

OLD HALL INN

MENU

WHILST YOU WAIT

Olive Oil Focaccia - balsamic & olive oil - £7 (G, Ve, Su)

Padron Peppers - ancho chilli salt, fermented chilli mayo - £6 (Ve)

Olives - £4 (Ve)

STARTERS

Chicken Parfait - whipped brandy butter, rye bread - £8 (M, E, Su, G *GF on request*)

Yellow Courgette Soup - fennel, chilli, wild garlic oil, toasted ciabatta - £8 (Ve, G *GF on request*)

Whitebait - preserved lemon mayo - £8 (F)

Mushroom Parfait - toasted sourdough - £9 (M, E, G *GF on request*)

Aged Comte Cheeseballs - kimchi aioli - £9 (M, G, E, So *GF on request*)

Burrata - wye valley asparagus, wild garlic oil, mixed leaf salad - £10 (N, M, E)

Crispy Ratte Potatoes - brown butter sauce, brie - £8 (M, E)

Beef Shin - smoked bacon, pancetta & chorizo cassoulet, crispy pork rind, toasted sourdough - £10 (G)

SEASONAL MAINS

Beef Featherblade - savoy, pancetta & wild mushroom, lovage mash, red wine jus - £21.50 (M, Su, Ce)

Kingsterndale Lamb Duo - pan roasted saddle, lamb neck & garden herb croquette, pea puree, new season asparagus, viola potatoes, lamb jus - £27 (G, M, Su, Ce, E)

Kingsterndale Lamb Neck Arancini - dill, parsley, mint, parmesan, buttered calvo nero, tomato & red pepper sauce - £18 (G, M, Su)

Tunworth & Asparagus Tart - beetroot relish, viola potatoes, crispy calvo nero, chive oil - £17 (G, M, Su)

Red Lentil Dahl - aubergine steak, crispy celeriac, toasted flatbread, preserved lemon, cucumber & mint yoghurt - £16.5 (Su, *Ve on request*, G *GF on request*)

PUB CLASSICS

Bangers and Mash - maple & chilli sausages, n'duja mash, tenderstem broccoli, red onion gravy - £17.50 (M, G, Su)

Beer Battered Haddock - mushy peas, triple cooked chips - £16.50 (F, G *GF on request*)

Fish Finger Sandwich - lemon mayo, triple cooked chips, mushy peas - £13.50 (M, G *DF/GF on request*, E, F, Ce)

Lamb Bourguignon Pudding - garden peas, triple cooked chips, red wine gravy - £17.50 (Available from 5pm only) (G, M, F, Mu, Ce)

Allergens: G - Gluten, M - Milk, Mu - Mustard, E - Eggs, PN - Peanuts,
TN - Tree Nuts, Cr - Crustaceans, S - Sesame, So - Soybeans, N - Nuts
Su - Sulphur, Ce - Celery, L - Lupin, Mo - Molluscs, F - Fish, Ve - Vegan

All of our chips are seasoned,
please let us know if you'd
prefer NO seasoning!



STEAKS

All served with house fries & beef dripping roasted tomato.

Ribeye 300g - £29.50 Exceptional marbling, containing fat evenly dispersed throughout the cut, ensuring a deliciously juicy steak in every bite.

Sirloin 300g - £27 Lean, tender, flavoursome and juicy steak.

Flat Iron Steak - £17.50 Intense beef flavor, tenderness and is incredibly well marbled.

BURGERS

All served with house fries & slaw.

Soy Brined Chicken Burger - house sriracha butter - **£16.50** (So, M, E, G *GF on request*)

Spiced Falafel Burger - chilli mayo, monterey jack cheddar - **£16** (So, M, G *Ve on request*)

Truffle & Burnt Onion Beef Burger - wild garlic emulsion, maple cured bacon, cheddar - **£18** (G, M)

SANDWICHES

Available 12-2pm. All served with house fries & salad.

Emmental Cheese - preserved lemon mayo, sunblushed tomatoes - **£8** (M, G *GF on request*)

Roasted Chicken - bacon, tomato, wild garlic aioli - **£9** (E, G *GF on request*)

Roast Lamb - mint sauce - **£9** (Su, G *GF on request*)

Smoked Salmon & Cream Cheese Sandwich - **£9** (F, M, G *GF on request*)

SIDES

Triple Cooked Chips - **£4** (G, Ce, *GF on request*)

House Fries - **£3.50** (G, Ce, *GF on request*)

Sweet Potato Fries - **£4** (G, *GF on request*)

Fennel & Orange Seasonal Greens - **£5** (M, Su)

SAUCES

Wild Garlic, Whisky & Green Peppercorn - **£4** (M, Su)

Leek, Bacon, Miso & Blue Cheese - **£4** (M, Su)

KIDS

Chicken Goujons - house fries, garden peas - **£6.50** (G, M *GF on request*)


Falafel - house fries, garden peas - **£6.50** (So, G *GF on request*)


Fish Goujons - house fries, garden peas - **£6.50** (F, G *GF on request*)


Kids Beef Burger - house fries, garden peas - **£8** (G, E, Ce) (add cheese for £1.50)


PRODUCE TO BE PROUD OF...

 our meat comes to us from Mac Burnham's of Chapel-en-le-Frith

 our lamb is reared for us at King Sterndale, Buxton

 our bread is made in house

 our fish is bought from the quality Easy Fish Co, Heaton Moor

 our veg is bought fresh from the markets daily by Tomsons, Buxton

**FOLLOW US TO KEEP UP
WITH OUR NEXT EVENTS...**



@OLDHALLINN



**THE OLD HALL INN,
CHINLEY**