

WEEKEND AWAY 2017 - EVENING SOCIAL - SAT 20 MAY

OLD HALL HOTEL MENU

Menu	Price	Name	Name	
STARTERS AND LIGHT BITES				
Chef's hot soup of the day with crusty bread (V)	£4-95			
Scallops & Derbyshire black pudding with pancetta, citrus gel an micro herbs	£8-95			
Homemade Scotch egg with hollandaise sauce and wild rocket	£7-95			
Creamy tarragon wild mushrooms with truffle oil and toasted foccacia bread (V)	£ 7-95			
Hot smoked salmon with a lemon mayonnaise and wild rocket (GF)	£6-95			
TO SHARE				
Crispy pork belly bites, halloumi chips, chorizo and olives with dips and salad (GF)	£13-95			
Whole baked camembert with a real ale chutney and crusty bread (V)	£9-95			
PUB CLASSICS				
Steak and Old Peculier ale pie served with beef dripping chips and garden peas	£11-95			
Chicken, leek and bacon pie with beef dripping chips and garden peas	£11.95			
BBQ bacon and cheese steak burger with skinny fries and real slaw	£11-95			
Mushroom and halloumi burger with red slaw and skinny fries (V)	£10-95			
Gammon and pineapple salsa with fried egg, beef dripping, chips and garden peas	£11-95			
Derbyshire 20oz mixed grill. Pork chop, local sassage, lamb chop, gammon steak and rump steak, served with a fried egg, garden peas and beef dripping chips	£17-95			
MAIN COURSES				
10oz Derbyshire rump steak with balsamic shallots, potato and leek rosti and peppercorn sauce (GF)	£14-95			
Confit Gressingham duck leg with sage & onion gnocchi, asparagus and crispy leeks	£13-95			
Pan seared lamb rump with parmesan risotto, honey glazed shallot and wild mushrooms (served pink)	£17-95			

Scottish salmon fillet on a bed of beetroot linguine with parmesan crisp	£13-95			
Butternut squash and bocconcini risotto (V, GF)	£12-95			
Pan fried sea bass with red and white quinoa, curly kale in a garlic butter	£14-95			
SIDE ORDERS				
Skinny fries (V, GF)	£2-50			
Beef dripping chips	£2-95			
Halloumi chips (V, GF)	£3-95			
Garlic bread (V)	£2-50			
Side salad (V, GF)	£2-50			

Please note that the hotel have stated that they use nuts, egg, shellfish, milk and gluten products within their kitchens and it is impossible to fully guarantee separation of these items in storage, preparation or cooking