

# OLD HALL INN

## Seasonal Menu

### WHILST YOU WAIT

BUTTERNUT & PUMPKIN FOCACCIA - £7  
parmesan butter (G, M, Su \*Veggie/ Vegan 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\*)

ROAST CARROT & SUMAC SOUP - £8.50  
dill, coriander & yuzu creme fraiche, toasted  
sesame & farmhouse sourdough (M,G,Se,Ce,GF on request)

BURRATA - £10  
N'duja, fermented hot honey & pickled cucumber  
(M, Su, N)

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

KINGSTERNDALE LAMB NECK - £10  
Guinness & wild mushroom, toasted sourdough  
£10 (G, Su, So, Ce, M)

### SEASONAL MAINS

PEA & MINT RISOTTO - £15  
(ADD SEARED STONE BASS + £7)  
(ADD LAMB RUMP + £8)  
feta crumb (M)

STONE BASS - £24  
tempura tenderstem, cherry tomato & pepper puree, roasted  
tomato, watercress (M \*DF on request\*)

TURKEY BALTI PIE - £21  
crispy curried kale, triple cooked chips (D, M, G)

HONEY GLAZED DUCK BREAST - £27  
celeriac hash brown, chantenay carrots, red cabbage & jus (G,  
M, Su, Ce)

SEARED CHICKEN SUPREME - £23  
fondant potato, parsnip puree, sautéed wild mushroom &  
chicken butter sauce (M, Su)

GOYT VALLEY VENISON WELLINGTON - £30  
potato terrine, celeriac & apple puree, calvo nero (Su, M, D 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 - £17.50 (M, G, Su)

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

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

GOYT VALLEY VENISON SUET PUDDING - £19.50  
triple cooked chips, seasonal greens, gravy (G, M, Ce, Su)  
(only available from 5pm)



**WINTER WARMER  
LUNCTIME OFFER!**



GET YOURSELF A TOASTIE AND BOWL OF SOUP  
FOR £9.50!

Emmental cheese toastie served with a roast carrot &  
sumac soup (M, G, Se, Ce)

## 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 (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)

## LIGHT BITES

**Available From 12-2pm.**

EMMENTAL CHEESE

SANDWICH - £8  
preserved lemon mayo, sunblushed  
tomatoes, house fries, salad (M, G \*GF on  
request\*)

ROAST PORK SANDWICH - £12  
stuffing, apple sauce, house fries, salad (M,  
G, Mu, Su \*GF on request\*)

ROAST BEEF SANDWICH - £12  
horseradish, house fries, salad (M, G, Mu,  
Su, \*GF on request\*)

## BURGERS

All served with house fries & slaw.

BUTTERMILK TURKEY BURGER - £18  
fermented chilli & smoked bacon jam, turkey fat aioli (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 - £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

GREEN PEPPERCORN, THYME & WHISKEY SAUCE - £2.50  
(M, Su)

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

### CURRENT GUEST CASK ALES

BLACK IRIS BREWING - SNAKE EYES - 3.8%

PALE ALE, SOFT & HAZY

MOOR BEER COMPANY - RESONANCE - 4.1%

CITRA GOLDEN PALE

BIG STONE BEER - COLDWELL 4.1

SPICED WINTER ALE (MADE HERE IN CHINLEY)

TOMS TAP & BREWHOUSE - ESB - 5.3%

Fruity esters from the English Ale Yeast combine with Bramling Cross Hops to  
give fruit cake notes in this classic strong bitter. Also makes an excellent shandy.



## 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