

Sunday @ The Old Hall Inn

2 courses for £10.95 (grills not included)

(Please see reverse of menu for desserts)

Starters...

- Soup of the day** 3.50
Ask your host for the day's fresh soup served with a crusty bread roll
- Homemade Chicken Liver, Bacon and Sherry Paté** 3.95
This smooth pâté is served with a red onion marmalade and toast
- Wild Mushrooms on Toast** 3.95
This Old Hall favourite consists of wild mushrooms sautéed with shallots and sage. Finished with cream then served on buttery toast with a fried free range egg
- Corned Beef Hash Cake** 3.95
Our homemade corned beef is marinated for about 10 days in our secret marinade then cooked and pressed. Finished with cream and chopped parsley, bread crumbed then deep fried. Topped with cured bacon and a poached free range egg
- Smoked salmon and haddock fishcake** 4.50
Served with a wild mushroom and baby leaf spinach salad
- Asparagus herb and brie omelette** 3.95
Light and fluffy omelette made using free range eggs and cream
- Side Order of Olives** £2.00
Side Order of Bread, Olive Oil & Balsamic Vinegar £2.00

Main Courses...

- Roast Beef with Homemade Yorkshire Pudding** 7.95
Topside Beef served with roast potatoes and seasonal vegetables
- Roast Lamb and Yorkshire Pudding** 7.95
Served with roast potatoes and seasonal vegetables
- Roast Pork with Apple Sauce and Sage & Onion Stuffing** 7.95
Served with roast potatoes and seasonal vegetables
- Sliced Roast Ham, Egg and Chips** 7.50
Slow roasted, glazed with honey, topped with a local free range egg and hand cut chips
- Traditional Fish & Chips** 8.95
Fresh haddock in a crispy beer batter, mushy peas, homemade tartar sauce and lemon served with hand cut chips.
- Smoked Haddock Kedgerree** 8.95
Generous chunks of natural smoked haddock cooked in a light korma sauce and served with basmati rice and hand cut chips
- Butternut Squash and Herb Risotto** 7.50
Finished with crème fraîche and parmesan, dressed with salad leaf

The Grill...

Gammon, Egg & Pineapple **9.95**

100z 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 **15.95**

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

Sandwiches/Light Bites...

Sandwiches... **£3.95**
(Served on a white/wholemeal bap with side salad and fries/kettle chips)

BLT – crispy bacon, lettuce & tomato with mayonnaise

Honey Roast Ham with Wholegrain Mustard

Mature Cheddar Cheese & Tomato Chutney

Roast Beef & Onion with a Hot Horseradish Sauce

Bacon, Egg & Sausage Bap

Baguettes... **£5.50**
(Served with side salad and fries/kettle chips)

Steak Baguette with Caramelized Onions

Roast Pork & Apple with Sage and Onion Stuffing

Hot Beef Baguette in gravy

Prawn Baguette with Cracked Black Pepper & a Lemon Mayonnaise

Bacon & Brie melt

Grilled Goats Cheese, Sunblush Tomato and Rocket

Ciabattas... **£5.50**
(Served with side salad and fries/kettle chips)

Local Free Range Scrambled Egg with Buttery Asparagus on Toasted Ciabatta

Tuna & Cheddar Melt on Toasted Ciabatta

Goats Cheese & Asparagus baked with Cracked Black Pepper served on Toasted Balsamic Ciabatta

Desserts...

(All desserts included in the set menu)

Homemade Fruit Crumble 3.75

Served with cream, ice cream or custard

Homemade Cheesecake with raspberry compote 3.75

Served with cream or ice cream

Hot Chocolate Fudge Cake 3.75

Served with cream or ice cream

Homemade Sticky Toffee Pudding 3.75

Served with cream or ice cream

Fresh Strawberries (if available) 3.75

Served with cream or ice cream

Homemade Coconut Rice Pudding 3.75

Served with a white rum raspberry compote

Cheese & Biscuits 4.75

Stilton, brie & cheddar

Vanilla Ice Cream 2.50

Sunday Menu

Sunday Menu 12-7.30pm