

OLD HALL INN SEASONAL MENU

NEXT STEAK NIGHTS....

12th November & 10th

December

— WHILST YOU WAIT —

ROSEMARY, GARLIC & TOMATO

OLIVE OIL FOCACCIA - £7

balsamic & olive oil (G, Ve, Su)

OLIVES - £4

(Ve)

PORK QUAVERS - £5

pork rind mayo (G)

PADRON PEPPERS - £7

arbol chilli salt, miso & lime emulsion

(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 (M, E, So, Se, G *GF

on request*)

PARSNIP, PARMESAN & THYME

SOUP - £8.50

toasted bread (M, Su, G *GF/V on

request*)

BEEF FEATHERBLADE CROQUETTE

- £9

caper & parsley, parsnip & honey puree

(M, G, Mu)

BURRATA - £10

fermented hot honey, toasted sourdough

(Su, M, Se)

KINGSTERNDALE LAMB

TENDERLOIN FLATBREAD £11

harissa yoghurt, pickled cucumber (M,

G, Su)

———— SEASONAL MAINS ————

CARAMELISED ONION RISOTTO - £13

(ADD SEARED SEABASS + £7)

crispy kale, crispy onions, caramelised silver skin onions, parmesan (M, Su,
DF on request)

MADRAS ROASTED CAULIFLOWER - £18

madras sauce, coconut & coriander jasmine rice, naan bread (G, M *GF/DF

on request*)

PULLED GOJUCHANG BEEF FLATBREAD - £14

miso & lime emulsion, toasted sesame fries (Se, G, Su, So)

HOMITY PIE - £18

high peak cheddar, leek & onion, seasonal vegetables (G, M)

FRENCH TRIM PORK CHOP - £26

french peas, crispy crackling, fondant potato (M, Su)

PAN SEARED COD LOIN - £26

chicken butter sauce, crispy chicken skin, chestnut mushroom, heritage

potatoes (M, F)

KINGSTERNDALE LAMB SHANK - £28

smoked garlic pomme purree, tenderstem, red wine jus (Su, M)

KINGSTERNDALE LAMB DUO - £30

confit lamb belly, braised rolled lamb shoulder, parnsip puree, fondant

potato, heritage carrots (Su, M)

PAN SEARED HAKE & GNOCCHI - £24

sautéed wild mushroom, romanesque, calvo nero, turnip puree, burnt leek

oil (M, F, GF *DF on request*)

———— PUB CLASSICS ————

BEEF FEATHERBLADE - £22.50

savoy, pancetta & wild mushroom, dauphinoise potatoes, red wine jus (M, E,

Su, Ce)

BANGERS AND MASH - £17.50

Cumberland chilli sausages, cheddar & spring onion mash, seasonal greens,

red onion gravy - £17.50 (M, G, Su)

BEER BATTERED HADDOCK - £16.50

mushy peas, triple cooked chips (F, G)

FISH FINGER SANDWICH - £13.50

lemon mayo, triple cooked chips, mushy peas (F, M, G, E, F, Ce)

BEEF BOURGUIGNON PUDDING - £17.50

(Only Available From 5pm)

triple cooked chips, seasonal greens, gravy (G, M, Ce, Su)

THE OLD HALL INN,
WHITEHOUGH

@oldhallinn

Have an allergy? Please let your server know.

LIGHT BITES

Available From 12-2pm.

EMMENTAL CHEESE

SANDWICH - £8

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

SMOKED SALMON SANDWICH - £8

cucumber, cream cheese, house fries, salad (M, So, G *GF on request*)

CAMBODIAN CHICKEN

SANDWICH - £8.50

lemongrass, ginger, chilli - carrot, mint, & cucumber, house fries, salad (Su, Se, So, G)

ROAST PORK BELLY SANDWICH -

£9

apple sauce, house fries, salad (M, G, Su)

ROAST SILVERSIDE BEEF - £9

horseradish, house fries, salad (G, M)

SIDES

TRIPLE COOKED CHIPS - £4

(G, Ce, *GF on request*)

HOUSE FRIES - £3.50

(G, Ce, *GF on request*)

SWEET POTATO FRIES - £3.50

(G, *GF on request*)

FENNEL & ORANGE SEASONAL

GREENS - £5

(M, Su)

KIDS

CHICKEN GOUJONS - £6.50

house fries, garden peas (G, M *GF on request*)

FALAFEL - £6.50

house fries, garden peas (So, G *GF on request*)

FISH GOUJONS - £6.50

house fries, garden peas (F, G *GF on request*)

KIDS BEEF BURGER - £8

house fries, garden peas (G, E, Ce) (add cheese for £1.50)

BURGERS

All served with house fries & slaw.

TOASTED SESAME CHILLI GLAZED CHICKEN BURGER - £16.50

(Se, Su, So, Mu G *GF on request*)

SPICED FALAFEL BURGER - £16

fermented chilli ketchup, monterey jack cheddar (So, M, G *GF/ Ve on request*)

TRUFFLE & BURNT ONION BEEF BURGER - £18

confit garlic emulsion, maple cured bacon, monterey jack (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 - £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 flavour, tenderness and is incredibly well marbled.

ADD A SAUCE

PEPPERCORN SAUCE - £2.50

(M, Su)

ROAST BEEF GRAVY - £1.50

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

CURRENT GUEST CASK ALES

Daily Bread - Abbeydale - 3.8% - a classic English bitter: copper coloured, well balanced, malty flavours and a smooth bitter finish, using British grown Fuggles hops for subtle flavours, enhanced with a touch of Columbus and Bobek.

Knowle Spring - Timothy Taylor's - 4.2% - an easy-drinking beer with floral and grapefruit aromas, spiced orange on the tongue followed by aromatic citrus hop flavours to finish.

Free Thinker - Good Chemistry - 4.5% - Hopped with Simcoe, Centennial, Mosaic & Cascade hops for juicy flavours of juicy grapefruit, ripe papaya, and complex notes of pine resin. A deliciously sessionable pale ale. Unfiltered and naturally vegan friendly, and gluten free!



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 bread is made in house & 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



OLD HALL INN

STEAK MENU

We love cooking steaks for our customers and set our mission to serve the best quality beef we can get our hands on. Our ethos is simple: find cows that only eat grass, are dry aged for a minimum of four weeks and sourced from local farms, to support Derbyshire farmers. All the steaks you see are from the same cow, cooked by our chefs in cast iron pans. Nose to tail challenges involve being more efficient and inventive to utilise the whole animal, as ethically, should always be the way.

LARGE CUTS

Please allow a 45 minutes window for preparation on our large steaks All served with house fries, salad & slow roasted tomato.

T-Bone - £35

This well marbled cut contains a portion of tender fillet and a portion of beefy strip loin giving you the best of both. 1 large portion, or for 2 to share.

Picanha - £56

This cut is taken from the top of the rump. You might also know it as a rump cover, rump cap, sirloin cap or even culotte steak, beautifully tender and juicy, producing an amazing flavour when cooked.

Chateaubriand - £60 (For 2 to Share)

Taken from the thickest part of the fillet steak, producing only two tender and decadent cuts from the same cow.

Gastro Rump - £42 (For 2 to Share)

Taken from the most tender part of the rump and is highly trimmed to produce a tender, flavoursome steak.

STEAKS

All served with house fries, salad & slow roasted tomato.

Sirloin 300g - £27

Lean, tender, flavoursome and juicy steak.

Flat Iron 226g - £16.50

Extremely tender, well-marbled and flavourful and great for grilling.

Rump 280g - £24

A delightful balance of tenderness and texture. known for its marbling, contributing to the steak's juicy, succulent taste.

Fillet 300g - £38

Wildly regarded as the premium cut, this being the most tender. very lean with minimal marbling.

Ribeye 300g -£29.50

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

SIDES

Truffle Mac n' 5 Cheese - 5 (*M, G*)

Pigs in Blankets - £5 (*G*)

SAUCES

Green Peppercorn, Brandy & Sage £4 (*Su, M*)

Stilton, Emmental, Gruyere, Leek & Bacon £4 (*Su, M*)

French Onion Gravy £4 (*Su*)

Bone Marrow Gravy £4 (*Su*)

This particular cow is a Limousin and Aberdeen Angus cross from Walton House Farm, Brassington. Located just 26 miles away from our pub. Our steaks are proudly sourced and supplied by our local butcher, Mac Burnham, in Chapel-en-le-frith.

T-BONE

This well marbled cut contains a portion of tender fillet and a portion of beefy strip loin giving you the best of both worlds in one steak.

FEATHERBLADE

Cut from the shoulder found tucked in by the blade of the cow. A distinctive 'feather' like tissue running through the cut, although small this packs a lot of sweet flavour, meltingly tenderly like butter.

NY STRIP

From the short loin, this tender and flavourful cut of beef is located on the back of the animal. One of the most popular steaks in America, coming from a muscle that does little work making it so very tender.

SIRLOIN

Cut from the large back muscle with a big beefier flavour, a sirloin cut is often the leaner part of the steak and contains high amounts of protein.

FILLET

Also known as the filet mignon, wildly regarded as the premium cut. Cut from the lower back of the cow, this being the most tender cut. Very lean with minimal marbling.

FLAT IRON

This cut delivers intense beef flavour, extremely tender, well marbled. The second most tender cut from the top blade, or chuck.

TOMAHAWK

Also known as bone in ribeye, a well marbled rich, juicy tender and thick ribeye, with a long bone still attached. The tomahawk steak is an incredibly tender steak with buttery, rich flavour.

RUMP

From the rear the most tender part of the rump and is highly trimmed to produce a tender, flavoursome steak. rump steak, on the other hand, is a tougher cut of meat because it comes from the area of the cow that gets more exercise.

CHATEAUBRIAND

This tender decadent piece of beef, is well known for being lean and succulent, perfect for special occasions. Cut from the tenderloin, which is part of the loin. Described as a roast sized filet mignon, only 2 steaks provided from a single cow.

RIBEYE

Carved from the primal section called the beef rib, it falls between the chuck and the loin, and spans from ribs six through twelve. The steaks marbled flavour is unique to the ribeye.

