



À LA CARTE 12.00 - 21.00

STARTERS

- Soup of the day**, *please ask a member of the team for allergens & dietary requirements* 7.50
- Chicken liver & brandy parfait**, spiced fruit chutney, brioche crostini 462 kcal G,E,M,SO 8.95
- Ham hock & pea terrine**, celeriac remoulade, crispy chicken skin, sourdough crostini 331 kcal G,E,C,MU 8.95
- Baked stuffed open mushroom**, garlic, shallots, walnuts, sun blushed tomato, lemon & parsley dressing 573 kcal N,MU,SO 7.95
- The Hallingbury prawn cocktail**, prawn & crayfish, Marie Rose sauce, picked cucumber, crispy lettuce, rye bread 286 kcal G,E,F,CR 9.45
- Fish cake**, seasonal fishcake, poached egg, gribiche sauce 789 kcal G,E,M,F,MU,SO 9.45

MAINS

- The Hallingbury burger**, caramelised beer onions, Monterey jack cheese, bacon, garlic mayo, lettuce, tomato, seeded bun, fries 1135 kcal G,E,M,SO 15.95
- Fish of the day**, beer battered fish of the day, chunky chips, crushed minted peas & tartare sauce 652 kcal M,G,E,F,SO 14.95
- The Hallingbury pie of the day**, mash, medley of vegetables. *Please ask a member of the team for allergens & dietary requirements* 15.95
- 10oz ribeye steak**, chunky chips, grilled tomato, mushrooms, parmesan, rocket salad 973 kcal E,M,SO 32.95
- Add a sauce, peppercorn 83 kcal M,SO | bernaise 186 kcal M,E 2.00
- Butternut squash risotto**, spiced butternut squash, chilli, crispy sage, parmesan cheese, crispy roquette 437 kcal SO,N 14.95
- Chicken supreme**, fondant potato, crispy pancetta, tenderstem, whiskey peppercorn sauce 1244 kcal M 17.95 ⓘ
- Beef ragu pappardelle**, slow braised beef ragu, pappardelle pasta, shaved parmesan 859 kcal G,M,C,SO 15.95
- Pork belly**, mash potato, tenderstem, pan jus 722 kcal M,C,SO 16.95 ⓘ

SIDES

- Hand cut triple cooked chips** 212 kcal 4.00
- Seasoned fries** 354 kcal 4.00
- Onion rings** 161 kcal SO,G 4.25
- Side salad** 150 kcal 4.00
- Vegetable medley** 196 kcal M 4.00

DESSERTS

- Warm chocolate brownie**, chocolate soil, vanilla ice cream, blackberries 790 kcal M,S 7.75
- Cheesecake of the day**, *please ask a member of the team for allergen & dietary requirements* 7.95
- Selection of ice creams & sorbets**, *please ask server for selection* M,E,S 6.95
- Sticky toffee pudding**, thyme & butterscotch sauce, salted caramel ice cream, honeycomb shard 1034 kcal G,E,M,S 7.95
- British cheese board**, Binham blue, baron bigod, black bomber, celery, grapes, chutney, crackers 840 kcal G,M,C,SO 11.45





GREAT HALLINGBURY MANOR


Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds,

All tables will be subject to a discretionary service charge of 12.5%

 **Vegan** *on request*

 **Vegetarian** *on request*

 **Non Gluten** *on request*