

BRAMPTON HALT

COUNTRY PUB & RESTAURANT

APERITIF

Aperol Spritz 8.70

Aperol mixed with Prosecco, dash of soda & orange slice

Sevilla Negroni 9.20

Tanqueray Flor De Sevilla, Campari, Sweet Vermouth with a twist of orange peel

Balfour Leslie's Reserve Brut, Kent, England 10.00 / 45.00

Elegant purity, a linear focus and fresh English acidity



NIBBLES

WE SUGGEST A MINIMUM OF 3 PLATES FOR SHARING

1 FOR 5 / 3 FOR 14 / 5 FOR 22

Duck Gyoza

Soy & lime dipping sauce

Rustic Bread

*Extra virgin olive oil
& balsamic (VG/V)*

Pork Belly Bites

Apple sauce (GFA)

Roasted Garlic Mushrooms

Olive oil, parsley (VG/GFA)

Hummus

Warm pitta bread (VG/GFA)

Whitebait Lightly Breaded

Tartare sauce, lemon wedge

Chorizo

Sticky red wine glaze

Marinated Olives

& Feta (VGA/GFA)

Mac & Cheese Bites

Garlic mayonnaise (V)

STARTERS

French Onion Soup 8

*Welsh rarebit crouton,
crusty bread (VGA/GFA)*

Duo of Duck 12

*Duck rillettes, confit duck leg croquette,
pickled cranberry, radicchio salad, balsamic glaze*

House Cured Salmon 10

*Dill & lemon crème fraiche, compressed cucumber,
homemade soda bread, caper butter (GFA)*

Red Onion & Goat's Cheese Tart 9

Mixed leaf salad, balsamic glaze (V/GFA)

Spiced Courgette & Sweetcorn Fritters 7

Chilli jam (VG/GF)

Tempura King Prawns 10

Asian slaw, soy & chilli dip



SHARERS

Homemade Cajun Nachos 11

Guacamole, chipotle salsa, sour cream, tequila cheese fondue, jalapeño peppers, pickled red onion (V)

ADD Grilled Chicken 5 • ADD Pulled Pork 5

Baked Camembert 17

Garlic, honey & rosemary, artisan bread, red onion chutney, Stokes chilli jam (V)



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MAINS

Braised Feather Blade Beef 23

Slow-cooked British beef, buttery mash, crispy leeks, braised carrots, sautéed cabbage (GFA)

Crispy Battered Fish & Chips 18

Minted mushy peas, curry sauce, tartare sauce, lemon wedge (GFA)



Crispy Pork Belly 20

Black pudding bon bon, crushed potatoes, braised red cabbage, creamed spinach, red wine gravy

Wild Mushroom Risotto 16

Herb oil, parsley, 'parmesan' style crisp (VGA)

Add Grilled Chicken Breast 5

Slow Cooked Lamb Shoulder 23

Potato & leek gratin, roasted root vegetables, garlic & rosemary red wine gravy



Chef's Steak & Ale Pie 18

Creamy mashed potato or chunky chips, peas, tenderstem broccoli, house gravy

Sea Bass Fillets 20

Lemon caper sauce, sautéed spinach, diced potatoes



Butcher's Sausage & Mash 16

Cumberland Sausage Ring, Colcannon mashed potato, garden peas, creamed spinach, house gravy (VGA)



Katsu Curry 14

Breaded sweet potato & aubergine in katsu curry sauce, wild rice, shredded cabbage and sesame oil, chilli tenderstem broccoli (VG)

Add Grilled Chicken Breast 5

Traditional Scottish Cullen Skink 18

Poached smoked haddock, thick fish broth, chive mash, leeks, poached egg

Classic Chicken Supreme 19

Mushroom & tarragon cream sauce, sautéed courgettes, tenderstem broccoli, potato dauphinois

Pork Gyros 18

Flat bread, garlic mayo, salad, pickled red cabbage, pickled red onions, seasoned skin on fries

Grilled Chicken & Bacon Caesar Salad 17

Croutons, anchovies, parmesan, lettuce, egg, creamy Caesar dressing (GFA)

BURGERS

All served in a burger bun with lettuce, tomato, seasoned skin on fries, salad & coleslaw.

DOUBLE UP YOUR BURGER 5

Cheese & Bacon Burger 18

6oz British beef patty, mature Cheddar cheese, smoked streaky bacon, burger sauce, crinkled gherkins

Hunter's Chicken Burger 18

Chicken breast, smoked streaky bacon, mature cheddar cheese, BBQ sauce, hash brown (GFA)

Black & Blue Mushroom Burger 17

Large Portobello mushrooms, melted blue cheese, peppercorn & blue cheese sauce (V/GFA)

Moving Mountains "CheeseBurger" 17

Moving Mountains Patty, Applewood Cheddar "cheese", crinkled gherkins, vegan mayo, ketchup (VG)

STEAKS & GRILLS

Steak Frites 20

5oz sirloin steak, rocket & parmesan salad, seasoned skin on fries (GFA)

Our steaks are from British farms and are served with Golden chunky chips, grilled vine tomatoes, Portobello mushroom, crispy onion ring & salad garnish

10oz Rump Steak (GFA) 25 • 8oz Ribeye Steak (GFA) 30 • 10oz Gammon Steak, fried eggs (GFA) 18

Mighty Mixed Grill 35

5oz sirloin steak, 5oz gammon steak, fried egg, grilled chicken, chorizo sausage

WHY NOT ADD?

A sauce: Peppercorn, Mushroom or Blue Cheese 3 • King Prawns (GFA) 6
Garlic Mushrooms (GFA) 4.50



SIDES

Halloumi Fries (V) 7

Skin On Fries (VG) 5

Chunky Chips (VG) 5

Garden Salad (VG) 4

Truffle & Parmesan Mash (V) 5

Homemade Crispy Onion Rings (VG) 5

Coleslaw (V) 3

Cheesy Garlic Bread (V) 4.5

Steamed Seasonal Vegetables (VG/GF) 4