

BRAMPTON HALT

COUNTRY PUB & RESTAURANT

. NIBBLES .

WE SUGGEST A MINIMUM OF 3 PLATES FOR SHARING

1 FOR 6 | 3 FOR 17 | 5 FOR 27

Crispy Pork Belly Bites

Maple chilli glaze (GF)

Thai King Prawn Balls

Sweet chilli sauce

Homemade Babaganoush

Toasted flatbread (GFA/VG)

Chilli-Garlic Olives (GF/VG)

Chicken Tikka Bites

Mint yoghurt

Garlic and Thyme

Mushrooms (GF/V)

Mac & Cheese Bites (V)

Chorizo

Red wine glaze (GF)

SHARERS

Rosemary & Garlic Baked Camembert .. 19

Served with Hambleton Bakery breads
& chutney (GFA/V)

Homemade Cajun Nachos 12

Melted cheese, salsa, guacamole,
sour cream & jalapeños (V)

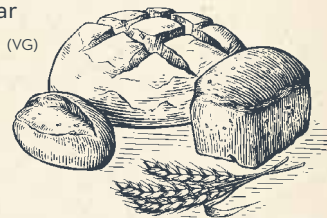
Add chicken 5

Add pulled beef 7

Add pulled pork 6

Artisan Bread Selection 15

Hambleton Bakery focaccia, sourdough &
7-cereal roll, served with olive oil,
aged balsamic vinegar
and chili-garlic olives (VG)



STARTERS

Oyster Mushroom Scallops 9

Pea puree, cashew cream, crispy facon (VG/GF)

Pulled Beef Focaccia 12

Topped with fresh horseradish

Crispy Chicken Wings 10

Marinated in spicy buffalo sauce,
served with blue cheese sauce,
celery, carrot batons



Roasted Sweet Potato & Cranberry Salad 9

Crumbled baked goat's cheese, rocket,
cranberry vinaigrette dressing (V)

Seafood Ramen 10

Pak choi, artichoke heart, noodles, prawns

Salmon, Spring Onion and Dill

Fish Cake 10

Poached salmon, dill & spring onion fishcake,
homemade tartare sauce, pickled fennel
& pea shoot salad

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MAINS

Slow Cooked Pork Belly 22

Chorizo dauphinoise potato, cider jus, cider-braised red cabbage, tender stem broccoli (GF)

Chicken Supreme 21

Creamy pancetta & mushroom sauce, spinach, hasselback potatoes (GF)

Monkfish Coconut Curry 20

Mild fragrant curry, basmati rice, poppadoms & mango chutney (GFA)

Crispy Beer Battered Hake 18.5

Golden chunky chips, homemade tartare sauce, mushy peas & burnt lemon (GFA)

Add Curry Sauce 1

Korean Vegetable Stir-Fry 13

Peppers, broccoli, pak choi, green beans, noodles, Gochujang sauce (VG)

Add Chicken, King Prawns or

Eat Curious 'Chicken' Fillet (VG) 6

Pan-Seared Sea Bass 23

Pommes Anna, ratatouille-style vegetables, basil oil (GF)

Braised Beef Rib 25

Mashed potato, crispy leek, spiced harissa carrots, red wine reduction (GF)

Butcher's Sausage & Mash 18

Creamy mashed potato, seasonal vegetables, gravy & crispy onions (GFA)

Steak & Guinness Pie 19

Puff pastry, creamy mash, seasonal vegetables, rich gravy (VGA)

Mushroom, Spinach & White Truffle Oil Pie 19

Root vegetables, mashed potato, gravy

Chilli Garlic Tagliatelle 13

Chilli, parsley, basil, garlic, butter emulsion, Parmigiano Reggiano (V)

Add Chicken, King Prawns or

Eat Curious 'Chicken' Fillet (VG) 6

Mediterranean Cous Cous Salad 15

Roasted butternut squash, baby spinach, pomegranate seeds (VG)

BURGERS

All served in a brioche-style bun with lettuce, tomato, seasoned skin on fries & coleslaw

DOUBLE UP YOUR PATTY FOR £5

Bacon Cheese Burger 18.5

6oz Aberdeen Angus beef, Jolly Hog treacle-cured back bacon, cheddar, bread & butter pickles, burger sauce (GFA)

Crispy Katsu

Chicken Burger 18.5

Curried mayo, house kimchi



Vegan 'Cheese & Bacon'

Burger 18

Beyond Meat patty, Applewood cheddar, vegan bacon substitute, bread & butter pickles, onion chutney (VG/GFA)

OPTIONAL TOPPINGS

Fried Egg 1.5 • Garlic Mushrooms 1.5 • Extra Cheese 1.5 • Jalapeños 1.5

GRILLS

32oz Tomahawk Steak 70

Cooked to order for two to share; herb seasoned chunky chips, flat field mushroom, crispy onions rings, grilled vine tomatoes, rocket & garlic butter (GF)



Steak Frites 24

5oz sirloin steak, rocket & parmesan salad, herb-seasoned skin-on fries, peppercorn sauce (GF)

10oz Ribeye Steak 33

Golden chunky chips, grilled vine tomatoes, flat-field mushroom, crispy onion rings, salad garnish (GF)

10oz Gammon Steak 19

Fried eggs, golden chunky chips, grilled vine tomatoes & salad garnish (GF)

Add Ons: Peppercorn or Blue Cheese Sauce 3 • King Prawns 6 (GFA) • Garlic Flat-Field Mushroom 4 (GFA)

SIDES

Halloumi Fries (V) 8 • Skin On Fries (VG) 5 • Chunky Chips (VG) 5 • Garden Salad (VG) 5
Truffle & Parmesan Mash (V) 5 • Homemade Crispy Onion Rings (VG) 6 • Coleslaw (V/VGA) 3
Cheesy Garlic Bread (V) 6 • Steamed Seasonal Vegetables (VG/GF) 4



SANDWICHES

**AVAILABLE MONDAY TO FRIDAY
NOON UNTIL 4PM**

Served on white or rye sourdough bread from Hambleton Bakery, with your choice of skin on fries or house dressed salad.

Braised Beef & Stilton 13

Rocket & horseradish cream

Coronation Chickpea 11

Spiced chickpea spread, mango chutney, crisp lettuce (VG)

Smoked Salmon 14

Pickled cucumber, crème fraîche, dill & lemon zest

Tuna Melt Toastie 12

Cheddar, red onion, herbed mayo

Pesto Chicken & Sun-Dried Tomato Toastie 12.5

Mozzarella & rocket

BBQ Pulled Pork 12

House slaw & crispy onions

BRAMPTON HALT

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(VG) Suitable for both vegan and vegetarians. 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% will be added to all bills. BH0925.22218

BRAMPTON HALT

COUNTRY PUB & RESTAURANT

SUNDAY

. NIBBLES .

WE SUGGEST A MINIMUM OF 3 PLATES FOR SHARING

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Crispy Pork Belly Bites

Maple chilli glaze (GF)

Thai King Prawn Balls

Sweet chilli sauce

Homemade Babaganoush

Toasted flatbread (GFA/VG)

Chilli-Garlic Olives (GF/VG)

Chicken Tikka Bites

Mint yoghurt

Garlic and Thyme

Mushrooms (GF/V)

Mac & Cheese Bites (V)

Chorizo

Red wine glaze (GF)

SHARERS

Rosemary & Garlic Baked Camembert .. 19

Served with Hambleton Bakery breads
& chutney (GFA/V)

Homemade Cajun Nachos 12

Melted cheese, salsa, guacamole,
sour cream & jalapeños (V)

Add chicken 5

Add pulled beef 7

Add pulled pork 6

Artisan Bread Selection 15

Hambleton Bakery focaccia, sourdough
& 7-cereal roll, served with olive oil,
aged balsamic vinegar
and chili-garlic olives (VG)



STARTERS

Oyster Mushroom Scallops 9

Pea puree, cashew cream, crispy facon (VG/GF)

Pulled Beef Focaccia 12

Topped with fresh horseradish

Crispy Chicken Wings 10

Marinated in spicy buffalo sauce,
served with blue cheese sauce,
celery, carrot batons



Roasted Sweet Potato & Cranberry Salad 9

Crumbled baked goat's cheese, rocket,
cranberry vinaigrette dressing (V)

Seafood Ramen 10

Pak choi, artichoke heart, noodles, prawns

Salmon, Spring Onion and Dill Fish Cake 11

Poached salmon, dill & spring onion fishcake,
homemade tartare sauce, pickled fennel
& pea shoot salad

(GF) Gluten free. (GFA) Gluten free alternative. (VG) Suitable for both vegan and vegetarians. (VGA) Vegan alternative. (V) Suitable for vegetarians.
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SUNDAY



SUNDAY

ROAST

All served with duck fat roast potatoes, maple & herb glazed root vegetables, sautéed greens, red cabbage, Yorkshire pudding and a rich red wine gravy. (VGA/GFA)

28 Day Aged British Beef 22
British Pork Belly & Crackling 20
Lemon and Thyme Chicken Supreme 20

Roast Leg of Lamb 22
Trio: Beef, Pork, Lamb 26
Vegetarian Roast (VGA) 19

SUNDAY SIDES

Pork Crackling (GF) 4 • Cauliflower Cheese (V) 6 • Sausage & Apple Stuffing (GFA) 5
Pigs in Blankets 6 • Yorkshire Pudding 2 • Duck Fat Roast Potatoes (GF/VGA) 5
Maple & Herb Roasted Root Vegetables (VG/GF) 4

CHILDREN'S SUNDAY ROAST

WITH ALL THE TRIMMINGS

Roast Beef 10 • **Roast Pork** 9 • **Roast Chicken** 9 • **Roast Lamb** 10 • **Vegetarian Roast** (VGA) 9

MAINS

Crispy Beer Battered Hake18.5
Golden chunky chips, homemade tartare sauce,
mushy peas & burnt lemon (GFA)
Add Curry Sauce 1
Mediterranean Cous Cous Salad15
Roasted butternut squash, baby spinach,
pomegranate seeds (VG)
Pan-Seared Sea Bass 23
Pommes Anna, ratatouille-style vegetables, basil oil (GF)
Mushroom, Spinach & White Truffle Oil Pie ..19
Root vegetables, mashed potato, gravy
10oz Ribeye Steak33
Golden chunky chips, grilled vine tomatoes, flat-field
mushroom, crispy onion rings, salad garnish (GF)
Add Ons: Peppercorn or Blue Cheese Sauce 3
King Prawns 6 (GFA) • Garlic Flat-Field Mushroom 4 (GFA)

BURGERS

All served in a brioche-style bun with lettuce,
tomato, seasoned skin on fries & coleslaw

DOUBLE UP YOUR PATTY FOR £5

Crispy Katsu Chicken Burger18.5
Curried mayo, house kimchi
Bacon Cheese Burger18.5
6oz Aberdeen Angus beef, Jolly Hog treacle-cured
back bacon, cheddar, bread & butter pickles,
burger sauce (GFA)
Vegan 'Cheese & Bacon' Burger18
Beyond Meat patty, Applewood cheddar,
vegan bacon substitute, bread & butter pickles,
onion chutney (VG/GFA)

OPTIONAL TOPPINGS

Fried Egg 1.5 • Garlic Mushrooms 1.5
Extra Cheese 1.5 • Jalapeños 1.5

SIDES

Halloumi Fries (V) 8 • Skin On Fries (VG) 5 • Chunky Chips (VG) 5 • Garden Salad (VG) 5
Truffle & Parmesan Mash (V) 5 • Homemade Crispy Onion Rings (VG) 5 • Coleslaw (V/VGA) 3
Cheesy Garlic Bread (V) 5 • Steamed Seasonal Vegetables (VG/GF) 4



DESSERTS

Apple Crumble Tart 9

Caramel sauce, custard

Sticky Toffee Pudding 8

Butterscotch sauce & Jude's vanilla ice cream

Chocolate Brownie 8

Dark chocolate ganache & vanilla cream (GF)

Autumn Berry & Dark Chocolate Cheesecake 9

Jude's vanilla ice cream

Orange & Cinnamon Polenta Cake 8

Custard

A SELECTION OF JUDE'S ICE-CREAMS & SORBETS

3 SCOOPS FOR 5

Jude's

Vanilla • Chocolate • Strawberry • Salted Caramel •
Raspberry Sorbet (VG) • Lemon Sorbet (VG)

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HOT DRINKS

All our coffees are produced with freshly ground 100% rain forest alliance coffee beans from Columbia, Honduras and Brazil.

All drinks are available to take away.

Latte 3.75	Flat White 3.75
Cappuccino 3.75	Mocha 3.75
Americano 3.5	Espresso 3.5
Floater Coffee 3.75	Macchiato 3.75

ADD A SYRUP TO YOUR COFFEE + 0.80 EACH
Gingerbread • Caramel • Vanilla • Hazelnut • Pumpkin Spice

Tea by the Pot 3.5
Breakfast • Earl Grey • Green Peppermint • Berry • Chamomile

Hot Chocolate 4.25
Marshmallows & cream

LIQUEUR COFFEE

Choose Your Liqueur 6.5
Irish, Jameson • Bailey's Latte • Seville, Cointreau • Amaretto
Calypso, Tia Maria • Carajillo coffee, Courvoisier VS brandy

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