



## Dinner Menu

### To Start

Soup of the day, served with a warm bread roll (GF/VG on request)	£ 7.95
Runny scotch egg with maple streaky bacon rashers, house salad & tangy onion gel	£ 8.95
Melon & Prosciutto crudo starter with arugula, bocconcini & aged balsamic reduction	£ 8.95
Tandoori chicken with masala roasted vegetables & creamy coriander yoghurt	£ 9.95
Bloody Mary Prawns with avocado & mesclun bouquet	£ 9.95
Greek salad with (Vegan) Feta	£ 7.95

### Main Course

Pan seared chicken with a mushroom wine sauce served with roasted baby potatoes & garlic herb vegetables	£21.95
Herb crusted Trout with a dill caper cream sauce served with parsley hasselback potatoes, sautéed haricots verts, sweet tomatoes & grilled lemon wedge	£24.95
Glazed Pork steak with caramelised apple & maple jus served with creamy sage mash, vine cherry tomato & buttered greens	£23.95
Beef Sirloin, with pink peppercorn sauce served with homemade chunky chips, onion rings, buttered asparagus & green beans	£27.95
Pan seared duck breast with orange & herb jus served with a dauphinoise potato, fresh garden peas & burned leeks	£26.95
Steak & Ale pie in a rich pan gravy, served with creamed parsley mash, & vegetable medley	£19.95
Hall Garth signature burger, served with fries & house slaw	£19.95
Linguini Arrabbiata with mediterranean roast vegetables, topped with grana Padano & sweet basil (V/Vegan on request)	£18.95
Truffle scented mushroom risotto served with broad beans (V/Vegan on request)	£18.95
Vegan Wellington served with homemade chips & vegan gravy (VG)	£18.95
Hall Garth vegan burger with fries & house slaw (VG)	
Beer-battered fish & chips with home-made chunky chips, tartare sauce and mushy peas	£16.95

Please note that 10% service charge will be added to all full-service menu items

If you have food allergies or intolerances, please notify our staff as we can alter dishes for suitability  
Food prepared in our kitchen may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts



## Dessert Menu

### Desserts:

<b>Classic Sticky Toffee Pudding</b> with vanilla ice cream (V)	<b>£6.95</b>
<b>Vanilla Cheesecake</b> drizzled in berry compote and fresh berries (GF/V)	<b>£7.95</b>
<b>Chocolate Brownie</b> , chocolate sauce, vanilla or vegan ice cream (V/Ve)	<b>£7.95</b>
<b>3 Cheese Board</b> with chutney, celery sticks, grapes and biscuits (V)	<b>£8.95</b>
<b>Belgian Chocolate Tart</b> with berry compote and fresh berries (V)	<b>£7.95</b>

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