HEALDS HALL

Nibbles – all £4.95

Nocellara Olives
Homemade Focaccia aged balsamic, olive oil (g, s, lu)
Fire Roasted Padrons, rosemary and smoked salt
Yorkshire Chago Cheese pickled onions, cucumber (d, s)

To Start

Harissa Honey Roasted Carrots feta romesco and carrot tops (d, s) **9.95**

Crispy Chicken Wings hot honey hoisin sauce (e, se, so) **10.95**

Patatas Bravas potato pave, spiced bravas sauce, Aioli **11.95**

Greek Loaded Hummus feta sun blushed tomatoes, picked red onion, olive crumb (d, s) **9.95**

Pastrami Cured Salmon black treacle soda bread lemon cream cheese, pickled cucumber (f, d, s) **13.95**

Whipped Goats Cheese nduja sausage, toasted focaccia (d, g, lu) **10.95**

Coal oven roasted King Prawns confit garlic herb butter (cr, d, lu) **13.95**

Korean Belly Pork Korean gochujang ketchup, rice crackling (so, se, d) **11.95**

Halloumi Chips hot honey chilli and sesame (se, d) **9.95**

To Follow

Caesar Salad (g, d, f, e, lu) **12.95**
Greek Salad (d) **12.95**
add buttermilk chicken schnitzel (g, lu) **9.90**
add grilled halloumi (d) **6.50**

Crispy Battered Haddock and Chips 17.95
mushy or garden peas, triple cooked chips, tartare sauce, burnt lemon (e,d, f)

Irish Stout Slow Cooked Short Rib spring onion mash (d) **18.95**

Pork Chop burnt apple puree, mixed kale, buttered mash (d) **17.95**

Ox Liver English mustard dauphinoise, red wine jus, crispy onions (mu, d, g) **17.95**

Healds Hall Surf and Turf Cafe de Paris butter, pressed potato pave, flat iron steak, prawns (mu, d, f) **28.95**

Chickpea and Spinach Saag Aloo, onion bhaji (ve) **15.95**

e – egg, d– dairy, g – gluten, s – sulphates, so – soya, se – sesame, cr- crustacean, mu – mustard, f-fish, ve- vegan,

gfo – gluten free option available, lu– lupin, ce – celery, mo – moloscs, n - nuts

If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order.

HEALDS HALL

Our Charcoal Oven Grill

Our Steaks are sourced for us by the very best local suppliers and are dry aged for a minimum of 28 days & served with beer braised shallots (g,lu), water cress, chips or fries

10oz Rolled Rib-Eye Steak (g) **36.00 | 8oz Picanha Steak** (g) **25.95 | 8oz Flat Iron Steak 23.95**

Shawarma Chicken Lebanese Fattoush salad (d, g,lu) (gfo) **21.95**

Smoked Bacon Loin spiced pineapple chutney, crispy poached egg, fries (e, g, d) (gfo) **17.95**

Healds Hall 8oz Chuck Steak Burger (d, e, g, so) (gfo) **17.95**

Healds Hall Fried Buttermilk Chicken Burger (d, e, g, so) (gfo) **16.95**

Korean Salmon Burger tahini, coriander, cucumber (d, e, g, so, se) (gfo) **17.95**

Sweet Potato and Carrot Katsu Burger Asian slaw (d, e, g, so, se, ve) (gfo) **16.95**

SAUCES (all gf)

All sauces are 3.50

Peppercorn (d) | Chimichurri | Yorkshire blue cheese (d) | Wild mushrooms and tarragon (d)

SIDES

All side dishes are 5.50

Tomato & Red Onion Salad | Rocket & Parmesan | Mixed Kale

Seasonal Root Vegetables | Tender stem Broccoli, Chilli & Garlic | Buttered Mash | Fries | Truffled Parmesan Fries | Salt & Pepper Fries | Triple Cooked Chips, Sea Salt & Rosemary | Battered Onion Rings (g)

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