

OLD HALL INN SEASONAL SUNDAY MENU

STARTERS

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, fermented chilli ketchup (Ve)

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*)

WILD MUSHROOM - £8.50
romanesque, calvo nero, turnip puree, burnt leek oil
(Ve)

BEEF FEATHERBLADE CROQUETTE - £9
caper & parsley, parsnip & honey puree (M, G, Mu)

BURRATA - £10
fermented hot honey, toasted sourdough (Su, M, Se)

SUNDAY ROASTS

This is what Sunday at the Old Hall is all about. Our roasts are served with all the traditional trimmings, homemade yorkshire pudding, and our beef stock gravy.

CRISPY ROAST PORK BELLY - £18.50

Juicy, crispy & moreish. Our pork belly is reared locally and undergoes a 4 day process, from brining, to rolling & roasting, to create a perfect layer of crackling to surround our pork belly, with a sage & apricot stuffing centre.

35 DAY AGED ROAST SILVERSIDE BEEF - £18.50

Taken from the hindquarter of the cow just above the leg. First we brine, then slow roast until it's perfectly pink. This cut is tender & flavoursome and gives us our classic roast beef dinner.

35 DAY AGED PICANHA BEEF RUMP CAP - £25.50

Picanha is an underrated cut of beef popular in Brazil, traditionally cooked over charcoal. Here we render down the layer of fat in a cast iron pan and cook it in its own dripping. Flavourful, tender & moreish.

35 DAY AGED STRIPLOIN OF BEEF - £25.50

Taken straight off the sirloin which we all know and love. This cut of beef takes your roast beef to the next level.

KINGSTERNDALE LEG OF LAMB - £22

Kingsterndale is situated just 11 miles from The Old Hall, here the rolling hills provide lush, green grass for the lambs to eat. Farmed by our friend Pete & his family for over three generations. Cooked overnight with thyme, pink peppercorn & red wine to provide a succulent cut of meat.

ROAST CHICKEN SUPREME - £19

Crispy golden skin, tender & flavoursome chicken breast. This cut is brined & served with the bone-in to retain moisture & succulence.

NUT ROAST - £18

Allergens: Su, G, M, Mu, Ce *GF/DF on request* (nut roast also contains nuts and is vegan on request)

THE OLD HALL INN,
WHITEHOUGH
@oldhallinn

NEXT STEAK NIGHTS....
12th November and 10th
December

Have an allergy? Please let your server know.



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!

PUB CLASSICS & BURGERS

TRUFFLE & BURNT ONION BEEF BURGER - £18
maple cured bacon, monterey jack cheddar, house fries & slaw (G, E, M *GF on request*)

SPICED FALAFEL BURGER - £16
chilli mayo, monterey jack cheddar, house fries & slaw (M, E, G *GF/Ve on request*)

TOASTED SESAME CHILLI GLAZED CHICKEN BURGER - £16.50
(Se, Su, So, Mu G *GF on request*)

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)

SIDES

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

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

CAULI AND BROCCOLI CHEESE - £5
(M)

ROAST BEEF GRAVY - £1.50
(Su, E, Mu, So, Ce, *Ve on request*)

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

KIDS MENU

SMALL ROAST DINNER - BEEF, PORK, LAMB, NUT
OR CHICKEN - £7
all the traditional trimmings (for allergens see adult menu)

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

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

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

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

PRODUCE TO BE PROUD OF...



our meat is butchered by Mac Burnham's of Chapel-en-le-Frith



our lamb is farmed for us at King Sterndale, Buxton



our focaccia is baked in house & is freshly baked by Wye Bakehouse



our fish is caught by the quality Sailbrand Company



our veg is supplied fresh from the markets daily by Tomsons,

Buxton

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