



HEALDS HALL

SUNDAY LUNCH

STARTERS

CRISPY THAI STYLE BUTTERMILK CHICKEN Cucumber, coriander, mint & spring onion salad, sweet chilli dressing	10.95	SEARED YORKSHIRE BEEF CARPACCIO (v) Rocket, parmesan, olives, olive oil, balsamic vinegar	9.95
HOMEMADE SOUP OF THE DAY	6.95	TRUFFLED WILD MUSHROOM ARANCINI'S (v) Celeriac puree, crispy artichoke, parmesan	10.95
TEMPURA KING PRAWNS (gfo) Tomato & chilli jam, coriander	12.95	CRISPY SALT & PEPPER CAULIFLOWER (gfo) (ve) Chilli, garlic, coriander	8.95
PRAWN COCKTAIL Marie rose sauce	9.95	SPICY SLOW COOKED BEEF TACOS (gf) Guacamole, tomato salsa, feta cheese, coriander	9.95

MAINS

STEAK & ALE PIE Creamy mash, Yorkshire ale gravy	15.95	CRISPY BEER BATTERED HADDOCK (gfo) Mushy or garden peas, tartare sauce & chunky chips	8.95 / 15.95
STEAK BURGER (gfo) Brioche bun, cheese, lettuce, onion, tomato, burger relish & sauce, onion rings, chips	15.95	GREEK SALAD (gf) (v) Feta, tomato, cucumber, olives, pepper, onion, gem lettuce, mint & dill	12.95
add bacon	1.50	CHICKEN CAESAR SALAD (gfo) Parmesan, croutons, little gem, Caesar dressing	16.90
VEGETARIAN BURGER (veo) (gfo) Plant-based burger, brioche bun, cheese, lettuce, tomato, onion, burger relish & sauce, onion ring, chips	15.95	PENNE PASTA IN A RICH SAN MARZANO TOMATO & BASIL SAUCE	11.95
TRADITIONAL PORK SAUSAGE (gfo) Creamy mash, buttered cabbage, onion gravy	15.95	ADD ANY OF THE BELOW TO YOUR DISH	
GRILLED FILLET OF SEABASS (gfo) king prawn, lemon & herb risotto, tomato butter sauce	20.95	ROAST MEDITERRANEAN VEGETABLES (v) (veo)	2.50
		ROAST CHICKEN	3.95
		KING PRAWNS	6.95

SUNDAY ROASTS

EXTRAS

ROAST SIRLOIN OF BEEF Roast gravy	18.95	FREE RANGE ROAST CHICKEN BREAST Sage & onion stuffing, roast gravy	16.95	ROAST ROOT VEGETABLES	4.00
ROAST LEG OF LAMB Mint & spring onion relish, roast gravy	18.95	NUT ROAST Roast gravy	15.95	ROAST POTATOES	4.00
				YORKSHIRE PUDDING	1.50
				BUTTERED CABBAGE	4.00
				CAULIFLOWER CHEESE (gfo)	4.00

All served with roast potatoes, creamy mash, mixed vegetables, & Yorkshire pudding

SIDES 4.00 EACH

SEASONAL VEGETABLES	4.00	SKINNY FRIES	4.00	MIXED SALAD	4.00
MIXED GREENS	4.00	CHUNKY CHIPS	4.00	ONION RINGS	4.00
NEW POTATOES	4.00	CREAMY MASH	4.00		

DESSERTS 7.50 EACH

GLAZED VANILLA CRÈME BRULEE (gfo) Homemade cookies	DARK CHOCOLATE & ALMOND FONDANT (gfo) Dark Chocolate Sauce, Salted Fudge Caramel Icecream	RED WINE POACHED PEAR (ve) Dark chocolate mousse
WARM VANILLA RICE PUDDING (gf) (v) Homemade berry jam	WARM LEMON CURD CAKE (v) Lemon sauce, vanilla icecream	ICE-CREAM & SORBET 1.50 Vanilla, Ginger Caramel, Dark Chocolate, Rhubarb & Raspberry (ve), Lemon Sorbet (ve)
RHUBARB CHEESECAKE Poached Yorkshire Rhubarb, Baked White Chocolate Raspberries		Raspberry & Sorrel Sorbet (ve), Peppermint Chip Salted Caramel Fudge (ve), Chocolate Orange (ve) Mango & Passionfruit Sorbet (ve)



We are proud that all of our meat and produce is sourced from local suppliers

www.healdshall.co.uk

Healds Hall, Leeds Road, Liversedge, West Yorkshire, WF15 6JA
01924 409112 enquire@healdshall.co.uk

(v) vegetarian (ve) vegan (veo) vegan option
(gf) gluten free (gfo) gluten free option

Our fryers are used for various products and therefore may contain allergen traces. As our kitchen is not an allergen free zone we cannot guarantee absolute trace exclusion from a dish. If you have any concerns please talk to a member of staff.