



## **Starters**

### **Halloumi Fries**

with lime yoghurt, fresh chilli & corriander 4.95

### **Pork Crackling**

and apple sauce 2.95

### **Hummus**

with pine nuts, rapeseed oil, served with croutes 3.95

### **Crab Bon Bons**

in tempura with sweet chilli dip 5.45

### **Wensleydale Tart**

roast leek & clotted cream with mixed leaves 6.95

### **Salmon & Parsley Fishcake**

with lime dressed rocket, capers & fennel puree 6.95

### **Belly Pork Bites**

with 5 spice, shredded Chinese salad & caramelised chilli sauce 6.45

### **Butternut Arancini**

Oven baked risotto balls with rocket & pecorino 5.45



## **Kids Menu... £5.95**

### **Flatbread with Hummus (v)**

Cucumber, carrot & pepper sticks

### **Ultimate Mac & Cheese**

Cheddar sauce, bacon, breadcrumbs with garlic bread

### **Freshly Breaded Chicken Breast**

Chips, garden peas or beans

### **Haddock & Chips**

Garden peas

### **Homemade 4oz Cheeseburger**

Hand cut chips

### **Pork Sausage & Homemade Mash**

Garden peas and gravy

These meals are not made for adults , the price is a promotion for children only.  
If however you insist on ordering for an adult , we will charge £8.95 for the same main course.



## **Sandwiches**

available until 5pm

served with salad & fries , upgrade to homemade chips for £1.50

### **Yorkshire Burrito**

topside beef, red wine gravy, wrapped in a Yorkshire pudding,  
vegetables & crispy shallots 10.95

### **Fish Finger Butty**

fresh haddock goujons, English lettuce, tartare sauce served in  
ciabatta 9.95

### **Pan-Fried Chicken**

peppered smoked bacon, rocket & garlic mayonnaise, in a  
ciabatta 9.95

### **Croque Monsieur**

mature cheddar, Yorkshire ham, baked in the oven 9.95

### **BBQ Pulled Jackfruit**

with spiced fresh pineapple served in a ciabatta 9.95

## **Burgers**

served with fries and salad leaves, upgrade to homemade chips for £1.50

### **The Old Hall Burger**

prime British beef burger  
topped with monterey jack cheese and relish 12.95

### **Falafel & Black Bean**

with rocket, herby mint mayonnaise,  
red onion pickled with coriander seeds 10.95



## **Pub Classics**

### **Fish & Chips**

battered haddock, homemade chips with mushy peas & tartare sauce 12.95

### **8oz Rump Steak**

served with grilled tomato, field mushroom & mixed leaves 15.95

### **8oz Sirloin Steak**

served with grilled tomato, field mushroom & mixed leaves 17.95

## **Homemade Pies**

### **The Old Hall Pie**

steak & ale short-crust plate pie, mixed vegetables,  
red wine gravy and homemade chunky chips,  
made to the same recipe for nearly 20 years 13.95

### **Fish Pie**

short crust pastry filled with salmon, haddock & prawns in a creamy dill  
sauce, topped with mashed potato, a side of mixed vegetables  
& samphire 13.95

### **Pheasant, Venison & Rabbit Pie**

with braised spiced red cabbage, slow cooked honeyed carrot &  
homemade chunky chips 13.95

### **Wild Mushroom, Aubergine & Shallot Pie**

with braised red cabbage & tenderstem broccoli  
and chunky chips 12.95



## **Chefs Signatures**

### **Slow Braised Beef Featherblade**

red wine reduction, mixed vegetables pan fried with garlic & shallots,  
bacon lardons, slow cooked carrot, horseradish crème fraiche  
& breaded bubble & squeak 14.95

### **Pan Fried Chicken Breast**

wild mushroom ravioli, kale, rich porcini mushroom veloutte, tenderstem  
broccoli, pinenuts, gran padano & crispy onions 14.45

### **Oven Roasted Belly Pork**

black pudding bon bon, dauphinoise potato cake,  
savoy cabbage & cider sauce 15.95

### **Smoked Haddock**

poached egg, breaded bubble & squeak, peas, pancetta lardons,  
sapphire and lemon butter 12.95

### **Buttermilk Chicken**

panko breadcrumbs, rocket & parmesan salad, red cabbage slaw,  
garlic mayo and skin on fries 12.45

### **Veggie Curry**

cauliflower, sweet potato, chickpea & spinach, chef's pilau rice,  
chapati & fresh green chili dip 11.95

### **Risotto**

with roast squash, sage, chestnut & pancetta 10.95

### **Winter Roast Salad**

(add either Chicken or Halloumi)  
butternut squash, red onion, parsnip, croutes,  
sunflower seeds & fresh spinach leaves, honey dressing 9.95



## **Desserts**

### **Poached Apple**

in dry white wine, star anise & cinnamon, rolled oat crumble, stem ginger ice cream & caramel sauce 5.95

### **White Chocolate & Whiskey Bread & Butter Pudding**

topped with caramelised marmalade, served with pouring cream 5.95

### **Haworth Parkin Pudding**

with ginger caramelised pear, spiced golden syrup & clotted cream 5.45

### **Blueberry Cheesecake Jar**

with berry compote, clotted cream,  
ice cream & a ginger & hazlenut crumb 4.95

### **Chocolate & Raspberry Torte**

With vanilla ice cream, pistachio set sugar & berry compote 5.95

### **Ice Cream 2 scoops 3.00**

Ask a member of staff for flavours