

FIRST CLASS DESSERTS

Homemade Raspberry Crème Brûlée (gf)
Finished with caramelised sugar.....5.50

A Trio of Mini Desserts
Black Forest gâteau, rockslide brownie and red velvet cake served with ice cream or cream.....5.95

Cheesecake of the Day
With vanilla ice cream.....5.95

Salted Caramel Chocolate Brownie
Dark Belgian chocolate brownie chunks and salted caramel swirls served with ice cream or cream.....5.95

Homemade Crumble of the Day
Hot custard or ice cream.....5.50

Selection of Premium Ice Creams
Choose any three flavours;
- Vanilla
- Strawberry
- Salted Caramel
- Belgian Chocolate
- Mint Choc Chip.....4.95

Belgium Chocolate and Raspberry Torte ✓
With vanilla ice cream.....5.95

Brampton's Classic Cheeseboard
Aged Cheddar, Blue Stilton and French Brie served with celery, water biscuits, red onion chutney and grapes.....7.95

Mini Dessert and Hot Drink
Choose from red velvet cube, rockslide brownie, black forest cube and a hot drink of your choice.....5.00

CHEF CUFF'S SPECIALS

SEE THE BLACKBOARD
FOR TODAY'S
HOMEMADE SPECIALS

SANDWICHES

AVAILABLE BETWEEN 12-3PM
MONDAY TO SATURDAY

All served with our fresh coleslaw and salad garnish.

Fish Finger
With tartare sauce and rocket.....6.95

Roasted Vegetable & Houmous (v)
With salsa verde drizzle.....6.95

Grilled Chicken & Bacon
Rocket and tomato salsa.....6.95

Carved Ham & Cheddar Cheese
Homemade red onion chutney.....6.95

EXTRAS

Chef's Soup of the Day.....2.95
Chunky Chips.....3.50
Sweet Potato Fries.....4.50

CHILDREN'S MENU

FOR CHILDREN UNDER 12 YEARS OLD

ONLY **5.95**

Breaded Chicken Goujons
Served with chips, peas or baked beans.

Fish Goujons
Served with chips, peas or baked beans.

Tomato Linguini Pasta (v)
Served with cheesy garlic bread.

Pork Sausage & Creamy Mash
Served with peas and gravy.

Ham Egg & Chips (gf)
Served with peas or baked beans.

CHILDREN'S ROAST DINNER

6.95
(Sundays only)

BOOZY HOT DRINKS

All 25ml spirit measure

Tim's Hot Chocolate Orange
Sipsmith Orange & Cocoa Gin, cream and marshmallows.....5.95

Tiramisu Hot Chocolate
Chocolate, kahlua, cream and marshmallows.....5.95

Liqueur Floater Coffee.....4.95
Choose from: Jameson / Tia Maria / Courvoisier VS

VSOP & Coffee
Your choice of coffee with Courvoisier VSOP.....5.95

AFTERNOON TEA

5.95

SERVED FROM NOON TIL 6PM

Luxury scones, with clotted cream and strawberry jam, and a hot drink of your choice

HOT DRINKS

Cappuccino.....2.75

Americano.....2.65

Cream Floater Coffee.....2.75

Latte.....2.75

Flat White.....2.75

Mocha.....3.00

Espresso.....1.95

Macchiato.....2.65

Flavoured Latte.....3.25

Choose: Caramel / Hazelnut / Vanilla

Tea by the pot.....2.75

Choose from: Breakfast / Chamomile / Earl Grey / Green / Lemon / Peppermint / Berry

Hot Chocolate
With marshmallows.....3.65

Praline Hot Chocolate
Hazelnut syrup, chocolate, cream and marshmallows.....3.95

After Eight Hot Chocolate
Mint syrup, chocolate, cream and marshmallows.....3.95

To keep up to date with all our future offers and events, visit our website: www.thebramptonhalt.co.uk

THE BRAMPTON HALT

Pitsford Road, Chapel Brampton, Northampton NN6 8BA
T: 01604 842676 E: bramptonhalt@mcmanuspub.co.uk [brampton.halt](https://www.facebook.com/brampton.halt)



BH 2019/2020

MENU



We hope you enjoy your visit. Please feel free to discuss anything with the manager or write to our Customer Services Manager at: The McManus Managed Pub Company, Kingsthorpe Road, Northampton NN2 6HT Tel: 01604 713601 Fax: 01604 792209 www.mcmanuspub.co.uk BH-AW-2019



TWO MEALS FOR ONLY 17.95

CHOOSE ANY TWO MEALS WITH THE OFFER AVAILABLE MONDAY-THURSDAY*

*EXCLUDES BANK HOLIDAYS & 9TH DECEMBER 2019 - 2ND JANUARY 2020

Before you choose: If you order food from different kitchens (BBQ or MAIN KITCHEN), the food will not arrive at your table at the same time. The difference in the arrival times of the food will depend on the number of orders which each kitchen has on at the time.

BRAMPTON NIBBLES

We suggest a minimum of three tapas for sharing

1	3	5
Individual 3.50	Three for 10.00	Five for 16.50

Chunks of Chorizo Sausage
Pan-fried spicy chorizo

Crispy Whitebait with Lemon

Rustic Bread
Olive oil and balsamic vinegar

Pitta Bread with Houmous

Fried Halloumi (v)
Spiced with paprika

Marinated Olives with Feta Cheese (v) (gf)

Pork & Leek Sausages in Honey and Mustard

Buffalo-Style Chicken Wings
Marinated in hot spices

Greek Chilli Pickled Peppers (gf)

TO START

Salt & Pepper Calamari
Fresh dusted calamari, pickled salad and garlic aioli..... 6.95

Brixworth Pâté
Toasted bloomer, red onion chutney and salad garnish..... 6.50

Garlic Ciabatta & Marinated Olives (v)
Grilled garlic ciabatta topped with rosemary, parmesan cheese and Spanish olives..... 5.95

Chef's Soup of the Day
Homemade soup with crusty bread and butter..... 5.50

Chilli & Lime Chicken Skewers
Marinated chicken fillet skewers with mango, mint & coriander salad..... 6.50

Gambas Pil-Pil
Pan fried king prawns in a garlic, chilli and tomato sauce served with dipping bread..... 7.95

Greek Salad (v) (gf)
Tomato, cucumber, olives, feta, red onion, peppers and dressing..... 5.95

Goat's Cheese & Polenta Stack (v)
With homemade tomato sauce and crispy fried basil..... 5.95

SHARING PLATTERS

Baked French Camembert (v)
Rosemary, garlic, bloomer bread cranberry compote, celery and carrot sticks..... 12.95

Brampton Fish Platter
Dusted calamari, peppered smoked mackerel, crispy whitebait, fresh anchovies & smoked salmon, served with dips & lemon..... 17.95

Spicy Chicken Wings Platter (gf)
20 hot & spicy wings, bbq and sour cream dip, celery and carrot sticks..... 18.95

Mexican Nachos Grande
Homemade nachos dusted in cajun spices, jalapeño peppers, melted cheese, salsa, sour cream and guacamole..... 8.95

Add sliced chicken..... 4.00

THE STATION MASTERS CHARGRILL

LOCALLY SOURCED ENGLISH BEEF. PERFECTLY AGED.

BURGERS

All served in a toasted brioche bun with cos leaves, tomato, chilli pickled peppers, chunky chips and homemade coleslaw.

Loaded 12oz Beef
Double beef patty loaded with melted cheese, crispy smoked bacon, fried onions and burger sauce..... 16.95

Loaded Double Chicken Breast
Loaded with mozzarella, crispy smoked bacon and chipotle sauce..... 16.95

Prime 6oz Beef
Hand pressed patty..... 10.95

Chicken Breast
Marinated in oil, salt, pepper and oregano..... 10.95

ADD A TOPPING FOR ONLY 1 EACH

• CHOOSE FROM •

Cheddar / Stilton / Smoked Bacon / Fried Onions,
Fried Egg / Onion Rings / Flat Mushrooms

STEAKS

All of our steaks are grilled to your liking with chunky chips, homemade beer battered onion rings, grilled tomato and mushrooms with salad garnish.

Rump 10oz (gfo)..... 18.95

Sirloin 8oz (gfo)..... 19.95

Rib Eye 10oz (gfo)..... 25.95

Thick Cut Gammon 10oz (gfo)
Chunky chips, fried egg and pineapple slice..... 12.95

Mixed Grill
Rump steak, gammon steak, pork & leek sausage, chicken breast, chorizo and fried egg..... 20.95

..... Add Sautéed King Prawns for 5.00

ADD A STEAK SAUCE OR BUTTER FOR JUST 1.95

• CHOOSE FROM •

Diane Sauce / Pepper Sauce / Blue Cheese Sauce
Butters: Herb & Roast Garlic / Chillies & Coriander

Swap your chips for sweet potato fries for just 1.00 / Add piri piri seasoning to your chips 50p

FROM THE VEGETABLE GARDEN

Cauliflower a la Bolognese Linguini
Chef's special recipe cauliflower bolognese topped with chopped basil..... 10.95

Vegetarian Mix Haven (gf) (v)
Grilled polenta, halloumi cheese, tomato, mushroom, Mediterranean vegetables and salad, drizzled with homemade tomato sauce..... 14.95

Grilled Polenta Stack
Grilled polenta, tomato, mushroom, Mediterranean vegetables and salad, drizzled with homemade tomato sauce..... 12.95

Goat's Cheese & Mushroom Burger (v)
Topped with red onion chutney, toasted brioche bun, cos leaves, tomato, chilli pickled pepper, chunky chips & home made coleslaw..... 10.95

Lentil & Sweet Potato Pie
Sautéed potato and seasonal vegetables..... 12.95

Superfood Salad
Quinoa, bulgur wheat, cous cous, chickpeas, roasted vegetables with balsamic dressing and fresh herbs..... 10.95
Add grilled halloumi (v)..... 3.00
Add goats cheese (v)..... 3.00

Mediterranean Stuffed Pepper
Oven baked pepper stuffed with quinoa, bulgur wheat, giant cous cous, mixed fresh herbs, served with pickled salad and pitta bread..... 11.95

Vegetarian Flatbread (v)
Green pesto, cherry tomatoes, feta cheese, roasted vegetables and olives..... 12.95

FROM THE SEA

Pan Fried Sea Bass Fillets (gf)
Herby potatoes, cherry tomatoes, spinach, garlic and parsley butter..... 16.95

King Prawn & Smoked Salmon Linguini
White wine, cherry tomatoes, fresh chillies, spinach, garlic finished with parmesan shavings..... 15.95

Grilled Smoked Mackerel Fillets (gf)
On a bed of sauté potatoes with wilted kale, roasted cherry tomatoes, light creamy horseradish sauce and grilled lemon..13.95

Fresh Beer Battered Cod & Chips
Chunky chips, mushy peas, tartare sauce and a lemon wedge..... 12.95

ON THE SIDE

Halloumi Chips & Chipotle (v)..... 6.00	Beer Battered Onion Rings (v)..... 3.50	Coleslaw (v) (gf)..... 1.50
Piri Piri Chips (v) (gf)..... 4.00	Sweet Potato Fries (v) (gf)..... 4.50	Garlic Ciabatta Bread (v)..... 3.00
Cheesy Chips (v) (gf)..... 4.50	Greek Salad (v) (gf)..... 5.95	Cheesy Garlic Ciabatta Bread (v)..... 3.95
Chunky Chips (v) (gf)..... 3.50	Sautéed Mushrooms (v) (gf)..... 3.50	Seasonal Vegetables (v) (gf)..... 3.00

FROM THE LAND AND FARM

Slow Cooked Lamb Shoulder (gf)
One of our chef's signature dishes, served with dauphinoise potatoes and minted green vegetables..... 17.95

Belly of Pork with Crackling (gf)
Creamy mashed potatoes, grilled chorizo, seasonal vegetables and red wine jus..... 14.95

Trio of Butcher's Sausage and Mash
Pork & leek sausages, creamy mashed potatoes, seasonal vegetables and red wine gravy..... 10.95

Stuffed Chicken (gf)
Stuffed chicken breast wrapped in streaky bacon with mozzarella, sundried tomatoes & thyme. Served with dauphinoise potatoes, buttered kale, finished with olive oil and garlic tomato sauce..... 14.95

Chicken Superfood Salad
Grilled chicken breast, quinoa, bulgur wheat, giant cous cous, chickpeas and roasted vegetables, with balsamic dressing and fresh herbs..... 13.95

Hunter's Chicken (gf)
Melted mozzarella cheese, smoked bacon, bbq sauce, chunky chips and mixed salad..... 10.95

Ultimate Chicken Caesar Salad
Crispy bacon, anchovies, boiled egg, crisp cos lettuce, Caesar dressing, croutons and parmesan shavings..... 11.95

Homemade Pie of the Day
Topped with puff pastry served with seasonal vegetables, a choice of chunky chips or mashed potatoes and a side of gravy..... 12.95

THE BRAMPTON HALT SUNDAY ROAST

FROM NOON

All served with roast potatoes, seasonal vegetables and homemade Yorkshire pudding.

TRADITIONAL

Rump of Beef	14.95
Leg of Lamb	14.95
Pork Loin and Crackling	12.95
Half Roast Chicken	12.95

To accompany your Sunday Roast, we recommend **Vitti Primitivo di Manduria 26.95** - impressively intense, full bodied red wine.

BRAMPTON'S SPECIALITY

Lentil and Sweet Potato Pie 12.95
Nut Roast (v)..... 12.95

Roast Trio:
Aged Rump of Beef, Leg of Lamb, Pork Loin and Crackling..... 17.95

Farmyard Roast:
Half Roasted Chicken, Aged Rump of Beef, Leg of Lamb, Pork Loin with crackling & stuffing..... 21.95

EXTRAS

ENHANCE YOUR SUNDAY ROAST

Cauliflower Cheese (v)..... 3.95
Pig in Blanket..... 2.95
Homemade Yorkshire Pudding (v)..... 1.00
Sage and Onion Stuffing (v)..... 1.50

We aim to serve Sunday Roasts through till the end of service but only guarantee availability until 6pm

CHEF CUFF'S SPECIALS

SEE THE BLACKBOARD FOR TODAY'S HOMEMADE SPECIALS

(gf) Gluten Free, (gfo) Gluten Free Option, (v) Vegetarian, Vegan
Some fish/dishes may contain bones.