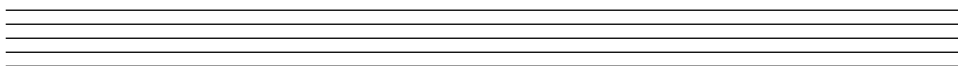


The
Charles Hallé
Restaurant



2 courses £23.95

3 courses £29.50

Homemade bread
served with sea salt butter

Starters

Freshly made soup
Please ask your server for details

Chicken & pancetta terrine,
Caesar dressing, little gem salad & focaccia croutes

Breaded scampi,
pea salad & a charred lemon salsa verde

Trio of beetroot
beetroot purée, herb roasted beetroot, beetroot caviar
with watercress & crumbled blue cheese

Mushroom arancini,
fennel purée & truffle dressed watercress

Food allergies & intolerances: before you order your food & drink
please speak to our staff if you would like to know about ingredients.

Mains

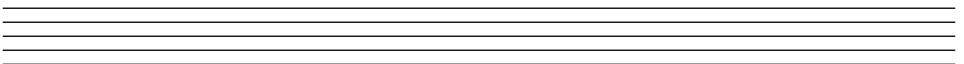
Slow cooked pork belly,
caramelised onion purée a buttery fondant potato
and served with a rich apple cider jus

Herb roasted chicken supreme,
truffle potato gratin, roasted vegetables & a peppercorn sauce

Pan roasted cod loin
on smooth pea purée, crispy parmentier potatoes,
tartare salsa and hollandaise sauce

Breaded halloumi with a Romesco dressing
with garlic and sage crispy gnocci,
and roasted tender stem broccoli

Butternut squash risotto,
with parmesan crisps



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Desserts

Chocolate and cherry crumble tart
with a whipped chocolate mousse

Steamed sponge pudding,
sticky maple sauce and vanilla ice cream

Warm chocolate brownie,
orange and mint salad, with orange infused cream

Cheese

Selection of cheeses
served with chutney, grapes, celery
and a selection of biscuits

£2 supplement

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Cheeses

Shepherd's Purse Bluemin White cheese

A creamy 'blue brie style cheese' from award winning Shepherds Purse Artisan Cheeses, North Yorkshire. Bluemin White is made from the best quality Yorkshire cow's milk, and matured in our carefully managed ripening stores, it develops a velvety blue rind and ripens gently from the outside in. Once the little truckles ('trucklets' if you will) have ripened to perfection in the first store, the cheeses are wrapped and moved to the next store to develop their rich, nutty flavour and amazing melt

Wookey Hole Cave Aged cheddar

This cave aged cheddar is carried 200ft underground in the Wookey Hole Caves in the Mendip Hills and left to mature. It is a firm cheese, with a cream-coloured texture and has an aroma that is a complex mix of sweet, creamy, farmy and earthy. The flavours are big, robust and well rounded, with competing notes such as sweet and salty, or earthy and tangy. The maturing process in the caves gives the cheddar a highly distinctive, earthy and nutty flavour.

Cheese Sage Derby

Smooth, creamy Derby cheese marbled with a delicate sage infusion.

Sage Derby Cheese is England's oldest and most famous cheese, originally made only for special occasions such as harvest and Christmas. Traditional Sage Derby has an open texture with a smooth creamy body and a nutty flavour. This cheese is a 'vat-made' cheese, which involves the Sage being added to the cheese-make. It has smooth melting characteristics that pairs with everything from fresh fruits, vegetables to poultry dishes.

Golden Cross

Golden Cross is a log shaped goats' milk cheese which can be eaten fresh or matured. Coagulation takes 24 hours before the curds are gently ladled into long moulds to form the log shape. The cheeses are lightly charcoaled prior to maturation when a velvety white penicillium mould develops on the surface. When young the cheese has a fine, firm silky texture and fresh, citrus flavour. As it matures the cheese becomes denser and creamier and develops stronger, more complex flavours.

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