

Sunday Lunch Menu

TO START

Soup of The Day (VE)(NF)(Can Be GF)

Wild Mushroom & Bingham Blue Croquette, Pear & Anise Purée, Candied Walnuts (V)

Grilled Mackerel Fillet, Beetroot, Caper & Horseradish Remoulade, Apple Cider Jelly, Ciabatta (NF)(Can Be Gf)

Salmon & Chilli Fish Cake, Spiced Coconut Broth, Black Tiger Prawn, Sriracha & Lime Mayonnaise (DF)(NF)

Smoked Duck Carpaccio, Romanesco, Fennel & Hazelnut Dressing (DF)(GF)

MAIN COURSE

Roast Sirloin 30 Day Aged of Hereford Beef, Yorkshire Pudding (NF)

Roast Blythbourough Leg of Pork, Sausage Meat Stuffing, Crackling (NF)

Free Range Roast Chicken, Bread Sauce, Chicken Skin Crackling (NF)

Seared Fillet of Cod, Winter Vegetable Dauphinoise, Sea Vegetables,
Seaweed Sauce, Lemon & Caper Butter (NF)(GF)

Leek, Pea & Celeriac Open Lasagne, Balsamic Vine Tomatoes, Aged Cheddar Sauce (V)(NF)

Parsnip, Cranberry & Chestnut Nut Loaf, Seasonal Vegetables, Roast Potatoes, Mushroom & Madeira Cream (V)

All Roasts Are Served With Duck Fat Potatoes, Seasonal Vegetables, Baked Cheesy Leeks & Gravy

PUDDING

Dark Chocolate & Marmalade Brioche Pudding, Vanilla Anglaise (V)(NF)

Mulled Wine Trifle, Freeze Dried Raspberries, Brandy Cream (V)(NF)

Banoffee Pie, Chocolate Crackling, Peanut Butter Ice Cream (V)

Passion Fruit Meringue Tartlet, Raspberry Purée, Clotted Cream (V)(NF)(GF)

Ask For Our Selection of Ice Creams & Sorbets

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

Adults - Two Courses for £32.95, Three Courses for £38.95

Children - Two Courses for £19.95, Three Courses for £25.95

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



@theoldhallely