COUNTRY PUB & RESTAURANT

APERITIF

Aperol Spritz 8.70

Aperol mixed with Prosecco, dash of soda & orange slice



Tanqueray Flor De Sevilla, Campari, Sweet Vermouth with a twist of orange peel

Balfour Leslie's Reserve Brut, Kent, England 10.00 / 45.00

Elegant purity, a linear focus and fresh English acidity



WE SUGGEST A MINIMUM OF 3 PLATES FOR SHARING 1 FOR 5 / 3 FOR 14 / 5 FOR 22

Duck Gyoza,

Soy & lime dipping sauce

Pork Belly Bites

Apple sauce

Artisan Bread

Extra virgin olive oil & balsamic (VG)

Chorizo

Sticky red wine glaze

Garlic Mushrooms

Olive oil, parsley (VG/GFA)

Hummus

Warm pitta bread (VG)

3 Cheese Arancini

Aioli (V)

Whitebait

Lightly breaded, tartare sauce, lemon wedge (GFA)

Curious Sausages

Maple & mustard glaze (VG)

SHARERS

Nachos Grande 10

Cajun nachos, jalapenos, melted cheese, salsa, guacamole, sour cream (V) Add Grilled chicken 5

Baked Camembert 17

Garlic & rosemary seasoning, artisan bread, red onion chutney, chilli jam (V)

Ploughman's Platter 19

Artisan bread, Melton Mowbray blue cheese, Houghton ham, roast beef, mature Cheddar cheese, cornichons, pickled onions, chutney

STARTERS

Salmon and Dill Fishcake 10

Chunky tartare sauce, rocket, pea shoot & picked fennel salad, pea puree

Salt and Pepper Calamari 9

Lemon & garlic aioli, tomato & chilli salad (GFA)

Moroccan Spiced Chicken Wings 9

Harissa mayonnaise, rocket, crispy onions, coriander oil (GFA)

Northamptonshire Brixworth Pâté 9

Cherry tomatoes, basil oil, creamy mozzarella, toasted sourdough bread (VG/GFA)

Chef's Soup 6.5

Crusty bread & salted butter (GFA/VGA)







COUNTRY PUB & RESTAURANT



MAINS

Seafood Tagliatelle 20

King prawns, mussels, clams & squid in a creamy bisque sauce, spinach & vine roasted cherry tomatoes

Brampton Hot Smoked Trout Salad 18

Buttery new potatoes, pea, rocket, fennel & radish salad, lemon dressing, poached egg (GFA)

Butternut Squash, Sweet Potato & Chickpea Tagine 16

Caramelised onion & mushroom couscous, tzatziki, toasted pumpkin seeds, flat bread (VG/GFA)

Peri Peri Lemon Chicken Thighs 18

Spicy rice, corn on the cob, mango salsa, mixed salad

Slow Roast Pork Belly 19

Chive mash, buttery spring vegetables, apple & beetroot purée, red wine jus (GF)

Confit Gressingham Duck Salad 18

Thai style dressing, rice noodles, mango, chillies, spring onion, cucumber, mixed herbs, sesame seeds

12 Hour Slow Cooked Lamb Shoulder 23

Dauphinoise potatoes, pea puree, asparagus, tenderstem, pea & mint, rosemary & red wine jus (GF)



Hand Battered Fish & Chips 17

Freshly battered haddock, chunky chips, mushy peas, tartar sauce, chip shop curry sauce (GFA)

Sunshine Korean Poke Bowl 16

"Shicken" pieces, cherry tomatoes, pickled red onion, kimchi, pak choi, carrots, mixed leaves, wild rice, spicy Sriracha sauce (VG)

Grilled Chicken & Bacon Caesar Salad 17

Croutons, anchovies, parmesan, lettuce, egg, creamy Caesar dressing (GFA)

GRILLS

GRILLS

Whole Grilled Sea Bass 21 Roast Mediterranean vegetables, herby crushed potatoes, salsa verde (GF)

Cheese & Bacon Burger 17

6oz British beef patty, Monterey Jack cheese, smoked streaky bacon, red onion chutney, bread & butter gherkin, lettuce, tomato, skin on fries, coleslaw

The Curious Katsu "Chicken" Burger 16

Breaded 'chicken' fillet, katsu curry mayo, pickled cabbage, salad, skin on fries, coleslaw (VG) **Switch** to grilled chicken fillet

Hunter's Chicken Burger 17

Chicken breast, smoked streaky bacon, cheddar cheese, sweet BBQ sauce, hash brown topper, salad, skin on fries, coleslaw (GFA)

Double Up Your Burger 5

Mixed Grill 28

Chicken breast, 5oz rump steak, butcher's sausage, gammon steak, chunky chips, grilled vine tomato, crispy onions rings

Grilled Shicken Kebabs 19

Flat bread, garlic 'mayo', pickled cabbage, salad, skin on fries (VG)

10oz Rump Steak 24

Red tractor assured British beef, chunky chips, grilled vine tomato, crispy onions rings (GFA)

8oz Ribeye Steak 30

Red tractor assured British beef, chunky chips, grilled vine tomato, crispy onions rings (GFA)

10oz Gammon Steak 17

Chunky chips, 2 fried hens eggs, salad (GFA)

GRILL SIDES

Peppercorn Sauce 3 • Diane 3 • Blue Cheese Sauce 3 • Salsa Verde 3 • Garlic Roast Mushrooms (V/GF) 4.5 • King Prawns (GF) 6

SIDES

Halloumi Fries (V) 7

Skin On Fries (VG) 5

Chunky Chips (VG) 5

Garden Salad (VG) 4

Truffle & Parmesan Mash (v) 5

Homemade Crispy Onion Rings (VG) 5 Coleslaw (V) 3

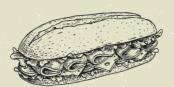
Cheesy Garlic Bread (v) 4.5

Steamed Seasonal Vegetables (VG/GF) 4

(GF) Gluten free. (GFA) Gluten free alternative. (VG) Suitable for both vegan and vegetarians. (VGA) Vegan alternative. (V) Suitable for 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. BH.03.24.21589

COUNTRY PUB & RESTAURANT



CIABATTAS

AVAILABLE MONDAY TO SATURDAY
NOON UNTIL 4PM

SERVED WITH SKIN ON FRIES AND COLESLAW
Gluten Free Rolls Available.

Roast Beef 12

Rocket, gherkins, mustard mayo (GFA)

Tomato & Buffalo Mozzarella 10

Rocket, pesto (GFA)

Maple & Mustard Curious Sausage 10

Fried onions (VGA)

Chicken, Lettuce & Avocado 12

Mayonnaise (GFA)

Prawn Cocktail 12

Marie Rose sauce, baby gem lettuce (GFA)

(VGA) Vegan alternative. (GFA) Gluten free alternative.

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CIABATTAS

BRAMPTON HALT

COUNTRY PUB & RESTAURANT

COUNTRY PUB & RESTAURANT

ON SUNDAY

APERITIF

Aperol Spritz 8.70

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Balfour Leslie's Reserve Brut, Kent, England $\,10.00\,/\,45.00$

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WE SUGGEST A MINIMUM OF 3 PLATES FOR SHARING 1 FOR 5 / 3 FOR 14 / 5 FOR 22

Duck Gyoza,

Soy & lime dipping sauce

Pork Belly Bites

Apple sauce

Artisan Bread

Extra virgin olive oil & balsamic (VG)

Chorizo

Sticky red wine glaze

Garlic Mushrooms

Olive oil, parsley (VGN/GF)

Hummus

Warm pitta bread (VG)

3 Cheese Arancini

Aioli (V)

Whitebait

Lightly breaded, tartare sauce, lemon wedge (GF)

Curious Sausages

Maple & mustard glaze (VG)

SHARERS

Nachos Grande 10

Cajun nachos, jalapenos, melted cheese, salsa, guacamole, sour cream (v)

Add Grilled chicken 5

Baked Camembert 17

Garlic & rosemary seasoning, artisan bread, red onion chutney, chilli jam (V)



STARTERS

Salmon and Dill Fishcake 10

Chunky tartare sauce, rocket, pea shoot & picked fennel salad, pea puree

Salt and Pepper Calamari 9

Lemon & garlic aioli, tomato & chilli salad (GFA)

Moroccan Spiced Chicken Wings 9

Harissa mayonnaise, rocket, crispy onions, coriander oil (GFA)

Northamptonshire Brixworth Pâté 9

Apple & date chutney, pickled red onion, bread & butter pickles, toasted brioche (GFA)

Bang Bang Cauliflower 7.5

Pickled red cabbage, avocado mayo, spring onion, sriracha sauce (VG/V/GF)

Chef's Soup 6.5

Crusty bread & salted butter (GFA/VGA)



COUNTRY PUB & RESTAURANT

SUNDAY ROAST

ALL SERVED WITH

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

28 Day Aged British Beef 21 British Pork Belly & Crackling 18 Lemon and Thyme Chicken Supreme 18 Roast Leg of Welsh Lamb 22 Trio: Beef, Pork, Lamb 25 Vegan Roast (VGA) 17

SUNDAY SIDES

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

CHILDREN'S SUNDAY ROAST

WITH ALL THE TRIMMINGS

Roast Beef 10 • Roast Pork 9 • Roast Chicken 9

Roast Lamb 10 • Nut Roast (VGA) 9



MAINS

Hand Battered Fish & Chips 17

Freshly battered haddock, chunky chips, mushy peas, tartar sauce, chip shop curry sauce (GFA)

Grilled Chicken & Bacon Caesar Salad 18

Croutons, anchovies, parmesan, lettuce, egg, creamy Caesar dressing (GFA)

Whole Grilled Sea Bass 21

Roast Mediterranean vegetables, herby crushed potatoes, salsa verde (GF)

Grilled Shicken Kebabs 19

Flat bread, garlic 'mayo', pickled cabbage, salad, skin on fries (VG)

8oz Ribeye Steak 30

Red tractor assured British beef, chunky chips, grilled vine tomato, crispy onions rings (GFA)

Cheese & Bacon Burger 17

6oz British beef patty, Monterey Jack cheese, smoked streaky bacon, red onion chutney, bread & butter gherkin, lettuce, tomato, skin on fries, coleslaw

The Curious Katsu "Chicken" Burger 16

Breaded 'chicken' fillet, katsu curry mayo, pickled cabbage, salad, skin on fries, coleslaw (VG) **Switch** to grilled chicken fillet

Hunter's Chicken Burger 17

Chicken breast, smoked streaky bacon, cheddar cheese, sweet BBQ sauce, hash brown topper, salad, skin on fries, coleslaw (GFA)

Double Up Your Burger 5

SIDES

Halloumi Fries (V) 7 Skin On Fries (VG) 5

Chunky Chips (VG) 5

Garden Salad (vG) 4
Truffle & Parmesan Mash (v) 5
Homemade Crispy
Onion Rings (vG) 5

Coleslaw (v) 3 Cheesy Garlic Bread (v) 4.5 Steamed Seasonal Vegetables (VG/GF) 4

COUNTRY PUB & RESTAURANT

BRUNCH

AVAILABLE EVERY DAY

FROM 9.30AM - 11.45AM



ENGLISH BREAKFAST

House Breakfast 14

Back bacon, butcher's sausages, vine tomatoes, sautéed mushrooms, hash brown, toast, fried eggs, baked beans

Vegan House Breakfast 13

Plant-based sausages, avocado, vine tomatoes, sautéed mushrooms, hash brown, toast, baked beans (VG)

Small Breakfast 10

Back bacon, butcher's sausage, sautéed mushrooms, baked beans, fried egg, toast

Smashed Avocado & Poached Egg 10

Toasted bloomer, lemon, dukkah, chilli flakes (VGA)

Smoked Trout Eggs Royale 12

Smoked trout, poached egg, spinach, hollandaise, muffin

Eggs Benedict 11

Houghton ham, poached egg, spinach, hollandaise, muffin

Eggs Florentine 9

Spinach, poached egg, hollandaise, muffin (V)

Potato & Chorizo Breakfast Hash 12

Poached egg, white bean casoulet

Fruit & Granola Bowl 10

Granola, red berries, blueberries, mango, grapefruit, vegan yoghurt, torn mint (VGN)



BREAKFAST SANDWICHES

Back Bacon 6

Butcher's Sausages (VGA) 6

Bacon & Egg 7

Sausage, Bacon, Egg & Hash Brown 8

COUNTRY PUB & RESTAURANT

BRUNCH

AVAILABLE EVERY DAY

FROM 9.30AM - 11.45AM



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

Americano 3

Flat White 3

Espresso 2.3

Cappuccino 3

Floater Coffee 3

Mocha 3.3

Macchiato 3

ADD A SYRUP TO YOUR COFFEE - 0.80 EACH

Gingerbread • Caramel • Vanilla • Hazelnut • Pumpkin Spice

Tea by the Pot 3

Breakfast • Earl Grey • Green Peppermint • Berry • Chamomile

Hot Chocolate 4

Marshmallows & cream

MILKSHAKES

Mixed Berry 6

Vanilla ice cream, mixed Summer berries, honey, milk

Caramel Banana 6

Vanilla ice cream, caramel sauce, fresh bananas, milk

Chocolate 6

Vanilla ice cream, Nutella, milk, chocolate sauce, whipped cream

Iced Latte 6

Double shot espresso, vanilla ice cream, chocolate sauce, milk, whipped cream

BOOZY BRUNCH

Bloody Mary 9.5

Smirnoff Black vodka, tomato juice, horseradish, Worcestershire sauce, Tabasco, celery

Balfour Brut English sparkling wine, orange juice

Tanqueray gin, cucumber, elderflower, soda water

Smirnoff Black vodka, double espresso





COUNTRY PUB & RESTAURANT

DESSERTS

Biscoff Sponge Pudding 7
Biscoff crumb, toffee sauce, vanilla ice cream (V)

Chocolate Marquise 8

 $Vanilla\ ice\ cream,\ raspberries,\ raspberry\ coulis\ {\tiny (V/GF)}$

Eton Mess Tart 7
Summer fruits, meringue, cream (V)

Cheesecake of the Day 8
Ask server for details (V)

Summer Berry Crumble 7

Fresh cream (VGA/GF)

Affogato 5.5

Vanilla pod ice cream drowned in a double espresso (VGA)



SELECTION OF ICE-CREAM & SORBETS

3 scoops for 5 / 4 scoops for 6

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

COUNTRY PUB & RESTAURANT



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

Flat White 3

Cappuccino 3

Mocha 3.3

Americano 3

Espresso 2.3

Floater Coffee 3

Macchiato 3

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

Tea by the Pot 3

 $\textit{Breakfast} \bullet \textit{Earl Grey} \bullet \textit{Green Peppermint} \bullet \textit{Berry} \bullet \textit{Chamomile}$

Hot Chocolate 4

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

COUNTRY PUB & RESTAURANT

CHILDREN'S

2 COURSE £10 + 3 COURSE £12.5

STARTERS

£4 EACH

Hummus Pitta (VG/GF)

Mac 'n' Cheese Bites Garlic aoili (v)
Mini Nachos Cheesy sauce (v)
Cheesy Garlic Bread (v)

MAINS

£7.5 EACH

Breaded Chicken Goujons Fries, peas or beans
Beef Burger Fries, peas or beans
Tomato & Herb Pasta Grated cheese (VGA)
Battered Fish Goujons Fries, beans or peas (GFA)
Sausage & Mash Seasonal vegetables, gravy (GF/VGA)



DESSERTS

£4 EACH

Eton Mess (GF/V)

Ice Cream Selection Vanilla, strawberry or chocolate (GF/VGA)

Summer Crumble Fresh Cream (GF/VGA)

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CHILDREN'S MENU

BRAMPTON HALT

COUNTRY PUB & RESTAURANT