

THE OLD HALL INN

February 2010

Prepared daily from the best peak district produce



Starters..

Soup of the Day

Served with a freshly baked roll

Chicken Liver, Bacon and Sherry Pâté

Served with a freshly baked roll

Deep Fried Whitebait

Served with salad garnish and homemade tartar sauce

Mushroom & Brie Bake

Served with red onion marmalade

Haddock Goujons

Served with homemade tartar sauce

All £4

Home Made Desserts..

Cheesecake

Served with fresh cream or ice cream

Raspberry Crème Brulée

Coconut Rice Pudding

Sticky Toffee Pudding

Served with fresh cream or ice cream

Apple & Apricot Crumble

Served with fresh cream, ice cream or custard

All £4

Great Value Lunch Offer

Any two courses for
only £8.95

*& any coffee £1**

All dishes are homemade



Mains..

Lasagne

Served with a freshly baked roll

Mettricks Burger

(choice of stilton/cheddar/cheddar & bacon)

Served with handcut chips & salad

Traditional Fish & Chips

Beer-battered haddock served with hand cut chips, lemon & homemade tartar sauce

Chicken Curry

Served with rice and hand cut chips.

Roast Beef Dinner

Served with all the traditional trimmings

Mettricks Sausages

These sausages are made from local pork. Served on a bed of creamy mash & onion gravy

Derbyshire Oatcake

*Filled with mushrooms, onions & a béchamel sauce.
Served with a side salad.*

Flo's Chilli Con Carne

Served with rice

Roast Ham, Egg & Chips

All £7

'Hilly Billy' Handmade Peak District Ice Cream
Available Flavours: Vanilla / Strawberry / Chocolate

Ice cream £3.50



Steaks..

10oz Gammon, Egg & Pineapple £12

10oz Sirloin Steak £15

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

All Served with grilled tomatoes, mushrooms, peas & hand cut chips

Peppered / 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 you 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>



Snacks..

Baguettes... £5.50

(Served with side salad and fries)

Mature Cheddar Cheese & Pickle

Steak Baguette with Caramelized Onions

Bacon & Brie melt

Free Range Scrambled Egg with Mushrooms

Tuna & Cheddar Melt

Add hand cut chips for only £1 extra

Jacket Potatoes... £3.95

(Served with side salad)

with Cheese

with Tuna

with Baked Beans

with Flo's Chilli Con Carne

Extra Sides... £2.50

Olives

Oil, Balsamic Vinegar & Bread

Hand Cut Chips

Seasonal Vegetables

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 Skailes, 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.



