

# SUNDAY

## MENU

### SMALL PLATES/STARTERS

<b>MUSHROOM CROSTINI</b> Whipped goats' cheese and golden onions (v)	9.5
<b>LEEK, GREENS &amp; COCONUT SOUP</b> With puffed rice, ginger and crusty sourdough (v, ve)	7.5
<b>HAGGIS BON BONS</b> Creamed potato, onion caramel, braised swede and whiskey sauce	10.5
<b>BURRATA WITH PEPERONATA</b> Fresh basil, peperonata sauce, garlic crouton (v)	10
<b>SAUTEED PIG CHEEKS</b> With orange, mustard & star anise glaze, roast pineapple, roots and celeriac puree (gf)	10.5
<b>PRAWN &amp; HOT SMOKED SALMON COCKTAIL</b> Avocado, little gem and grilled asparagus (gf)	11
<b>PAN SEARED SCALLOPS</b> Chermoula, salmon caviar, roast cauliflower, streaky bacon (gf)	12.5
<b>TWICE BAKED CHEESE SOUFFLE</b> Parmesan custard, spiced tomato chutney, toasted sourdough crumb	11

### SALAD

<b>ASPARAGUS, PEA, POTATO DUKKAH SALAD</b> With black garlic, gem lettuce, pickled onions, hazelnut, pistachio, pine nuts, burrata cheese (gf)	13.5
<b>BLUEBERRY, BROCCOLI &amp; SPINACH SALAD</b> With toasted sunflower seeds, feta cheese and a poppy seed ranch dressing (gf)	13

### SIDES

BEER BATTERED PICKLED ONION RINGS	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

<b>ROAST PICANHA BEEF</b>	20
<b>ROAST CHICKEN SUPREME</b>	20
<b>ROAST LEG OF CUMBRIAN LAMB</b>	22
<b>THREE MEAT ROAST</b>	25
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 (v)	

### MAINS

<b>CHICKEN KATSU CURRY</b> White and wild rice, fried egg, pickled red onion	20
<b>COD LOIN WITH POMEGRANATE GLAZE</b> White wine cream poached mussels, salt roast beets, carrots, white bean, rosemary and garlic puree and wilted greens (gf)	24
<b>SALMON WITH CHARRED CUCUMBER</b> Apple puree, prawn velouté, roast spring vegetables (gf)	24
<b>FISH &amp; CHIPS</b> Beer battered haddock, triple cooked chips, pea mayo, tartare sauce	19
<b>LAMB &amp; HALLOUMI BURGER</b> Tzatziki, root crisps, spiced tomato chutney, toasted ciabatta roll, triple cooked chips	18.5
<b>WILD MUSHROOM OPEN LASAGNE</b> Roast aubergine, courgette, olives, confit garlic cream, basil pine nut pesto (v)	18

# PENNY BLUE

## ·FOOD & LOUNGE·

### DESSERT

<b>VANILLA PANNA COTTA</b> Black pepper strawberries, meringue and lime gel (gf)	7.5
<b>STICKY TOFFEE PUDDING</b> Butterscotch sauce and vanilla ice cream (ve)	7.5
<b>CHOCOLATE PASSION FRUIT DELICE</b> Mango & passion fruit ice cream, honeycomb (v)	8
<b>RHUBARB &amp; CUSTARD TART</b> Toasted almonds, rhubarb sorbet (v)	8
<b>A SELECTION OF LOCAL CHEESES</b> Spiced-chutney, whipped sea salted butter, biscuits	11.5
<b>HOME-MADE ICE CREAM</b> Two or three scoops, <i>please ask for flavours</i>	5.5/7

### APPERITIFS

<b>SPARKLING</b> 125ml	
<b>CHAMPAGNE, TAITTINGER BRUT RESERVE NV</b>	15
<b>CREMANT DE LOIRE, GRATIN &amp; MAYER ROSE</b>	8.5
<b>PROSECCO, BOTTER DOC NV</b>	7
<b>COCKTAIL</b>	
<b>PASSION STAR MARTINI</b> Vodka, passion fruit puree, pineapple, Passoa, sugar syrup, Prosecco	10.5
<b>BRAMBLE</b> Gin, lemon Juice, Creme de Cassis	10
<b>PENNY BLACK</b> Chambord, elderflower liquor, Prosecco	10.5
<b>NIBBLES</b>	
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.