

OLD HALL FOOD

'Summer season'

We lovingly make all of our dishes, chutneys, pickles and sauces in our kitchen. We prepare in small batches daily, so please be understanding if we sell out of the occasional dish. During busy times there may be a delay in serving your food.

WHILE YOU DECIDE

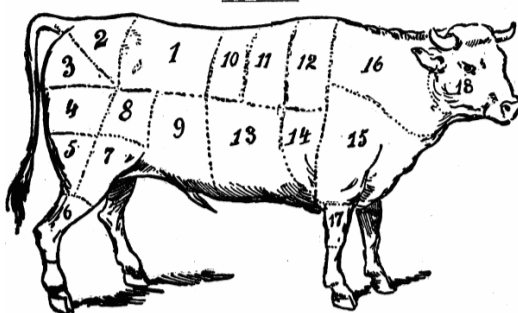
Lemon marinated olives	£2.50
Bread, oil & balsamic vinegar	£2.50

SMALL PLATES

(great as starters or for sharing at the bar)

Chicken liver, bacon and port pâté served with onion marmalade & a crusty roll	£5
Mezze Plate. Flat bread served with homemade houmous, tapenade, red pesto & tzatziki	£5.50
Three meat pie terrine topped with cropwell stilton, served with chefs homemade chutney	£5.50
Whitebait & homemade tartar sauce	£5
Seafood Salad. A mix of calamari, mussels, prawns & crab marinated in a lemon, garlic & dill oil, served with salad leaves & warm bread	£5.50
Antipasti of cured meats, olives, bread & oil and some homemade chefs chutney	£7
Haddock pieces in a lime & cracked black pepper beer batter with a homemade coriander mayonnaise	£5
Sharing Platter	£12
Whole camembert studded with garlic & thyme, drizzled with white wine & oven baked. Served with mixed pepper, carrots, cucumber & celery sticks to use as dippers	
SIDES	
Homemade chips	£2.50
Garlic bread / with cheese	£2.50
Side salad	£2.50

Derbyshire STEAKS



All our steaks are reared in the Peak District and butchered by the award winning 'Mac Burnhams Butchers', who hang our steaks for one month

10oz Gammon, egg & pineapple	£13.50
10oz Sirloin Steak	£19
10oz Ribeye Steak (marbled for taste)	£19
8oz Rump Steak	£15

All Served with grilled tomato, mushroom, peas & homemade chips

Cream of Blue Cheese Sauce	£1.50
Diane Sauce	£1.50
Red Pepper & Parsley Butter	£1.50
Green & Pink Peppercorn Sauce	£1.50

How do you like you steak cooked ?

BLUE shown the grill, seared on the outside, barely warm on the inside

RARE warming up – juicy, bright red centre, seared on the outside

MED RARE hot centre – juicy pink (CHEF RECOMMENDS)

MEDIUM still juicy with hints of pink

MED WELL colour not so attractive, hints of grey, slightly juicy

WELL DONE thoroughly cooked, grey-brown, no juices to speak of

MAIN PLATES

Steak & Kidney Pudding steamed £12 fresh each evening, so when there gone they're gone. Served with homemade chips, garden peas and a pot of gravy. **(evenings only)**

Homemade sausages made from £10 local gloucester old spot pork. Served on a bed of creamy mashed potatoes, seasonal vegetables and finished with red wine & onion gravy.

Traditional haddock fish (8oz) served £11 in a crispy real ale batter with mushy peas, homemade tartare sauce and homemade chips

Chicken & spinach curry of the day £11 served with fragrant rice, naan bread mango chutney & a poppadom (vegetarian option available £10)

Confit of Derbyshire lamb served £14 on a bubble & squeak cake with a cassis & cherry sauce. Served with seasonal vegetables

Home roasted ham, free range £7 egg & homemade chips

Chefs homemade creamy chicken & £10 mushroom pie, served with seasonal vegetables and homemade chips

Goats Cheese & warm £10 mediterranean vegetable salad, set on a bed of crisp lettuce leaves, balsamic & mixed olives

Tuna Niçoise. Tuna steak seared & £11 served pink, on a bed of leaves with anchovy fillet's, boiled egg, warm new potatoes, green beans & mixed olives

Cashew nuts or beef. £10 Served in a teriyaki vegetable stir fry with water Chestnut and fragrant rice.

SANDWICHES (lunchtimes only)

All Served with a mini portion of homemade chips.

Home roasted ham & cumberland oak smoked farmhouse cheese, served on white or brown bloomer with chef's homemade chutney. £5.50

Derbyshire steak served with caramelized onions on rustique bread £6

Grilled delamere goats cheese, sunblushed tomatoes and rocket on rustique bread £6

Classic BLT served on rustique bread £5.50

Home cured beetroot salmon and lemon & dill crème fraiche served on thick cut brown bread & butter £6

Welsh rarebit (plain/egg/ham) £5/£5.50/£6

THE EARLY BIRD...

...catches the worm. One Course £8 Two Courses £10

Available Lunchtimes Mon-Sat & Evenings 5pm-6.30pm Mon-Fri

please state offer when ordering

Starters

Soup of the day

Homemade Chicken liver pâté & bread

Whitebait & homemade tartar sauce

Mains

Three meat pie terrine topped with cropwell stilton, chutney, salad and homemade chips

Homemade 'gloucester old spot' pork sausage, mash & red onion gravy

Home Roasted Ham, Free range egg and homemade chips

Traditional Fish (6oz), Chips & Mushy Peas

Cashew nuts, water chestnut & vegetable stir fry. Served with fragrant rice.

Any Dessert

Desserts & Hot Drinks

THE CHEESE BOARD

£7

A selection of cheeses from award winning farms. Served with biscuits, grapes, celery and homemade apricot & apple chutney.

Why not try with one of our ports:

£2.50

Niepoort Ruby - rich, dark colour with rich fruity, spicy flavours

Niepoort Tawny - light, smooth & silky with flavours of nuts & caramel

Choose 3 Cheese:

Delamere Distinctly Goat

Liz & Roger Sutton from Tabley near Knutsford have reared a herd of over 1000 goats. The goat's milk is taken to the family cheesemakers, Butlers at Beacon Fell, who have the ideal maturing to develop the flavour at 8 months. (v)

Cumberland Oaked Smoked Farmhouse

Made by Carolyn Fairbairn at Thornby Moor Dairy in Cumbria. Made from raw milk from a herd of short horn cows. Each cheese is clothbound, matured for 4 months and finally smoked over Cumbrian Oak for 7 days

Sykes Fell Lancashire Ewes

Made by the 4th generation Procter Family at Goosnargh in Lancashire. Friesland sheep's milk gives a sweet flavour, matured for 3 months.

Joseph Gold

Made by the Heler family at Laurels Farm, Hatherton, Cheshire. A small farm on the Cheshire plain, have a herd of Jersey cows that makes a rich golden coloured cheese. This cheese was first handmade in July 08 & has been developing ever since then. Made by one of the UK's top cheese makers & named after the founder, Joseph Heler who began in 1957 (v)

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.

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.

HOMEMADE DESSERTS

Sticky toffee pudding in a rich toffee sauce with either hilly billy ice cream or fresh pouring cream

Vanilla cheesecake with a raspberry compote with either hilly billy ice cream or fresh pouring cream

Chocolate brownie with a raspberry compote

Rhubarb & apple crumble with custard

Mango panna cotta, served with homemade shortbread

All above desserts £5

Handmade Peak District ice cream from hilly billy of blaze farm choose three flavours: £4

Available Flavours: Vanilla / Strawberry / Double Chocolate

ARTISAN TEAS & COFFEE

We use the most incredible handcrafted tea blends from the **Mighty Leaf Tea Company**. Their infusions use ancient recipes and the finest ingredients available to create the most indulgent teas. **£1.70 / pot**

Black Teas

Organic Breakfast

A robust, wide awake blend of organic black tea leaves from Ceylon, Darjeeling and Assam. Our take on the classic English breakfast is serene contemplation from dawn to dusk.

Organic Earl Grey

Gold tips of rich organic black tea leaves with first press bergamot oil. A balanced and full flavoured cup.

Bombay Chai

A melange of spicy notes conjures the steamy, aromatic delights of an Indian street market. Black tea leaves with subtle hints of pepper, orange, cinnamon, cardamom, and clove.

Green Teas

Green Tea Tropical

Smooth green tea leaves blended with tropical fruits of guava, pineapple and strawberry.

Healthy, soothing and refreshing, Green Tea Tropical is the perfect introduction to green tea.

Marrakesh Mint

A lively China Gunpowder green tea blended with refreshing peppermint cultivated on a mountain in Tiznit.

Organic Green Dragon

A classic wok-fired green tea, this organic Dragonwell, the world's most renowned China green tea, envelops the whole palate with a slightly sweet, very refreshing liquor.

Herbal Infusions

Chamomile Citrus

Soothing Egyptian chamomile flowers with subtle slices of citrus fruit, will rejuvenate the spirit. An intoxicating aroma to sweet flavour

Rainforest Maté

Spice and fruit unite in this unique herbal mélange composed of energizing maté, liquorice, spices, rosehips and pineapple chunks that refresh and revitalize when brewed.

Chocolate Mint Truffle

An intoxicating blend of chocolate cacao nibs, mint and rooibos leaves - this brew will keep you coming back for more. Rooibos and chocolate are both good sources of antioxidants.

Espresso	1.10
Espresso Macchiato	1.10
Americano	1.70
Latte	2.50
Cappuccino	1.95
Mocha	2.40
Hot Chocolate	2.20
Hot Ribena	1.50
Hot Elderflower	1.50
Floater Coffee(<i>spirit extra</i>)	3.20
Baileys Latte	3.95

Extras

Extra shot of coffee	0.25
Syrup: Vanilla	0.25

Our coffee beans are roasted by **Miko Coffee** & served with a **handmade chocolate** from **cocodance** in **castleton, peak district**.