICANO	2.9
LATTE	3.5
FLAT WHITE	3.4
ESPRESSO	2.0
DOUBLE ESPRESSO	2.4
ADD SYRUP	0.5
ENGLISH LAKELAND TEA	2.6
ASSORTED HERBAL TEAS	2.5
DE-CAFFEINATED TEA	2.65
CHAI LATTE	3.9
LUXURY HOT CHOCOLATE	3.9
ADD SOYA OR OAT MILK	0.5

Decaffeinated coffee available

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## WHITE WINE

175ml Btl

<i>Delicate &amp; Light</i>	
<b>AMANTI PINOT GRIGIO 2022</b> Italy	7.3/29
<b>WILLOWGLEN GEWÜRZTRAMINER/RIESLING 2021</b> Australia	6.8/27
<i>Fresh, Fruit Driven &amp; Zesty</i>	
<b>OSPREY'S LANDING SAUVIGNON BLANC 2022</b> New Zealand	7.8/32
<b>PIQUE &amp; MIXE, PIQUEPOUL-TERRET BLEND</b> France	32
<b>TÖRLEY VINEYARDS 'TALISMAN' GRÜNER VELTLINER 2021</b> Hungary	27

<b>DOMAINE DENIZOT SANCERRE 2021</b> France	49
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*Richer, Textured & Aromatic*

<b>LE GRAND NOIR VIOGNIER 2022</b> France	8.3/34
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<b>VICTORIA PARK CHARDONNAY 2021</b> Australia	35
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<b>VEIGA DA PRINCESA ALBARIÑO 2022</b> Spain	38
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<b>FAMILLE BROCARD CHABLIS LES MANANTS 2022</b> France	44
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## CHAMPAGNE

125ml Btl

<b>JEAN-PIERRE MARNIQUET CARTE D'OR BRUT NV</b>	12/50
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<b>CHAMPAGNE TAITTINGER BRUT RÉSERVE NV</b>	70
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<b>CHAMPAGNE TAITTINGER BRUT PRESTIGE ROSÉ NV</b>	85
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<b>DOM PÉRIGNON 2013</b>	250
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## SPARKLING WINE

<b>BOTTER PROSECCO DOC NV</b> Italy	6.5/28
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<b>GRATIEN &amp; MAYER CUVÉE FLAMME CREMANT DE LOIRE NV</b> France	7.5/34
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<b>GRATIEN &amp; MAYER CUVÉE FLAMME ROSÉ CREMANT DE LOIRE NV</b> France	7.5/34
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