

À La Carte

TO START

- Confit Duck, Spiced Raspberry Sauce, Glazed Baby Beetroot, Duck Skin Crackling (GF)(NF)(DF) £13.00
White Pudding & Bone Marrow Hash Browns, Honey Roast Pulled Ham, Black Pudding Purée, Béarnaise (NF) £12.50
Grilled Sardines, Chilli & Garlic Roasted Cherry Tomatoes, Smoked Mustard Mayonnaise, Sourdough Toast (NF)(DF) £12.00
Roasted Buttercup Squash & Nutmeg Mascarpone Ravioli, Gorgonzola Sauce, Sage Oil (V)(NF) £13.00

MAIN COURSES

- Fillet of Beef, Parmesan Dauphinoise, Truffle Beurre Blanc, Stem Broccoli, Nasturtium Oil (GF)(NF) £34.00
Honey & Thyme Glazed Poussin, Parmentier Potatoes, Treacle Bacon & Kale,
Glazed Carrots, White Wine & Girolle Sauce (GF)(NF) £24.50
Poached Lemon Sole, Steamed Mussels, Samphire, Seaweed Sauce, Lemon & Caper Butter (GF)(NF) £24.00
Coriander Crusted Fillet of Bream, Heritage Tomato & Spinach Risotto, Garden Herb Oil (NF) £22.50
Leek, Pea & Celeriac Open Lasagne, Balsamic Vine Tomatoes, Aged Cheddar Sauce (V)(NF) £21.00
Garlic & Herb Stuffed Portobello Mushroom, Roasted Stem Broccoli, Madeira Cream Sauce, Spiced Plum Chutney (V)(NF) £18.50

ACCOMPANIMENTS

- Triple Cooked Chips, Rosemary Salt (VE)(NF)(GF)(DF) £4.50
Confit New Potatoes, Winter Truffle Butter (V)(NF)(GF) £4.95
Butter Poached Seasonal Greens (V)(NF)(GF) £4.75
Maple Roasted Baby Carrots (V)(NF)(GF) £4.95
Baby Beetroot & Orange Mixed Leaf Salad, Garden Herb Oil (VE)(NF)(GF) £4.95

PUDDINGS

- Caramelised Brown Sugar Tart, Pumpkin Seed Oil Ice Cream (V)(NF) £12.50
Mulled Wine Poached Fruits, Cinnamon Ice Cream (V)(NF) £11.00
Chocolate & Spiced Plum Delice, Almond Ice Cream (V)(GF) £12.50
Pumpkin Pie, Nutmeg Ice Cream, Cinnamon Caramel (V)(NF) £12.00

Fourth Course Cheese Board: A Selection of Four Cheeses, Relish, Celery, Grapes and Cheese Biscuits £14.00

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering.
GF - Gluten Free, DF - Dairy Free, NF - Nut Free, V - Vegetarian, VE - Vegan

A Discretionary Gratuity Charge of 12.5% is added to the Bill



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