

THE OLD HALL INN

Monday, 08 February 2010

prepared fresh daily from the best peak district produce

Any 2 Courses for £10.95

Carrot & Coriander £4

Chicken Liver, Bacon & Sherry Pâté & Toast £4

Goats Cheese Brulée £4.50

Haggis Cake with homemade tomato sauce £4.50

Whitebait £4



Roast Loin of Pork £8

Served with sage & onion stuffing, apple sauce, roast potatoes and seasonal vegetables

Roast Beef with Homemade Yorkshire Pudding £8

Topside Beef served with roast potatoes and seasonal vegetables

Roast Leg of Lamb £8

Served with roast potatoes and seasonal vegetables

Beef Carbonade with Dumplings £9

Made using Gouden Carolus Classic (see our Belgium beer list). Served with mashed potatoes & seasonal vegetables

Traditional Fish & Chips £9

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

Oven Roast Chicken £9

Served with a port & stilton sauce, mashed potato & seasonal vegetables

Thai Red Curry £9

Served with rice & hand cut chips

Homemade Lasagne £9

Served with crusty garlic bread

Wild Mushroom Risotto £9

Served with a rocket salad and crusty bread

Roast Ham, Egg & Chips £8

Extra Sides: Olives / Oil & Bread / Hand Cut Chips / Vegetables £2.50 each

**Specials & Steaks are not included in 2 course deal*

Today's Special...

Lamb Chops £12

Served with minty gravy, sautéed potatoes & seasonal vegetables

Steaks.....

10oz Gammon, Egg & Pineapple £12

10oz Sirloin Steak £15

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

All Served with grilled tomato, mushroom, peas and hand cut chips

Peppered Sauce / Stilton 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 *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*



Home Made Desserts...

Raspberry Crème Brulée

Coconut Rice Pudding

Sticky Toffee Pudding

Served with fresh cream or Hilly Billy ice cream

Apple & Apricot Crumble

Served with cream, Hilly Billy ice cream or custard

Chocolate Brownie

Served with fresh cream or Hilly Billy ice 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 / Chocolate Orange

Sandwiches...

Baguettes... £5.50

(Served with side salad and chips or kettle chips)

Honey Roast Ham with Wholegrain Mustard

Mature Cheddar Cheese & Pickle

Steak Baguette with Caramelized Onions

Hot Beef Baguette in gravy

Bacon & Brie melt

Prawn Baguette with Cracked Black Pepper &

Lemon Mayonnaise

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.

