

BRAMPTON HALT

COUNTRY PUB & RESTAURANT

SUNDAY

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)*

Crispy Salt Cod 10

*Chilli dusted calamari, saffron aioli,
pickled fennel & radish salad*

Spiced Courgette

& Sweetcorn Fritters 7

Chilli jam (VG/GF)

Baked Rainbow Beetroot 9

Goat's cheese mousse, glazed figs, oatcake (GF/V)



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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SUNDAY ROAST

ALL SERVED WITH

All served with duck fat roast potatoes, stuffing, maple & herb glazed root vegetables, sautéed greens, Yorkshire pudding and a rich red wine gravy. (VGA/GFA)

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|--|-----------------------------------|
| 28 Day Aged British Beef 21 | Roast Leg of Welsh Lamb 22 |
| British Pork Belly & Crackling 18 | Trio: Beef, Pork, Lamb 25 |
| Lemon and Thyme Chicken Supreme 18 | Vegan Roast (VGA) 17 |

SUNDAY SIDES

- Pork Crackling (GF) 4 • Cauliflower Cheese (V) 6 • Sausage & Apple Stuffing (GFA) 5
Pigs in Blankets 5 • Yorkshire Pudding 2 • Duck Fat Roast Potatoes (GF/VGA) 5
Maple & Herb Roasted Root Vegetables (VG/GF) 4 • Asparagus, Tenderstem, Pea & Mint (VG) 6

CHILDREN'S SUNDAY ROAST

WITH ALL THE TRIMMINGS

- Roast Beef** 10 • **Roast Pork** 9 • **Roast Chicken** 9
Roast Lamb 10 • **Nut Roast** (VGA) 9



MAINS

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| Crispy Battered Fish & Chips 18
<i>Minted mushy peas, curry sauce, tartare sauce, lemon wedge</i> (GFA) | Hunter's Chicken Burger 18
<i>Chicken breast, smoked streaky bacon, mature cheddar cheese, BBQ sauce, hash brown</i> (GFA) |
| Wild Mushroom Risotto 16
<i>Herb oil, parsley, 'parmesan' style crisp</i> (VGA)
Add Grilled Chicken Breast 5 | Moving Mountains "CheeseBurger" 17
<i>Moving Mountains Patty, Applewood Cheddar "cheese", crinkled gherkins, vegan mayo, ketchup</i> (VG) |
| Grilled Chicken & Bacon Caesar Salad 17
<i>Croutons, anchovies, parmesan, lettuce, egg, creamy Caesar dressing</i> (GFA) | Whole Seabass 20
<i>Lemon caper sauce, sautéed spinach, diced potatoes</i> |
| Cheese & Bacon Burger 18
<i>6oz British beef patty, mature Cheddar cheese, smoked streaky bacon, burger sauce, crinkled gherkins</i> | 8oz Ribeye Steak 30
<i>Golden chunky chips, grilled vine tomatoes, Portobello mushroom, crispy onion ring & salad garnish</i> (GFA) |



SIDES

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|----------------------|------------------------------------|---------------------------------------|
| Halloumi Fries (V) 7 | Garden Salad (VG) 4 | Coleslaw (V) 3 |
| Skin On Fries (VG) 5 | Truffle & Parmesan Mash (V) 5 | Cheesy Garlic Bread (V) 4.5 |
| Chunky Chips (VG) 5 | Homemade Crispy Onion Rings (VG) 5 | Steamed Seasonal Vegetables (VG/GF) 4 |

(GF) Gluten free. (GFA) Gluten free alternative. (VG) Suitable for both vegan and vegetarians. (VGA) Vegan alternative. (V) Suitable for vegetarians.
Food allergy notice; if you have a food allergy or a special dietary requirement please inform a member of our staff before you place your order.
A discretionary service charge of 10% will be added to all bills. BH.1024.21804