

NEW HALL
— HOTEL & SPA —

BAR & LOUNGE MENU



SMALL PLATES

Nocellara green olives (vg) £6
(86kcal)

Red pepper hummus, pitta bread (vg) £7
Red pepper hummus, pitta bread
(83kcal)

Sun-blushed tomato and olive tapenade sourdough (vg) £7
Sun-blushed tomato, olive tapenade, grilled sourdough
(232kcal)

Charred padrón peppers (vg) £8
Charred padrón peppers, smoked Maldon salt
(12kcal)

Halloumi fries, tomato relish (v) £7
Halloumi fries, tomato relish
(343kcal)

Wild mushroom and truffle arancini (v) £9
Wild mushroom, truffle arancini, Parmesan cheese
(246kcal)

Lightly battered calamari £9
Lightly battered calamari, lemon aioli
(250kcal)

Pickled anchovies £6
(191kcal)

Smoked salmon £12
Smoked salmon, toasted sourdough, watercress, pickled shallots
(254kcal)

Picante chorizo £8
Picante chorizo, garlic, hot honey glaze
(367kcal)

SOMETHING SWEET

Classic crème brûlée (v) £8
(1579kcal)

Dessert of the day (v) £9
Please ask your server for today's selection

Dark chocolate fondant (v) £9
Dark chocolate fondant, cherry compote, cherry sorbet
(1490kcal)

Glazed custard tart (v) £9
Glazed custard tart, seasonal fruit
(754kcal)

Selection of sorbets and ice creams (v) £7
(537kcal)

HOT BEVERAGES

Selection of coffee:

Espresso £5 (0kcal)

Americano £5 (0kcal)

Latte £5 (97kcal)

Cappuccino £5 (65kcal)

Selection of tea:

English Breakfast £5

Earl Grey £5

Fresh Mint £5

Chamomile £5

Indulgent Liqueur Coffees

Irish coffee £9.50: Fine Italian roast coffee, Jameson's Irish whiskey, demerara sugar, fresh double cream

Calypso coffee £9.50: Fine Italian roast coffee, Tia Maria, demerara sugar, fresh double cream

French coffee £9.50: Fine Italian roast coffee, Hennessy brandy, fresh double cream

Baileys coffee £9.50: Fine Italian roast coffee, Baileys Irish Cream liqueur, demerara sugar, fresh double cream

Gaelic coffee £9.50: Fine Italian roast coffee, Famous Grouse whisky, demerara sugar, fresh double cream

CHEESE SELECTION

A selection of cheeses with traditional accompaniments

Black Bomber

A top-notch, extra-matured cheddar that is loved for its creamy texture and deep flavour. Black Bomber is the flagship cheese of Snowdonia Cheese Company, and with good reason.

Ashlyn Goat's Cheese

Creamy goat's cheese from Worcester, ash-coated with line of charcoal through the centre. Deep, rich, savoury flavours.

Isle of Wight Blue Stilton

Being naturally rinded, it is covered in green, blue, grey and white moulds. These give the cheese bags of character and the variety of surface moulds that grow on the rinds makes it stand out on any cheeseboard.

Oxford Isis Cheese

Oxford Isis is a sticky, smelly, strong, washed-rind cheese made for Oxford Cheese Company. Deliciously soft cheese. It is washed in a honey mead which gives it a tangy, pungent rind.

Baron Bigod

British-made brie-style cheese crafted in Suffolk. Smooth, creamy texture with buttery and earthy flavours, along with hints of mushrooms and roasted parsnips. It is the only traditional Brie-de-Meaux style of cheese produced in UK.

3 cheeses £14

(532kcal)

5 cheeses £20

(775kcal)

SHARING BOARDS

New Hall dips, crudités, flatbread (v) £16

Beetroot, avocado, red pepper hummus, crudités, flatbread
(780kcal)

Charcuterie £29

Selection of fine cured meats, house pickles, black truffle mustard
(2036kcal)

PIZZAS

All served on a sourdough base, with an aromatic tomato and herb sauce

Margherita pizza (v) £14

Tomato, mozzarella, basil
(612kcal)

Pepperoni and jalapeño pizza £15

Pepperoni, jalapeño, mozzarella
(794kcal)

Goat's cheese and caramelised red onion pizza (v) £15

Goat's cheese, caramelised red onion, mozzarella
(563kcal)



LARGE PLATES

Battered haddock £18

Battered haddock, Koffmann chips, mushy peas, lemon, tartare sauce
(702kcal)

Hand Picked gourmet burger £18

Monterey Jack, smoked streaky bacon, relish, gherkin, fries, coleslaw
(1049kcal)

The Beyond vegan burger (ve) £18

Guacamole, vegan-style bun, vegan mayo, fries, coleslaw
(821kcal)

Hearty broth £13

Tomato, vegetable broth, cannellini beans, white beans, chorizo, spinach, red chillies, focaccia bread
(707kcal)

Fish of the day £20

Please ask your server for today's selection

Wild mushroom linguine (v) £18

Wild mushroom linguine, cream, garlic sauce, grilled ciabatta, Parmesan
(631kcal)

SALAD BOWLS

Heirloom tomato salad (v) £17

Heirloom tomatoes, mozzarella, basil, lemon, olive oil
(245kcal)

Classic Caesar salad (v) £15

Little gem, Parmesan, anchovies, croutons
(305kcal)

Beetroot and goat's cheese salad (v) £14

Beetroot, goat's cheese, cucumber, rocket, chilli roasted pumpkin seeds, balsamic
(672kcal)

Add chicken to your salad £5

(165kcal)

SIDES

Beer battered onion rings (v) £5

Courgette fritti (v) £5

Koffmann les grandes chips (v) £5

Fries (v) £5

Truffle and Parmesan fries (v) £7.50

HOT SANDWICHES

Battered cod fingers £17

Battered cod fingers, pea dip, triple cooked chips, tartare sauce, ciabatta
(671kcal)

Roast beef ciabatta £17

Roast beef, caramelised onion, rocket, peppercorn sauce, triple cooked chips, ciabatta
(740kcal)

Classic club £17

Bacon, chicken, lettuce, tomato, egg mayonnaise, fries
(1321kcal)

COLD SANDWICHES

Served on sliced white or brown bread with salted crisps and rocket salad

Mature cheddar cheese, Branston pickle (v) £9

Mature cheddar cheese, Branston pickle
(925kcal)

Free-range egg mayonnaise, watercress (v) £8

Free-range egg mayonnaise, watercress
(605kcal)



Rare roast beef, horseradish £12

Rare roast beef, horseradish
(645kcal)

Smoked salmon, dill cream cheese £13

Smoked salmon, dill cream cheese
(589kcal)

Prices/ dishes correct at time of publishing. A 12.5% service charge applies. Prices include VAT. Our kitchen handles nuts, gluten and other allergens. Menu descriptions may not list all ingredients - please speak to a team member for allergen information. Adults require around 2000 kcal daily.