

# SEASONAL MENU

Cooked fresh to order. Thank you for your patience when busy.



## STARTER

Olive Oil Focaccia - n'duja garlic aioli - 7 (G, \*Ve on request\*)

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

Chicken Liver Parfait - madeira butter, onion marmalade, rye bread - 7 (M, E, G \*GF on request\*) (Mas Macià)

Whitebait - preserved lemon mayo - 7 (F) (Selvaggio Prosecco)

Tomato & Basil Soup - preserved lemon oil, toasted sourdough - 7.50 (G, \*GF/ Ve on request\*) (bin 4)

Wild Mushroom Parfait - griddled chive sourdough, crispy wild mushrooms - 9 (M, E, G \*GF on request\*) (bin 9)

## PUB CLASSIC

Beef Featherblade - lovage mash, wild mushroom, savoy & pancetta, red wine jus - 21.50 (M, Ce, Su) (bin 25)

Lamb Bourguignon Pudding - garden peas, triple cooked chips, red wine gravy - 16.50 (G, M, F, Mu, Ce) **AVAILABLE FROM 5PM**

Beer Battered Haddock - mushy peas, triple cooked chips - 16.50 (Ce, F, M, G \*GF/DF on request\*) (bin 8)

English Asparagus & Goats Cheese Tart - hollandaise- beetroot puree, truffle honey - 17 (G, M, Su, E) (bin 4)

Bangers and Mash - trio of sausage: pork, cumberland, red onion and sage, dijon mash, red onion gravy - 16.50 (M, G, Su) (bin 24)

Fish Finger Sandwich - triple cooked chips, mushy peas - 12.50 (G, M \*GF/DF on request\*, E, F, Ce) (bin 5)

Chicken Caesar Salad - pancetta, sourdough croutons - 16 (G, F, M \*GF on request\*)

Crispy Chicken Burger - green fermented chilli sauce, house slaw, house fries - 16 (Mu, E, F, Ce, Su, So, G \*GF/EF on request\*) (bin 6)

Truffle & Burnt Onion Beef Burger - miso & burnt lime mayo, house slaw, house fries - 16 (G, E, Ce, So) (bin 23)

Falafel Burger - lemon mayo, house slaw, house fries - 15 (Se, E, G \*GF/Ve on request\*) (bin 8)

*Add high peak cheddar, monterey jack or dovedale blue to the above burgers 1.5 (M)*

8oz Flat Iron Steak - 16.50      10oz Ribeye Steak - 23.50      10oz Sirloin - 23.50

*above steaks all with house fries, beef fat roasted tomato, dressed salad (G \*GF on request\*)*

*Add Leek, Bacon, Blue Cheese Sauce (Su, M), Whiskey, Tarragon, Peppercorn Sauce (M, Su, Ce), Red Wine Jus (Su, Ce) - 2.50*

## SIDE

Let your server know if you would like any sides to come with your starter course

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

House Fries - 3.5 (G, \*GF on request\*)

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

Grilled English Asparagus - 5 (M \*DF on request\*)

Olives - 4 (Ve)

Frickles - chilli mayo - 5 (G, Ve \*GF on request\*)

Whiskey, Tarragon & Green Peppercorn Sauce - 2.5 (M, Su)

Leek, Bacon & Blue Cheese Sauce 2.5 (Su, M)

Red Wine Jus 2.5 (Su, Ce)

## LUNCH TIME SANDWICHES

available 12-2pm. All served on ciabatta with house fries & salad.

Rosary Goats Cheese - sunblushed tomatoes, preserved lemon mayo - 9 (M, G \*GF on request\*)

Pork Belly - stuffing, apple sauce - 9 (G)



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**

# KIDS MENU

available for under 14 years

Chicken Goujons - house fries, garden peas - 6 (G \*GF on request\*)

Falafel - house fries, garden peas - 6 (So, G \*GF on request\*)

Haddock Goujons - house fries, garden peas - 6 (G \*GF on request\*)

# DESSERT

Sticky Toffee - candied walnuts, brandy toffee sauce - 7 (G, M, E, N)

Belgian Chocolate Brownie - chocolate sauce, vanilla ice cream - 7 (M, E)

Guinness Pudding - guinness treacle sauce, clotted cream - 8 (M, E, G)

Belgium Chocolate Cremeux - honeycomb, black cherry compote - 8 (M, E)

Cheese & Biscuits - Hartington Blue, Rosary Goats, Edam - buttered brandy & raisin jam - 12 (M, G)

Belgian Dark Chocolate Truffles - white chocolate and raspberry chunks - 5 (G, M, E)

Ice Cream & Sorbet Selection - 3 scoops from below selection & wafers - 5 (M, E, G \*GF on request\*)

Chocolate - Vanilla - Salted Caramel - Cappuccino - Honeycomb - Raspberry Sorbet (Ve) - Mango Sorbet (Ve)

# FORTIFIED

Not familiar? Take a look at some of our pairing suggestions. Bottle / 100ml

## Sweet/Fortified Wines

Domaine de Grange Neuve Monbazillac (France) - 23.50 / 8

Daschbosch Old Vine Hanepoot (Breedekloof, South Africa)

- 32 / 8.40

Cline Cellars Late Harvest Mourvèdre (California, USA) - 43

/ 10.70

## Port

Krohn Lágrima White (Douro, Portugal) - 34 / 8.60

Krohn LBV 2016 (Douro, Portugal) - 40 / 10.20

Krohn Colheita 2003 (Douro, Portugal) - 53 / 12.20

## Sherry

Fernando de Castilla Classic Fino (DRY) (Jerez, Spain) - 32 /

8.40

Fernando de Castilla Classic Oloroso (MEDIUM) (Jerez, Spain)

37 / 9.40

Fernando de Castilla Classic Pedro Ximénez (SWEET) (Jerez,

Spain) 47 / 12


## Whisky


See our drinks cupboard in the snug for current selection


# 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 and whole carcass butchered

 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



@OLDHALLINN



THE OLD HALL INN,  
CHINLEY