

OLD HALL INN

Seasonal Menu

WHILST YOU WAIT

CONFIT GARLIC, ROSEMARY & THYME
FOCACCIA - £7
parmesan butter (G, M, Su *Ve on request*)

OLIVES - £4
(Ve)

PORK QUAVERS - £5
pork rind mayo (G)

PADRON PEPPERS - £7
arbol chilli salt, gojuchang mayo (Ve, So)

STARTERS

CHICKEN PARFAIT - £8
whipped brandy butter, rye bread (M, E, Su, G
GF on request)

TEXTURES OF MUSHROOM, PARFAIT,
BROTH & CRISP - £9
toasted sourdough (N, M, E, So, Se, G *GF/NF
on request*)

SPICED KOHLRABI & ROOT VEGETABLE
SOUP - £8.50
n'duja oil, farmhouse loaf (M, G, Ce, *GF on
request*)

HAM HOCK, ORANGE & FENNEL
TERRINE - £10
fried egg, picallili gel & toasted rye bread £10
(Ce, G, E, Su)

HAY SMOKED MACKEREL PATÉ - £10
fennel, grapefruit & dill slaw, toasted rye bread
(M, Su, Se, Hay)

BURRATA - £10
brown butter pears, thyme roasted almonds (M,
N, Su)



WINTER WARMER LUNCHTIME OFFER!



GET YOURSELF A TOASTIE AND
BOWL OF SOUP FOR £9.50!
Emmental cheese toastie served with our
soup of the day (M, G, Se, Ce)

SEASONAL MAINS

CAULIFLOWER & PARMESAN RISOTTO - £15
(ADD SEARED SEABREAM + £7)
feta crumb (M)

CONFIT PORK BELLY - £28
dauphinoise, cider jus, creamed cabbage, pancetta, onions & peas
(Su, M)

GOUDA & ONION PIE - £21
creamy mash, sauteed garlic tenderstem (G, E, M, Mu)

GARLIC CHICKEN KIEV - £25.50
house fries, salad (M)

GOYT VALLEY VENISON HAUNCH - £30
confit shallots, celeriac puree, port gel, celeriac fondant,
chantonay carrots, red wine jus (Su, M *DF on request*)

LAMB DUO - £27
stuffed lamb belly, lamb neck bon bon, hassel-back potatoes,
carrot puree, buttered kale, lamb jus (Su, M, F, G)

WOOKIE HOLE CHEDDAR PUFF PASTRY QUICHE - £16
sunblushed tomato tapenade, garlic new potatoes, house salad (M,
G)

PUB CLASSICS

BEEF FEATHERBLADE - £22.50
savoy, pancetta & wild mushroom, dauphinoise potatoes, red
wine jus (M, E, Su, Ce)

BANGERS AND MASH - £17.50
maple & chilli sausages, creamy mash, seasonal greens & red
onion gravy (M, G, Su)

BEER BATTERED HADDOCK - £16.50
mushy or garden peas, triple cooked chips (F, G *GF on request*)

FISH FINGER SANDWICH - £13.50
lemon mayo, triple cooked chips, mushy peas (F, M, E, F, Ce
GF on request)

STEAK AND ALE SUET PUDDING - £19.50
triple cooked chips, seasonal greens, gravy (G, M, Ce, Su)
(only available from 5pm)

SIDES

BUTTERED MASH £4
(M)

FENNEL & ORANGE SEASONAL
GREENS - £4
(M *DF on request*)

TRIPLE COOKED CHIPS - £4
(G, Ce *GF on request*)

HOUSE FRIES - £3.50
(G, Ce *GF on request*)

SWEET POTATO FRIES - £4
(G, Ce *GF on request*)

KIDS

CHICKEN GOUJONS - £6.50
house fries, garden peas or beans (G, M
GF on request)

FALAFEL - £6.50
house fries, garden peas or beans (So, G
GF on request)

FISH GOUJONS - £6.50
house fries, garden peas or beans (F, G *GF
on request*)

KIDS BEEF BURGER - £8
house fries, garden pea or beans (G, E,
Ce) (add cheese for £1.50)

LIGHT BITES

Available From 12-2pm.

EMMENTAL CHEESE

SANDWICH - £8

preserved lemon mayo, sunblushed
tomatoes, house fries, salad (M, G *GF on
request*)

N'DUJA & GOUDA TOASTIE - £9

house fries, salad (M, Su, G *GF on
request*)

ROAST BEEF SANDWICH - £9

horseradish, rocket, house fries, salad ((M,
Su, G *GF on request*)

ROAST LAMB SANDWICH - £9

mint sauce, rocket, house fries, salad (M,
Su, G *GF on request*)

BURGERS

All served with house fries. Let us know if you'd like to add coleslaw too!

BUTTERMILK CHICKEN BURGER - £18

fermented chilli & smoked bacon jam, gojuchang mayo (M, G, Su, *GF on
request*)

SPICED FALAFEL BURGER - £16

smoked garlic mayo, monterey jack cheddar (So, M, G *GF/ Ve on request*)

TRUFFLE & BURNT ONION BEEF BURGER - £18

smoked garlic mayo, maple cured bacon, monterey jack
(So, Su, Se, Ce, G, M, E *GF on request*)

STEAKS

All served with house fries, salad, & beef dripping roasted tomato.
(Mu, M, G *DF/GF on request*)

RIBEYE 300G - £30

Exceptional marbling, containing fat evenly dispersed throughout the cut,
ensuring a deliciously juicy steak in every bite.

SIRLOIN 300G - £28

Lean, tender, flavoursome and juicy steak.

FLAT IRON STEAK - £18

Intense beef flavour, tenderness and is incredibly well marbled.

ADD A SAUCE

PEPPERCORN SAUCE - £2.50

(M, Su, Mu)

ROAST BEEF GRAVY - £1.50

(Su, Mu, So, Ce, *Ve on request*)

CURRENT GUEST CASK ALES

DEYA - Friends of the Podcast - 4% - pale ale

Bright lemon and grapefruit aroma. Light caramel malt
sweetness. Gentle bitter finish

Thornbridge Brewery - Lord Marples - 4% - Classic

Bitter

this classic British bitter tastes of honey and caramel. A
surprising smoothness is met with a long bitter finish

Ossett X Vault City- 4.4% - Sour Fruited Pale

Aromas of winter berries and dark fruits leap from the
glass, delivering a juicy, smooth, and satisfying complex
finish.



THE OLD HALL INN,
WHITEHOUGH

@oldhallinn

Allergens: G - Gluten, M - Milk, Mu - Mustard, E - Eggs, PN - Peanuts,

TN - Tree Nuts, Cr - Crustaceans, Se - Sesame, So - Soybeans, N - Nuts

Su - Sulphur, Ce - Celery, L - Lupin, Mo - Molluscs, F - Fish, Ve - Vegan

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 focaccia is made in house & our sourdough is freshly baked by Wye



Bakehouse



our fish is bought from the quality Sailbrand Company

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