

# SUNDAY

## MENU

### 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

#### CAULIFLOWER CHEESE (V)

6

### SUNDAY ROAST

#### ROAST PICANHA BEEF

20

#### ROAST CHICKEN SUPREME

20

#### ROAST HAM

20

#### THREE MEAT ROAST

26

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

#### NUT ROAST

Served with creamed potato, Yorkshire pudding, seasonal vegetables, gravy (v)

17.5

### MAINS

#### CHICKEN KATSU CURRY

White and wild rice, fried egg, pickled red onion

20

#### 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 AND 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

#### ROAST SQUASH & PARMESAN RISOTTO

White onions, rosemary, curried cauliflower, crispy leeks, garlic crumb

17

# PENNY BLUE

## ·FOOD & LOUNGE·

### 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, *please ask for flavours*

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

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

AVAILABLE SUNDAY

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.