

STARTERS

BRUSCHETTA £5.95

king prawns, chorizo and cherry tomato, on a toasted ciabatta,
with fresh coriander and dressed mixed leaf salad

SWEET POTATO SOUP (v) £4.95

roasted sweet potato with coconut milk, onion and garlic
with a blackberry, basil, honey and lemon drizzle, served with warm ciabatta bread

HUMMUS (v) £4.95

middle eastern spices and herbs,
served with cumin, thyme and sesame seed flavoured pitta chips for dipping

CHORIZO IN RED WINE £7.95

juicy chunks of locally sourced chorizo,
braised slowly with shallots in red wine, garlic cloves and a little honey,
served with crusty bread for mopping up the sauce

CHICKEN LIVER PARFAIT £5.95

with hints of nutmeg, brandy, madeira, garlic and thyme,
served with chef's fruity cranberry butter & sea salt and olive oil croutes

JACKFRUIT CROQUETTES (v) £5.95

pulled pork like texture jackfruit mixed
with lightly spiced potato, deep fried in panko bread crumbs,
served with dressed mixed leaves and barbeque sauce

HALLOUMI FRIES (v) £5.95

seasoned with cumin and sesame seeds,
topped with fresh coriander and pomegranate seeds, served with a herbal yoghurt dip

SANDWICHES AND BURGERS

All served with french fries and mixed leaf salad
Upgrade to homemade chefs chips for £1.00

BEET-BURGER (V) £10.95

Homemade with beetroot, bulgar wheat, lentils and kale leaves,
with caramelised red onions and fennel seeds, served in a lightly toasted bun

OLD HALL BURGER £11.95

homemade with locally sourced beef, onions and seasoned to taste,
served in a lightly toasted bun, lettuce, fresh tomato and burger relish

G.M.T (V) £9.95

Goats cheese, pan fried mushroom with crème fraiche and truffle oil drizzle,
baked in the oven in ciabatta

BEEF DIP £10.95

Tender slices of beef topside, cooked in caramelised onion gravy
inside a warm ciabatta loaf, served with an extra jug of gravy for dipping

BAKED BRIE AND BACON £10.95

(OR CARAMELISED RED ONION FOR VEGETARIANS)
gooey brie and grilled streaky bacon in a warm ciabatta,
served with red onion marmalade

FISH BUTTY £9.95

Haddock fillet strips, fried in batter,
homemade tartare sauce in a warm ciabatta

CHICKEN MELT £10.95

chicken breast, chorizo, melted buffalo mozzarella & fresh spinach
served in a baked ciabatta

CHEFS SPECIALS

BEEF BOURGUIGNON £12.45

slow braised beef, red wine, beef stock,
chestnut mushrooms, shallots, chanteney carrots & crispy bacon
served with spiced red cabbage
and homemade mashed potato

NORTH AFRICAN SPICED 'GLOW BOWL'(v) £10.95

clean eating meets comfort food, chickpeas in a spiced tomato sauce,
with minted couscous and cucumber salad
served with hummus and pita wedges
flavoured with cumin, thyme and sesame seeds

WINTER VEGETABLE POT PIE (v) £10.45

Parsnip, carrot, onion, leek, squash, celery and kale with pearl barley,
topped with a squash, sage & walnut scone
served with homemade chips, mixed greens and honey roasted carrot

SEA BASS FILLETS £15.95

Lightly seasoned fish, pan fried
with new potatoes, fresh samphire, smoked pancetta,
king prawns and capers, together in a warmed vinaigrette,
served with tenderstem broccoli

MUSHROOM RIGATONI (v) £12.95

pasta tossed in chefs rich mushroom sauce,
feta cheese, fresh spinach leaves, toasted walnuts and tenderstem broccoli,
served with, rocket and baked garlic ciabatta

STEAKS

WHY NOT TREAT YOURSELF TO A JUICY STEAK?

8 OUNCE RUMP £15

8 OUNCE SIRLOIN £16

Served with homemade chips and dressed mixed leaves

Go all out and add these steak meal upgrades

KING PRAWNS £3

FRIED EGG £1

PAN FRIED MUSHROOMS £2

GRILLED TOMATOES £1

ONION RINGS £2

Don't forget to add a freshly prepared sauce £2.00

MIXED PEPPERCORN

GARLIC BUTTER

MUSHROOM AND BRANDY

YORKSHIRE BLUE CHEESE

STEAKS DISHES CAN BE MADE GLUTEN FREE

CLASSICS

BRANDY CHICKEN £13.95

pan fried chicken breast with
a panko bread crumbed bubble and squeak cake,
mixed greens, honey roasted parsnip and smoked bacon,
served with a creamy brandy, garlic and mushroom sauce

SAUSAGE AND MASH £12.45

Pork and chive sausages from Ellisons butchers of Cullingworth,
homemade chive mashed potato
served with braised red cabbage, caramelised onions and red wine gravy

FISH & CHIPS £12.95

sustainable haddock fillet, hand battered to order,
homemade chunky chips served with mushy peas,
homemade tartare sauce and fresh lemon

OLD HALL PIE £12.95

our best selling dish, we've not changed the recipe in over 20 years!
a hearty wedge of proper short crust pastry plate pie.
diced steak cooked with jennings beer and beef stock until tender,
with seasonal greens, honey roasted carrot,
homemade chunky chips and gravy

WARM CHEESE BOARD (v) £14.95

panko crumbed brie wedges, halloumi fries,
goats cheese with honey and thyme baked in the oven,
toasted ciabatta, red onion marmalade, salad garnish,
great with a bottle of red

KIDS MENU

All kids meals are at the promotional price of £3.95 and are not available to adults.

HOMEMADE MAC AND CHEESE (v)

macaroni pasta, cheddar sauce topped with bacon bits
served with garlic bread

CHICKEN STRIPS

breaded chicken breast
served with homemade chips and peas

FISH AND CHIPS

haddock strips, hand battered to order
served with homemade chips and peas

KIDS BURGER

a 4oz homemade burger in a bun
served with chips and peas

Pork Sausages and Mash

pork and herb sausages with homemade mashed potato
served with garden peas and onion gravy

Kids Ice Creams

Vanilla, Chocolate or Strawberry
£1 per scoop

**These Kids meals can be made Gluten Free :
haddock, chicken breast, vanilla ice cream**

SIDES

BOWL OF ONION RINGS £3.45

HOMEMADE CHUNKY CHIPS £2.95

FRENCH FRIES £2.95

SIDE OF VEGETABLES £2.95

GARLIC BREAD £3.45

NEW POTATOES £2.45

SIDE SALAD £2.95

DESSERTS £4.95

STEWED PEAR WITH WINTER BERRY COULIS

Served with ginger ice cream (GF option available)

WHITE CHOCOLATE FUDGE CAKE

Berry compote and pouring cream

LEMON SWIRL CHEESECAKE

Vanilla ice cream

JAM ROLY POLY

With extra jam and custard

STICKY TOFFEE PUDDING

Served with caramel sauce and custard

VEGAN STARTERS

SWEET POTATO SOUP £4.95

roasted sweet potato, coconut milk, with a blackberry and basil drizzle

HUMMUS £4.95 (GF option available)

with middle eastern spices and herbs,
pita chips flavoured with cumin, thyme and zaatar

JACKFRUIT CROQUETTES £5.95 (GF option available)

jackfruit mixed with lightly spiced potato and falafel,
with mixed leaves and bbq sauce

VEGAN SANDWICHES AND BURGERS

BEET BURGER £10.95

homemade with beetroot, bulgar wheat, lentils and kale leaves,
caramelised red onion and fennel seeds, served with french fries and dressed mixed
leaves

VEGAN STYLE FISH BUTTY £8.95 (GF option available)

banana blossom, with gherkin, caper and dill batter, served with chips and dressed
leaves

VEGAN MAINS

NORTH AFRICAN SPICED 'GLOW BOWL' £10.95

chickpeas in a spiced tomato sauce, with minted couscous and cucumber salad, served with hummus and pita wedges flavoured with cumin, thyme and sesame seeds

WINTER VEGETABLE POT PIE £10.45 (GF option available)

parsnip, carrot, onion, leek, celery and kale with pearl barley, topped with a squash, sage and walnut scone, served with chips, mixed greens and roast carrot

MUSHROOM RIGATONI £12.95

vegan pasta tossed in chefs rich mushroom sauce, fresh spinach leaves, with tenderstem broccoli, rocket, toasted walnuts and crusty bread

VEGAN STYLE FISH AND CHIPS £10.95 (GF option available)

banana blossom, with gherkin, caper and dill batter, served with homemade chips, mushy peas and lemon

VEGAN DESSERTS

STEWED PEAR WITH WINTER BERRY COULIS £4.95 (GF option available)

served with dairy free ice cream

LEMON SWIRL CHEESECAKE £4.95

with dairy free ice cream

GLUTEN FREE MENU

PLEASE MENTION GF WHEN ORDERING

STARTERS

HUMMUS £4.95

Middle eastern spices and herbs, served with gluten free bread

HALLOUMI FRIES £5.95

With a yoghurt dip made with herby yoghurt dip, seasoned with cumin and sesame seeds, topped with fresh coriander and fresh pomegranate seeds

BRUSCHETTA £5.95

King prawns, chorizo and cherry tomato on toasted gluten free bread, with fresh coriander and leaves

CHORIZO £7.95

Juicy chunks of locally sourced chorizo, braised slowly with shallots in red wine, garlic cloves and a little honey, served with gluten free bread for mopping up the sauce

CHICKEN LIVER PARFAIT £5.95

With hints of nutmeg, brandy, madeira, garlic and thyme, served with chef's fruity cranberry butter and gluten free bread

JACKFRUIT CROQUETTES £5.95

Pulled pork like texture jackfruit mixed with lightly spiced potato, pan fried, served with mixed leaves and barbeque sauce

GLUTEN FREE MENU

MAINS

BEEF BOURGUIGNON £12.45

slow braised beef, red wine, beef stock, chestnut mushrooms, shallots, chanteney carrots & crispy bacon served with spiced red cabbage and homemade mashed potato

BRANDY CHICKEN £13.95

Pan fried chicken breast with bubble and squeak, mixed greens, honey roasted parsnip and smoked bacon, served with a creamy brandy, garlic and mushroom sauce

FISH AND CHIPS £12.95

Sustainable haddock fillet, hand battered to order, homemade chunky chips served with mushy peas, homemade tartare sauce and lemon

OLD HALL BURGER £11.95

Homemade with locally sourced beef, onions and seasoned to taste, served in gluten free bread, lettuce, fresh tomato and burger relish

SANDWICHES

all served in gluten free bread, served with french fries and dressed salad leaves

BEEF DIP tender slices of beef topside, cooked in caramelised onion gravy £10.95

FISH BUTTY haddock fillet strips, homemade tartare sauce £9.95

CHICKEN MELT chicken breast, chorizo, buffalo mozzarella and spinach £10.95

BRIE & BACON (available as vegetarian option without bacon)

gooey brie and grilled streaky bacon served with red onion marmalade £10.95

G.M.T goats cheese, pan fried mushrooms and truffle oil £9.95