

PENNY BLUE

·FOOD & LOUNGE·

SMALL PLATES/STARTERS

MUSHROOM CROSTINI Whipped goats' cheese and golden onions (v)	9.5
LEEK, GREENS & COCONUT SOUP With puffed rice, ginger and crusty sourdough (v, ve)	7.5
HAGGIS BON BONS Creamed potato, onion caramel, braised swede and whiskey sauce	10.5
BUFFALO MOZZARELLA & TOMATO SALSA With basil salad and balsamic pearls (gf)	10
PRAWN & HOT SMOKED SALMON COCKTAIL Avocado, little gem and grilled asparagus (gf)	11
PAN FRIED SCALLOPS Pea Puree, smoked black pudding, Romanesco shallot and herb butter sauce	12
TWICE BAKED CHEESE SOUFFLE Parmesan custard, spiced tomato chutney, toasted sourdough crumb (v)	11

SALAD

COBB SALAD Grilled chicken, bacon, hard-boiled eggs, avocado, tomato, blue cheese crumbles, mixed greens, honey mustard dressing	13.5
GREEK SALAD Cucumber, tomatoes, red onion, green pepper, feta cheese, Kalamata olives, mint, olive oil and lemon dressing (v)	12

SIDES

BEER BATTERED PICKLED ONION RINGS	4.5
SWEET POTATO FRIES (V, VE, GF)	5
TRIPLE COOKED CHIPS (V, VE, GF)	4
MIXED SALAD, HONEY MUSTARD DRESSING (V)	4

MAINS

CHICKEN BALLOTINE Mozzarella & basil stuffing, fondant potato, greens and fennel, garlic parmesan cream (gf)	23
CHICKEN KATSU CURRY White and wild rice, fried egg, pickled red onion	20
LAMB TWO WAYS Sweet potato puree, mint glaze, apricot, lemon and thyme stuffed cabbage, braised potatoes & peas (gf)	27
COD LOIN WITH POMEGRANATE GLAZE White wine cream poached mussels, salt roast beets, carrots, white bean, rosemary and garlic puree and wilted greens (gf)	24
SALMON WITH LEMON & GINGER Avocado chimichurri, crushed potatoes, roasted red pepper, and courgette ragout (gf)	24
FISH & CHIPS Beer battered haddock, triple cooked chips, pea mayo, tartare sauce	19
DOUBLE CHEESEBURGER Maple cured bacon, homemade beef burger, beef tomato, crispy onion, cheddar, gherkins, lettuce, spiced ketchup & Dijon mustard mayonnaise, toasted brioche bun, triple cooked chips	18
SALT BAKED CELERIAC 'STEAK' Wilted greens, creamy mushrooms, triple cooked chips, roast cherry tomato, port reduction (v, ve)	18
ROAST SQUASH & PARMESAN RISOTTO White onions, rosemary, curried cauliflower, crispy leeks, garlic crumb	17

FROM THE GRILL

PICANHA STEAK 8OZ <i>Grass fed beef</i>	20
RIB EYE STEAK 10OZ <i>Salt aged, grass fed beef</i>	32
FILLET STEAK 8OZ <i>Salt aged, grass fed beef</i>	34
All served with triple cooked chips or mixed salad, grilled tomato, beer battered pickled onion rings	
STEAK SAUCES	
ADD SAUCE: PEPPERCORN GARLIC BUTTER PORT & RED WINE THREE CHEESE	3.5

(V) Vegetarian (GF) Gluten Free (VE) Vegan

DESSERT

VANILLA PANNA COTTA Black pepper strawberries, meringue and lime gel (gf)	7.5
STICKY TOFFEE PUDDING Butterscotch sauce and vanilla ice cream (ve)	7.5
DOUBLE CHOCOLATE CHEESECAKE Meringue kisses, chocolate and freeze-dried raspberry shards	8
APPLE CRUMBLE Apple and salted caramel crumble, custard	7.5
A SELECTION OF LOCAL CHEESES Spiced-chutney, whipped sea salted butter, biscuits	11.5
HOME-MADE ICE CREAM Two or three scoops, <i>please ask for flavours</i>	5.5/7

APPERITIFS

SPARKLING 125ml	
CHAMPAGNE, TAITTINGER BRUT RESERVE NV	15
CHAMPAGNE, JEAN-PIERRE MARNIQUET BRUT NV	12
CREMANT DE LOIRE, GRATIN & MAYER ROSE	7.5
PROSECCO, BOTTER DOC NV	6.5
COCKTAIL	
PASSION STAR MARTINI Vodka, passion fruit puree, pineapple, Passoa, sugar syrup, Prosecco	10.5
BRAMBLE Gin, lemon Juice, Creme de Cassis	10
PENNY BLACK Chambord, elderflower liquor, Prosecco	10.5
NIBBLES	
Nocellara Olives (v, ve, gf)	4.5
Mini Cumberland sausages, honey and wholegrain mustard glaze	8
Chilli cheddar fondue foam, nachos (v)	7.5
Freshly baked sourdough bread with whipped butter (v)	4

AVAILABLE TUESDAY TO SATURDAY

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.