

SUNDAY MENU

BRAMPTON HALT

COUNTRY PUB & RESTAURANT

STARTERS

Tomato & Mozzarella Bruschetta (V)..... 5.95 Garlic rubbed bloomer, rocket, balsamic glaze	Brixworth Pâté 7.95 Local chicken livers and bacon award winning pate, toasted bloomer, red onion chutney
Chef's Soup of the Day (GFA)..... 5.50 Warm bread & butter	Crayfish Cocktail 7.95 Crayfish, cos, avacado, croutee, cherry tomatoes, cucumber ribbons
Warm Smoked Mackerel Fillet (GF)..... 7.95 Roasted beetroot, horseradish potato salad	

SHARERS

Baked French Camembert (V) (GFA)..... 14.95 Garlic & rosemary, rustic breads, red onion and cranberry chutney, crudites.	Mexican Nachos Grande (V)..... 9.95 Dusted in cajun spice, jalapenos, melted cheddar, salsa, guacamole & sour cream
	ADD Chicken 3.95

SUNDAY ROAST

All served with glazed vegetables, red onion purée,
herb roasted potatoes, Yorkshire pudding & gravy.

Sirloin of Beef16.95	Trio: Beef, Pork & Lamb21.50
Slow Cooked, Rolled Lamb Shoulder18.95	Farmyard:
Pork Loin & Crackling14.95	Beef, Pork, Lamb & Chicken23.95
Lemon & Thyme Chicken Supreme14.95	Nut Roast14.95

SUNDAY EXTRAS & SIDES

Cauliflower Cheese 3.95	Chilli Broccoli (V)..... 3.95
Herb Roast Potatoes 2.95	Triple Cooked Chips (V) (GF)..... 3.75
Pigs in Blankets 3.95	Skin on Fries (V) (GF)..... 3.50
Yorkshire Pudding 1.00	Beer Battered Onion Rings (V)..... 3.75
Sage & Onion Sausage Meat Stuffing 1.95	Cheesy Garlic Bread (V)..... 4.25
	Coleslaw (GF) (V)..... 2.50

(V) Suitable for both vegan and vegetarians. (V) Suitable for vegetarians. (GF) Gluten free. (GFA) Gluten free alternative.

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% is added to all parties of six people or more. BH.0322.20299

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MAINS

Whole Grilled Seabass 17.95 Roasted new potatoes, Greek salad, salsa verde	Chicken Caesar Salad ^(GFA) 15.50 Smoked bacon, croutons, anchovies, parmesan, cos leaves, soft boiled egg
Seafood Linguine 16.95 King prawns, mussels, clams & squid cooked in our creamy bisque sauce finished vine tomatoes & spinach	Gorgonzola & Broccoli Linguine ^(V) 13.95 Alfredo sauce, roasted cherry tomatoes
Halloumi Caesar Salad ^(GFA) ^(V) 15.50 Croutons, parmesan, cos leaves, soft boiled egg	ADD Grilled chicken & pancetta crumbs 3.95

STEAKS

All served with bistro chips,
grilled vine tomatoes & house salad

Sirloin Steak 8oz ^(GF) 23.95
Rump Steak 8oz ^(GF) 18.95
Pork Tomahawk 10oz ^(GF) 19.95

UPGRADE YOUR STEAK

King Prawns 5.95
Peppercorn Sauce 2.95
Blue Cheese Sauce 2.95
Garlic & Chilli Butter 2.95

BURGERS

All served in a toasted brioche bun with cos lettuce,
beefsteak tomato, skin on fries & coleslaw

Ribeye Steak Burger 6oz 15.50 Monterey Jack cheese, smoked bacon, onion relish
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UPGRADE TO DOUBLE LOADED FOR EXTRA £4

New Orleans Chicken Burger ^(GFA) 15.95 Monterey Jack cheese, smoked bacon, spiced mayo

UPGRADE TO DOUBLE LOADED FOR EXTRA £4

Breaded NOT Chicken Burger ^(V) 14.95 Served in a vegan bun with salsa & guacamole
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DESSERTS

Made at the Brampton Halt

Raspberry Crème Brûlée 6.95 Caramelised sugar, shortbread biscuit	Apple & Berry Oat Crumble ^(V) 6.95 Vanilla bean ice cream
Triple Chocolate Brownie ^(GF) ^(V) 6.95 Chocolate sauce and vanilla ice cream	Summer Berry Eton Mess ^(GF) 5.95 Meringue, fresh berries & berry coulis mixed with Chantilly cream

YARDE FARM ICE-CREAM SELECTION

A SELECTION OF YOUR CHOICE: 3 SCOOPS 4.95 / 4 SCOOPS 5.95

Vanilla • Mint Choc Chip • Salted Caramel • Chunky Chocolate • Strawberry

SORBET SELECTION ^(V)

Raspberry • Lemon

ASK YOUR SERVER FOR BARISTA COFFEE