



# STEETON HALL

HOTEL & RESTAURANT

## Starters

### **Homemade soup (V)**

served with a crusty roll and butter

**£4.95**

### **Classic prawn cocktail**

served with mixed leaf salad, brown bread and butter

**£7.25**

### **Homemade duck liver and orange parfait**

salad garnish, orange marmalade and thick cut brown toast

**£6.95**

### **Beer battered haddock goujons (DF)**

served with salad garnish and homemade tartare sauce

**£6.95**

### **Deep fried breaded brie (V)**

served with salad garnish and cranberry sauce

**£6.50**

### **Posh mushrooms on toast (V)**

assorted wild mushrooms in a creamy garlic sauce, served on a toasted brioche bun

**£7.25**

### **Mini seafood platter**

smoked salmon, peppered mackerel and prawns served with salad, Marie Rose sauce and brown bread and butter

**£7.95**

### **Deep fried halloumi (V)**

served with salad garnish and sweet chilli dip

**£7.25**



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## Main Courses

### **Homemade pie (please ask for today's choice)**

served with homemade chips and fresh vegetables

**£13.95**

### **Sausage 'n mash**

trio of Jackson's Sausages, buttered mash, red onion gravy and fresh vegetables

**£12.95**

### **Deep fried breaded wholetail scampi**

served with mixed salad, homemade chips and tartare sauce

**£13.95**

### **Homemade beef lasagne**

served with mixed salad and either fries, homemade chips or garlic ciabatta

**£13.50**

### **Beer battered jumbo haddock (DF)**

served with mushy or garden peas, homemade chips and tartare sauce

**£13.95**

### **Pan fried salmon**

rosti potato, coated with a spiced Thai prawn bisque

**£14.95**

### **BBQ chargrilled chicken**

topped with smoked bacon, BBQ sauce and cheddar cheese, served with salad garnish and homemade chips

**£13.95**

### **10oz gammon steak (GF)**

served with egg, pineapple, grill garnish and homemade chips

**£13.95**



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## **8oz Sirloin steak**

served with grill garnish, beer battered onion rings and homemade chips

**£19.95**

## **Homemade beef burger**

topped with mozzarella, baby gem, onion and tomato served with coleslaw, beer battered onion rings and homemade chips

**£12.95**

## **Plant based burger (V – VE)**

topped with mozzarella, sweet chilli sauce, baby gem, onion and tomato served with beer battered onion rings and homemade chips

**£12.95**

## **Chicken fillet burger**

topped with mozzarella, chorizo, baby gem, onion and tomato, served with coleslaw, beer battered onion rings and homemade chips

**£12.95**

## **Wild mushroom, smoked bacon, tomato tagliatelle**

topped with Parmesan shavings

**£12.50**

## **Mediterranean vegetable penne pasta (V – DF)**

with a rich tomato sauce

**£12.50**

## **Creamy haddock and smoked salmon tagliatelle**

topped with Parmesan shavings

**£13.95**

## **Truffled wild mushroom risotto (V)**

assorted wild mushrooms, arborio rice and a creamy white wine sauce

**£11.95**



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## Sides

Mixed salad bowl **£2.75**

Fresh vegetables **£2.75**

Beer battered onion rings **£2.50**

Homemade chips **£2.75**

Cheesy chips **£3.25**

Fries **£2.75**

Garlic ciabatta **£2.95**

## Sandwiches

All our sandwich choices can be served on either a warm ciabatta, white Teacake, white or brown bread.

Roast Yorkshire ham and tomato **£7.95**

North Atlantic prawn with brandied marie rose **£9.95**

Cheddar cheese and pickle **£7.95**

Tuna mayonnaise and cucumber **£8.95**

Warm Cajun spiced chicken breast with Tzatziki dip **£9.95**

Hot beef with onion gravy (on ciabatta) **£9.95**

Mini battered haddock with homemade tartare **£9.95**

Bacon and brie ciabatta **£8.95**

Sausage and red onion ciabatta **£8.95**

Hot pork, gravy and stuffing **£8.95**

All of the above are served with coleslaw and homemade chips.

Please ask our waiting staff for the available salads.

## Pure Indulgence

Have a look on our specials board for the available desserts.

### Dietary Requirements

A lot of our dishes can be made gluten and dairy free, ask one of our staff members for advise. For any other dietary requirements speak to our staff, they will be happy to advise you.

**DF – Dairy Free GF – Gluten Free V – Vegetarian**