



DINNER MENU

Starters

Soup of the day,(GF/V on request) Served with warm bread roll	£7.95
Grilled Romaine Caesar Salad with Chicken , Bacon, Parmigiano Reggiano 520 kcal	£10.95
Beetroot Tar-tare (GF/VG) with Honey Mustard & Goat Cheese Mousse 220 kcal	£8.95
Oxtail Croquettes with Romesco Sauce & Crispy Leeks 450 kcal	£10.95
Zen Garden Bowl (V,VG) Marinated Vegan Tofu, Seasonal Greens & Soy-Sesame Essence 440 kcal	£8.95

Main course

Roasted Chicken Pavé with Buttered Fondant Potato,Sautéed Green Beans & Chive Velouté 580 kcal	£21.95
Pork Ribeye (GF) with Sweet Potato Purée, Garden Peas, Roasted Heirloom Baby Carrots, Pickled Mustard Seeds & Herb jus 680 kcal	£23.95
Prime 8oz Sirloin with Homemade chunky chips, Caramelized Shallots,Sautéed seasonal greens Confit mushrooms,Roasted vine Tomatoes & Pink Peppercorn Sauce 820 kcal	£27.95
Ricotta & Spinach Tortelloni (VG) with Rustic Tomato & Basil Sugo 550 kcal	£17.95
Pan-Seared Salmon (GF) with Parsley-Caper Beurre Blanc, Spinach & Creamy Mash 600 kcal	£24.95
The Hall Garth Signature Stack Double Beef, Bacon & Cheddar Classic 1300 kcal	£19.95
Risotto Primavera: (GF/VG/V on request) Sweet Pea, Fresh Mint, and Lemon Infusion 520 kcal	£18.95
Crisp Ale-Battered Catch with Hand-Cut Chips, tartare & Minted Pea Purée 950 kcal	£17.95
Charred Aubergine (V/VG) with Couscous Mélange Herb Crust & Tomato Verde 420 kcal	£17.95
Herb-Crusted Lamb Rump (GF) with Celeriac Silk, Charred Tenderstem, Honey-Glazed Heirloom Carrots & Jus 750 kcal	£27.95



Dessert's

Triple Chocolate Calypso Cocoa-Dusted Mousse, Sweet Crumble & Chocolate Ice Cream 750 kcal	£8.95
Coconut Basbousa Delight Almond & Pistachio Crumb, Vanilla Bean Ice Cream 700 kcal	£7.95
Burnt Honey & Custard Tart Mixed Berry Compote & Chantilly Cream 550 kcal	£7.95
Chocolate Indulgence(V on Request) Fudge Brownie, Rich Chocolate Ganache & Vanilla Bean Ice Cream 550 kcal	£7.95
The Cheesemonger's Board A Curated Trio: Cheddar, Brie & Blue · Chutney, Grapes, Celery & Crackers 800 kcal	£8.95