



Sample Evening Menu

STARTERS

Soup of the day, homemade bread & butter **£5.95** MK, C, G

Selection of homemade breads, with smoked olive oil & flavoured butter **£4.95** MK, G

Sweet chilli marinated pork ribs, homemade coleslaw & rocket **£8.50** E,

Line caught grilled mackerel, compressed scorched cucumber, horseradish aioli, pickled shallots **£7.95** SD, E

Heritage tomato salad, marinated baby mozzarella, basil **£6.50** MK, SD, V

Home cured salmon trio of beetroot, micro rocket **£9.25** F

Super food salad, lentils, quinoa, avocado, spinach, red beetroot, grain mustard dressing **£6.95** SD, SS, MU, VG

Caley Hall antipasti, selection of cured meat, chargrilled vegetables, focaccia, smoked olive oil, dressed rocket **£9.95 (to share £16.95)** MK, MU, G, SD

MAINS

The Caley beef burger, brioche bun, crisp salad, chips, tomato relish **£13.50** MK, G

Add cheese **£1.50** Add bacon **£1.50**

Chicken & Portobello mushroom pie, short crust pastry, seasonal vegetables, mashed potato **£14.95** MK, C, SD, E, G

BBQ chicken breast, crispy hot wing, corn on the cob, cornbread, French fries, BBQ beans, coleslaw, chipotle mayonnaise **£17.95** C, E, G, MK, MU, SD

Pork belly, black pudding bonbon, fondant potatoes, spring cabbage, wholegrain mustard sauce **£15.95** C, E, G, MU, SD, MK

28day aged Sirloin steak, slow roasted vine tomato, field mushrooms, peppercorn sauce, dressed rocket, French fries **£22.50** MK, G
(£4 DBB Supplement)

Caley Hall fish pie, selection of seasonal vegetables **£14.50** E, G, MK, F

Pan roasted seabass, gnocchi, chorizo, crispy squid, Asian dressing **£17.95** F, G, SD

Caley Hall beer battered haddock, chips, crushed peas & homemade lime tartare sauce **£13.95** F, G, E, SD, MK

Breaded whole tail scampi, chips, homemade lime tartare sauce & crushed peas **£13.50** CR, G, E, MK

Caley hall veggie burger, homemade beetroot bun, Portobello mushroom, halloumi, sweet chilli, tomato salsa, French fries **£13.50** V, G, MK,

Vegetable Thai green curry fragrant jasmine rice **£14.95** SS, V, VG

Or add Chicken **£17.95**



Evening Menu

SIDES

Chips, skinny or chunky **£3**
Buttered Norfolk potatoes & rosemary **£3** *MK*
House chopped salad **£3** *SD*
Marinated olives **£3.50** *SD*

Garden peas with & mint butter **£3** *MK*
Seasonal vegetables **£3.50** *MK*
Peppercorn sauce **£3** *MK, SD, F*
Blue cheese sauce **£3** *MK*

DESSERTS

Blood orange panna cotta, orange crisp, burnt orange segment, blood orange gel, blood orange granita **£6.95** *MK, V*

Chef cheesecake, please ask your server for today's flavour **£6.95** *G, MK*

Dark chocolate brownie, chocolate sauce, mint chocolate chip ice cream **£6.95** *G, E, MK, V*

Sticky toffee pudding, chocolate toffee sauce, vanilla ice cream **£6.95** *G, MK, V*

Chilled watermelon gazpacho, strawberry sorbet **£7.25** *VG*

Autumn spiced baked apple, sultanas, candied peel, crumble, sauce anglaise **£6.95** *MK, E, G*

Selection of ice creams, vanilla, chocolate, strawberry, mint chocolate chip (choice of 2 scoops with a sugar wafer) **£4.95** *MK, E, G*

Baked white peach Alaska, with amaretto crumb **£7.25** *E, G, N, MK*

Selection of local cheese, Smoked Lincolnshire poacher, Cote Hill blue, Copy's cloud, crackers, grapes, chutney, quince **£8.00** *G, MK, C*

Allergen codes

*C=Celery CR=Crustaceans E=Eggs F=Fish G=Gluten L=Lupin MK=Milk MC=Molluscs
MU=Mustard N=Nuts PN=Peanuts S=Soya SD=Sulphur dioxide SS=Sesame seeds V=Vegetarian
VG=Vegan*

All meals are freshly prepared in our kitchens and where possible all ingredients are locally sourced
For more information about food allergies and intolerances please speak to a member of staff.

DIGESTIFS

Taylor's LBV
Martell VS fine cognac
Courvoisier fine cognac
Remy Martin VSOP fine cognac
Hennessey XO fine cognac

50ml **£3.70** / 100ml **£7.40**
25ml **£3.50**
25ml **£5.00**
25ml **£5.00**
25ml **£16.60**

Els Pyreneus Muscat De Rivesaltes
Dessert Wine. Intense and fresh with spicy grape aromas

75ml **£5** / ½ bottle **£22.00**