

THE OLD HALL INN

Monday, 08 February 2010

Prepared daily from the best peak district produce



Starters..

Rocket, Leek & Potato Soup £4

Served with a freshly baked roll

Chicken Liver, Bacon and Sherry Pâté £4

Served with toast

Twice Baked Cheshire Blue £4.50

Cheese Soufflé

Haddock Goujons £4.50

Served with a roasted red pepper & thai basil mayo dip

Bury Black Pudding & Bacon £4.50

Salad

Served with a honey & mustard dressing

Great Value Early Bird Menu...

One course for only £6.95, or two courses for £8.95

Homemade Soup / Whitebait / Pate /
Goats Cheese Brulée



Chicken Red Thai Curry / Fish & Chips /
Chilli con Carne / Derbyshire Filled Oatcake (*mushroom & cheese*)
Mettrick's Homemade Burger Bap & Chips (*served with melted
cheese & relish*)



Peak District Ice Cream / Cheesecake /
Sticky Toffee Pudding

**not available in the minstrel*

Available Monday to Friday. 5pm to 6.45pm



Specials..

Oven Roasted Chicken Breast £11

*With port & stilton sauce, dauphinoise potato &
seasonal vegetables*

Pork Fillet & Black Pudding £10

With mash and a whiskey & onion sauce

Duck Breast £14

*Served with a orange sauce, red cabbage and dauphinoise
potatoes*

Salmon Steak £12

Homemade Thai green curry. Served with timbale of rice.

Lamb Chops in Redcurrant Jus £12

Served with sautéed potatoes and seasonal vegetables



Pub Classic..

Steak & Kidney Pudding £10

*Our signature dish, a limited number steamed fresh each
evening, so when they are gone, there gone. Served with
hand cut chips, garden peas and gravy.*

'Mettricks' Porky Sausages £9

*Made from local pork. Served on a bed of creamy whole
grain mustard mash, onion gravy and seasonal
vegetables.*

Traditional Fish & Chips £9

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

Chicken Red Thai Curry £9

Served with rice and hand cut chips

Homemade Lasagne £9

Served with crusty bread

Baked Derbyshire Oatcake £8

*Stuffed with mushrooms, spinach, & onions in a white
sauce. Topped with cheese & served with a salad*

Mushroom Risotto £9

Served with a rocket salad & bread

Flo's Chilli Con Carne £8

Served with rice, homemade nachos and crème fresh



Steaks..

10oz Gammon, Egg & Pineapple £12

10oz Sirloin Steak £15

10oz Ribeye Steak (*marbled for taste*) £15

*All Served with grilled tomato,
mushroom, peas & hand cut chips*

Peppered / Port & Stilton / Red Wine Sauce £2

All our steaks are reared in the Peak District and butchered by the award winning 'Mettricks Butchers'

How do you like your steak cooked ?

BLUE	<i>shown the grill, seared on the outside, barely warm on the inside</i>
RARE	<i>warming up – juicy, bright red centre, seared on the outside</i>
MED RARE	<i>hot centre – juicy pink (CHEF RECOMMENDS)</i>
MEDIUM	<i>still juicy with hints of pink</i>
MED WELL	<i>colour not so attractive, hints of grey, slightly juicy</i>
WELL DONE	<i>thoroughly cooked, grey-brown, no juices to speak of</i>

Extra Sides... £2.50

Olives
Oil, Balsamic Vinegar & Bread
Hand Cut Chips
Seasonal Vegetables



Home Made Desserts..

Coconut Rice Pudding

Sticky Toffee Pudding

Served with fresh cream or Hilly Billy ice cream

Vanilla Cheesecake & Raspberry Compote

Served with fresh cream or Hilly Billy ice cream

Bread & Butter Pudding

Served with fresh cream

Chocolate Fondant

Served with hilly billy ice cream

Chocolate Brownie

Served with hilly billy ice cream or fresh cream

Chocolate Tart

Served with hilly billy ice cream or fresh cream

All above desserts £4.50

Hilly Billy Handmade Peak District Ice Cream £3.50

Available Flavours: Vanilla / Strawberry / Mint / Chocolate Orange



Ask to see our Cheese Menu

www.old-hall-inn.co.uk

for information on events & to join our mailing list

Cheese Menu

“Milks Leap Towards Immortality”



Cenarth Welsh Brie

Gwynfor and Thelma Adams have been farming in West Wales for 45 years. In 1987 they diversified into making traditional Caerphilly. Their son has added this brie style recipe cheese, using milk from their own herd on pastures close to the river Teifi, just inland from the coast.

Dolphinholme

Made by Chris Sandham, Preston. A buttered cloth wrapped, mould ripened cheese, the milk comes from a single herd of goats which graze in the Forest of Rowland. It is matured for 12 weeks and has a lovely lemony taste.

Lincolnshire Poacher

Made by Simon Jones, Alford. Simon is the fourth generation to be running the family's 720 acre organic farm on the edge of the Lincolnshire Wolds, five miles from the sea. He uses a cheddar recipe to turn raw milk from his 200 Holsteins into a cheese that is matured for 15 months to give a longer, smooth flavour.

Helers Traditional Cheshire Blue

Made by Mike Heler at Laurel Farm Dairy, Nantwich. This blue cheese is an important part of Cheshire's heritage as a world class milk field. It's landscape on the Westside of Cheshire, is mild and damp with rain off the Irish Sea, ideal for the grass pastures. Four generations of the Heler family have revived the tradition of Cheshire Blue, using milk from their own herd. The slight blueing is a result of cave like humidity entering the cheese to enhance the flavour.

Cropwell Bishop Stilton

Made by Iain & David Skales, Vale of Belvoir,

Nottinghamshire. Cheese making in this village dates back to 1847 and is now the only family run cheese maker of Stilton. The creamy flavour is balanced with even blueing and a thin crust. Each Stilton is hand made and selected for us at 13 weeks maturity.

Any Two Cheeses, served with biscuits, grapes, celery and homemade apricot & apple chutney. £6.50

Each additional cheese. £2.00

Why not try one of our ports?

Niepoort Ruby Port 50ml £2.30

A rich dark colour with rich fruity, spicy flavours. Nice & warming

Niepoort Tawny 50ml £2.30

Lighter in colour than the ruby, smooth & silky with flavours of nuts & caramel.

