

# SUNDAY MENU

This menu has been marked up to show allergens. Please do let your server know directly if you have any severe allergies



## STARTER

- Padron Peppers - chilli mayo - 7 (Ve)
- Olive Oil Focaccia - n'duja garlic aioli - 7 (G, \*Ve on request\*)
- 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)
- Roasted aubergine Soup - preserved lemon crème fraîche, toasted sourdough - 7.50 (G, \*GF on request\* \*Ve on request\*) (bin 4)
- Wild Mushroom Parfait - griddled chive sourdough, crispy wild mushrooms - 9 (M, E, G \*GF on request\*) (bin 9)
- Shetland mussels - madras sauce, toasted sourdough 11 / 18 (M, Su, g, Mo)

## ROAST DINNERS

This is what Sunday at the Old Hall is all about. All our roasts are served with all the traditional trimmings

- 36 Day Aged Roast Silverside Derbyshire Beef - 16.5 (Su, G, M, Ce \*GF/DF on request\*) (bin 22)
- Kingsterndale Roast Leg of Hogget - 15 (Su, G, M, Ce \*GF/DF on request\*) (bin 28)
- Roast Pork Belly, apricot and sage stuffing - 17 (Su, M, G, Ce) (bin 9)
- Nut Roast - 14 (Su, G, M, N, Ce \*GF/ Ve on request\*) (bin 29)
- Roast Chicken Supreme - 18 (Su, G, M, Ce \*GF/DF on request\*) (bin 10)
- Beef Featherblade - 21.50 (G, M, Su, Ce, \*GF/DF on request\*) (bin 25)

## PUB CLASSIC

- English Vegetable & Goat's Cheese Tart - parnsip puree, viola potatoes, truffle honey - 16.5 (G, M, Su, E) (Henner's Brut bottle)
- 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, G \*GF or Ve on request\*) (bin 6)
- 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)
- Add high peak cheddar, monterey jack or stilton to the above burgers 1.5 (M)

## SIDE

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

- Olives - 4 (Ve)
- Frickles - chilli mayo - 5 (G \*GF on request\*/ Mu / Ce/ Su/ Ve)
- Triple Cooked Chips - 4 (G \*GF on request\*/ Mu/ Ce)
- House Fries - 3.5 (G \*GF on request\*/ Mu/ Ce)
- Sweet Potato Fries - 4 (G \*GF on request\*/ Mu/ Ce)
- Cauliflower Cheese - 4 (D, Mu)



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

**Our fries & chip seasoning contains Ce & Mu, let us know if you need unseasoned fries/chips**

## KIDS MENU

available for under 14 years.

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

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

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

Small Roast Dinner (Beef, Lamb, Pork or Chicken) - all the traditional trimmings - 7 (for allergens see adult menu)

## 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)

Cheese & Biscuits - Devonshire Gold, Rosary Goats, Gruyere - brandy & raspberry jam - 12 (M, G)

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

Belgium Chocolate Cremeux - blackberry compot, honeycomb - 8 (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