

Menu

Food Served

Monday-Thursday 12pm-2pm & 5pm-9pm
Friday & Saturday 12pm-2pm & 5pm-9.30pm
Sunday Menu 12-7.30pm

To Start.....

Soup of the day 3.50

Ask your host for the day's fresh soup served with a crusty bread roll

Homemade Chicken Liver, 3.95

Bacon & Sherry Pâté

This smooth pâté is served with red onion marmalade, toasted bread & a mixed leaf salad

Deep Fried Crab Cakes 4.50

White and dark crab meat blended with fresh herbs, deep fried and served with garlic cockles and buttery baby spinach

Vegetable Bhajis 4.50

Butternut squash, courgette and red onion bhajis with dressed watercress and a dollop of pineapple and mint crème fraîche

Endive, Dovedale & Pine Nut 4.50

Salad

Generous chunks of the local Dovedale Blue cheese finished with a strawberry and balsamic dressing

Char-grilled Marinated Squid 5.95

Squid marinated in lime, ginger and coriander served with soy pak choi

Sandwiches.....

Steak Baguette 5.50

With caramelized onions & salad garnish

Roast Ham Baguette 4.50

Salad garnish

Melted Brie & Bacon Baguette 4.50

Salad garnish

Steaks.....

Gammon, Egg & Pineapple 9.95

10oz steak served with fried egg, pineapple, grilled tomatoes, mushrooms, peas and hand cut chips.

100z Sirloin Steak 12.95

Served with grilled tomatoes, mushrooms, peas and hand cut chips.

8oz Fillet Steak 16.95

Thick barrel steak served with grilled tomatoes, mushrooms, peas and hand cut chips.

100z Peppered Sirloin 14.95

Pan fried, flamed in brandy and finished with red wine & cream. Served with hand cut chips and seasonal vegetables

Pub Classics...

Home Roast Ham and Egg 7.50

Slow roasted, glazed with honey, topped with a local free range egg and served with hand cut chips

Cumberland Ring 8.95

Sausage ring served on a bed of creamy mash with fried onions, gravy and vegetables

Traditional Fish & Chips 8.95

Fresh haddock served in a crispy beer batter with mushy peas, homemade tartar sauce and hand cut chips

Curry of the Day 9.95

*(Please ask for today's option)
An authentic Indian sauce. Served with hand cut chips, rice & naan*

Homemade Steak & Kidney 9.95

pudding

(freshly steamed each evening)

The steak and kidney mix is braised for 4 hours making it succulent and tender and then steamed in suet pastry. Served with hand cut chips, garden peas and gravy. Here at The Old Hall Inn we ensure that our Steak & Kidney puddings are freshly steamed each evening so when they're gone they're gone!

Main Course...

Roasted Duck with Confit 12.95

Chestnuts and Puy Lentils
8oz duck breast roasted and served pink with a lentil and vegetable casserole

Honeyed Chicken with 10.95

Roasted Figs

8oz corn fed chicken breast, oven roasted with thyme and honey, served with fresh figs, new potatoes and seasonal vegetables

Lamb Shank with Flageolet 11.95

Beans

Marinated shank of lamb using fresh rosemary and garlic, braised slowly and served with the French flageolet bean and seasonal vegetables

Parmesan and Herb Crusted 12.95

Tilapia Fillet

Oven baked tilapia fillet with a clam, red pepper & tomato salsa. Served with soft herb and buttery new potatoes

Belly Pork 9.95

Roasted belly pork, served with an onion purée, sautéed new potatoes and green beans

Butternut Squash, Basil and 8.95

Crème Fraîche Risotto

Served with fresh dressed rocket and parmesan

Early Bird Menu...

Mon to Fri. 5pm to 7pm

1 course £5.95 2 courses £6.95

Soup of the day

Served with hot crusty roll

Marinated Olives & Bread

Served with olive oil and balsamic vinegar

Homemade Pâté

A smooth pâté served with toast

Whitebait

Served with tartar sauce and salad leaf

Garlic Prawn Bruschetta

Grilled bread topped with prawns lightly sautéed in garlic butter.

Traditional Fish and Chips

Fresh haddock in beer batter with mushy peas and hand cut chips

Chicken Curry of the day with Chips & Rice

An authentic Indian sauce

Roast Ham, Egg and Chips

Slow home roast, topped with a local free range egg and hand cut chips

Cumberland Sausage and Mash

Served with a rich onion gravy

Roast of the Day

Served with roast potatoes, seasonal vegetables and homemade Yorkshire pudding

Homemade Coconut Rice Pudding

Served with white rum raspberry compote

Homemade Sticky Toffee Pudding

Served with cream or ice cream

Vanilla ice cream

Side Orders...

Olives £2.00

Bread, olive oil & balsamic vinegar £2.00

Hand cut chips £2.00

Seasonal Vegetables £1.50

New Potatoes £1.50

Christmas @ the old hall

Whitehough, Chinley.

Bookings: 01663 750529

Set Meal for £19.95



Complementary Glass of Homemade spiced mulled wine



Carrot & Coriander Soup

Served with a honey and yoghurt swirl and a bread roll

Homemade Chicken Liver, Bacon & Sherry Pâté

This smooth pâté is served with red onion marmalade, toasted bread & a mixed leaf salad

Traditional Prawn Cocktail

*Served with crisp lettuce and homemade
marie rose sauce*

Homemade Duck Spring Rolls

Served with frizzy lettuce, hoi sin and oyster sauce

Dovedale Blue Cheese & Sunblush Tomato Tart

Award winning cheese from Hartington, finished with fresh figs and rocket salad



Roast Turkey with Thyme and Cranberry Stuffing

Served with all the traditional trimmings

Oven Roasted Chicken Breast

8oz corn fed chicken breast, oven roasted and served with a chorizo, tomato, olive and basil gnocchi

Venison Chop Broth

Venison chop served with a wild mushroom, Lentil, pearl barley and baby onion broth

Char grilled Pork Fillet

Butterfly pork fillet, roasted with chestnuts and served with a Caramelised William pear fritter

8oz Salmon Steak

Salmon steak served with fennel and served with a raspberry, herb and watercress salad

Vegetarian Dish of the Day

Please ask your host for available options

100z Sirloin Steak £2 extra

Served with grilled tomatoes, mushrooms, peas and hand cut chips.



Traditional Christmas Pudding

Served with a brandy cream

Homemade chocolate fondant

Served with stewed orange and vanilla pod ice cream.

Homemade cheesecake

Topped with a mulled wine red fruit compote and served with cream.

Ice cream or Sorbet

Ask for todays selection

Cheese and Biscuits

Served with all the trimmings and apricot chutney



Complementary Coffee & Mince Pie