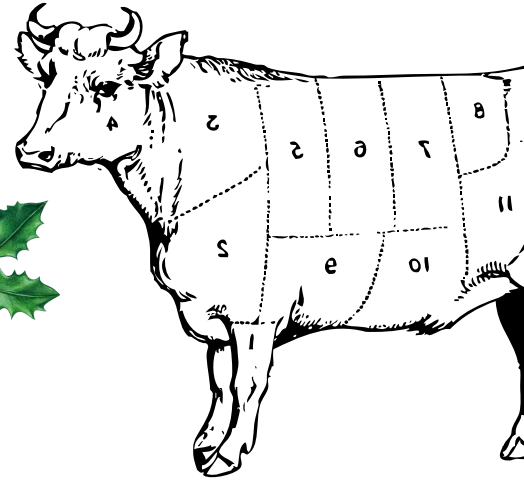


THE OLD HALL INN
STEAK
NIGHT
 5.12



Organically sourced from a local Derbyshire farm, which will be dry aged for 30 days to develop flavour and produce a tender texture. Proudly supplied by Mac Burnham traditional family butchers in Chapel-en-le-Frith and cooked by our Old Hall chefs.

STARTERS

Beef & Smoked Bacon Terrine 10
 piccalilli, croutons

Crispy Pork Belly 10
 honey garlic glaze, celeriac remoulade

STEAKS

-limited availability of each cut, check with staff if not pre-ordered-

22oz New York Strip to share 48
 28oz Tomahawk to share 50
 22oz Gastro Rump to share 42
 Beef Wellington to share 52
 Flat Iron for one 16.5
 10oz Sirloin for one 25
 Truffle & Burnt onion beef burger 17
 smoked garlic aioli, maple cured pancetta,
 monterey jack cheddar

SIDES

Truffle & Parmesan Cauliflower Cheese 6
 Beef dripping Triple Cooked Chips 4.5
 Pancetta & Chestnut English Sprouts 4.5
 Mac n' 5 Cheese 5.5
 Pickled Onion Rings 4
 Pigs in Blankets 5.5
 Honey & Yuzu Roast Parsnips 5
 House Fries 5

SAUCES -3

Green Peppercorn, Sage & Brandy
 Leek, Bacon & Blue Cheese
 Red Wine Jus
 Anchovy, Pickled Caper & Lovage Bearnaise
 Stilton Hollandaise

COCKTAIL MENU TBC



ANY ROOM FOR A DESSERT?

Honey Nut Cornflake Sundae - 9
 vanilla, chocolate, caramel sauce
 Beef Suet Sticky Toffee Pudding -9
 vanilla ice cream

Have an allergen? Please let your server know

**STRUGGLING FOR CHRISTMAS PRESENTS? VOUCHERS
 FOR OUR NEXT STEAK NIGHT AVAILABLE TO BUY.**