# Old Hall ~ Daily Menu 

~Monday 8th April 2024 ~

Starters and Nibbles
Broccoli and blue cheese soup, (v, gfa) 582 kcal 7.25
Chicken liver pâté, fig chutney, toasted bloomer (gfa) 618 kcal ..... 8.45
Beef shin tortelloni, squash purée, wild mushrooms, truffle 369 kcal ..... 9.95
Wild Mushroom and tarragon risotto, toasted seeds, truffle oil (vg, gf) 334 kcal ..... 7.95
Lamb faggot, smashed peas, capers, apricots, mint (gf) 343 kcal ..... 7.95
Mussels, cider, leeks, bacon and cream, warm ciabatta (gfa) 484 kcal ..... 8.95
Smoked beetroot and goats curd, hazelnuts, apple, pickled fennel (v, gf) 302 kcal ..... 8.95
Nocellara, Gaeta, Cerigniona olives (vg, gf) 222 kcal 5.25 Sticky bang bang pork (gf) 637 kcal 6.95
Chicken wings, gochujang ketchup (gf) 551 kcal 6.75 Tandoori king prawns, naan bread 268 kcal 7.95
Crispy squid, sweet chilli mango 422 kcal 6.95
Crispy vegetable gyozas, chilli mango dip (vg) 320 kcal ..... 5.75
Cumin hummus, torn pitta crisps (vg) 605 keal 5.95 Black pudding and sausage roll, apple purée 602 kcal 6.95
Halloumi fries, tomato relish (v, gf) 538 kcal 6.95
Mains
King prawn scampi, chips, tartar sauce (gf) 1043 kcal 16.95
Pan fried chicken breast, bubble and squeak, chard corn, sweetcorn puree (gf) 933 kcal 18.95
Curried lentil cottage pie, saag aloo potatoes, carrot bhaji, coconut mint yoghurt (vg, gf) 581 kcal 16.95
Braised beef feather, sour cream and chive mash, roasted red onion, goulash sauce (gf) 568 kcal 19.95
Mushroom bourguignon pie, red wine gravy, sauteed greens (vg, gf) 1082 kcal 16.95
Pork ribeye with a black pudding croquette, cauliflower cheese purée, wholegrain mustard gravy (gf) 1199 kcal 17.95
Bacon chop, fried egg, grilled pineapple, chunky chips (gf) 824 kcal 17.95
Buttercross farm pork and leek sausages, buttered mashed potatoes, onion gravy (gf) 924kcal 16.95
Braised shoulder of lamb, minted new potatoes, seasonal vegetables, rosemary gravy (gf) 939 kcal 24.95
Teriyaki tofu with lime basmati rice, pickled cucumber, black sesame seed, chilli and coriander (vg, gf) 503 kcal 16.95
Chicken, ham and leek pie, buttered mash, green vegetables, white wine and tarragon sauce (gf) 1333 kcal 17.45
Smoked haddock and salmon fishcakes, tomato, spring onion salad (gf) 851 kcal 15.95
Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, chips 1384 kcal 16.95
Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) 779 kcal 16.95
Deep fried cod in beer batter, chips, mushy peas, tartare sauce (gf) 1257 kcal 16.95
10oz Black Angus ribeye steak, pepper sauce, portobello mushroom, tomato, chips (gf) 1394 kcal 29.95
Sides

Chunky chips (vg, gf) 535 kcal 4.45
Fries (vg, gf) 377 kcal 4.45
Truffle parmesan fries (gf) 453 kcal 5.95
Garlic bread (v) 426 kcal 4.65
Garlic bread, cheese (v) 621 kcal 4.95

Buttered vegetables (v, gf) 200 kcal 4.75
Mixed salad (vg, gf) 99 kcal 4.95
Truffle macaroni cheese (v) 674kcal 5.95
Onion rings (vg, gf) 250 kcal 4.45
Peppercorn sauce (gf) 144 kcal 2.95

## Light Bites

## Rump steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, chips 1120 kcal 14.45

Feta, red pepper, blushed tomato quiche, crème fraîche new potato salad (v, gf) 839 kcal 11.95
Char-grilled bruschetta, burrata, oven-dried tomatoes and basil pesto (v) 702 kcal 10.95
Hot porchetta and stuffing ciabatta, apple sauce, gravy, crackling salad 865 kcal 11.95
Sautéed wild mushrooms on toasted ciabatta, garlic, spinach, truffle oil (vg) 687 kcal 12.25
Spiced halloumi salad, harissa tomatoes, tinker bell peppers, mint yoghurt (v, gf) 544 kcal 13.95

## Puddings and Cheese

## Mint choc chip and dark chocolate Arctic slice, chocolate sauce (v) 539 kcal 7.95

Hot waffle, caramelised banana, toffee sauce, honeycomb ice cream (v) 796 kcal 7.95
Rhubarb, orange and stem ginger sponge, rhubarb, vanilla custard (v) 486 kcal 8.25
Coconut and vanilla panna cotta, rhubarb and apple compote, ginger and almond crumble (vg, gf) 368 kcal 8.25
Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 958 kcal 7.95
Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 752 kcal 7.95
A selection of British cheese, biscuits, chutney, celery (v) 927 kcal 10.95
(Wookey Hole cheddar, Cornish Yarg, Oxford blue)

## Cheshire Farm Ice Creams and Sorbets

Choose any of these for 2.50 per scoop

| Vanilla (v, gf) 127 kcal | Strawberry (v, gf) 122 kcal | Chocolate (v, gf) 127 kcal |
| :--- | :--- | :--- |
| Mint Chocolate Chip (v, gf) 138 kcal | Coconut (v, gf) 219 kcal | Honeycomb (v, gf) 137 kcal |
| Lemon Sorbet (vg, gf) 74kcal | Raspberry Sorbet (vg, gf) 68 kcal | Cherry Sorbet (vg, gf) 83 kcal |

## Small Puddings with a Coffee

Choose a mini version of our puddings with a tea or coffee of your choice
Waffle, honeycomb ice cream, toffee sauce (v) 490 kcal 8.45
Mint choc chip and dark chocolate Arctic slice, chocolate sauce (v) 274 kcal 8.45
Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) 580 kcal 8.45
Sticky toffee pudding, vanilla ice cream (v, gf) 433 kcal 8.45

## Hot Drinks

Americano (vg, gf) okcal 3.75
Flat white (v, gf) 33 kcal 3.95
Selection of tea (v, gf) 24 kcal 3.95

Latte (v, gf) 94kcal 3.95
Double espresso (vg, gf) 1 kcal 3.75
Cappuccino (v, gf) 81 kcal 3.95

Espresso (vg, gf) okcal 3.25
Hot chocolate (v, gf) 298 kcal 4.45
Irish coffee (v, gf) 135 kcal 8.95

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[^0]:    Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.
    v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

