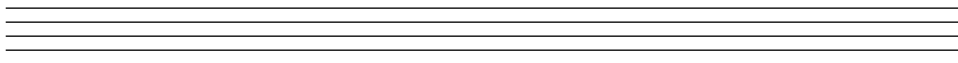


The
Charles Hallé
Restaurant



2 courses £32
3 courses £37.50

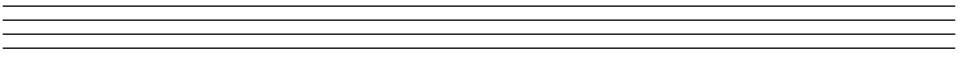
Starters

Asian vegetable salad of mouli, cucumber, peppers, carrot, soya beans and red cabbage, topped with crispy beef coated in a sticky sesame and soy glaze, baby coriander shoots

Homemade soup served with fresh baked bread
(Ask server for today's flavour)

King prawns in a crisp batter, avocado, mango and pea shoot salad, sriracha mayonnaise

Baked halloumi, watermelon, cucumber, pomegranate and baby mint salad, chargrilled lime, sweet chilli and lime leaf dressing



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Mains

Pappardelle pasta in a creamy asparagus and parmesan velouté,
sauteed wild mushrooms and roasted artichokes

Cod loin cooked in a saffron and herb butter, Bravas sauce,
Crab paella arancini, Fresh aioli, Padron peppers

Chicken breast served on a pea and leek risotto,
crumbled feta, pickled chillies, baby herb
(Available as a vegetarian option without the chicken, with asparagus)

6oz Medium rare Rib eye, Hand cut chips,
Roast carrot and Tender-stem broccoli, creamy peppercorn sauce
£3 Supplement

Selection of sides

Stir-fried greens
Roasted vegetables
£4 supplement

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Desserts

Chocolate and raspberry torte, white chocolate gelato

Rose petal panna cotta, fresh strawberries, passion fruit

Sicilian lemon cheesecake, Blueberry and maple

Cheese

Selection of cheeses

Orchard apple chutney,

Thomas fudge cheese biscuits, red grapes, figs, Fresh apple

£3 supplement

Hot Drinks

Coffee £3.20

Tea £3.20

Hot chocolate £3.20

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Cheeses

Tunworth

Award winning Tunworth is a superb, handmade, pasteurised, bloomy English Camembert style soft cheese using special cultures and traditional rennet.

Matured for between four to six weeks to produce a stunning cheese with a rich, creamy, unique flavour. It is made from carefully selected cow's milk in the heart of Hampshire.

Wookey Hole Cave Aged Cheddar

This cave aged cheddar is carried 200ft underground in the Wookey Hole Caves in the Mendip Hills and left to mature. It is a firm cheese, with a cream-coloured texture & has an aroma that is a complex mix of sweet, creamy, farmy and earthy. The flavours are big, robust & well rounded, with competing notes such as sweet & salty, or earthy and tangy. The maturing process in the caves gives the cheddar a highly distinctive, earthy

Blacksticks Blue

Blacksticks Blue is a farmhouse soft blue veined cheese made from pasteurised milk of the Butlers' family herd of cows.

It is handmade at the Butlers' Inglewhite Dairy in rural Lancashire and aged for about eight weeks. During this period, it develops a distinctive amber hue and a delicious creamy smooth yet tangy taste.

Lancashire Bomb

Lancashire Bomb is matured for 24 months, it has a wonderfully creamy texture and strong mature nutty flavour. It is wrapped in muslin and dipped into wax creating a distinctive cheese like no other

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Wine

White

Bottle/125ml/175ml/250ml

Vermentino (12%)

£33/£6.10/£8.90/£11.90

Languedoc-Roussillon, France

A fruity easy drinking style with good, balanced acidity. Crisp and refreshing.

Mineralium Chenin Blanc (12%)

£35.55/£6.25/£8.85/£11.10

Loire Valley, France

This bone-dry white shows terrific balance, with refreshing acidity and minerality. The limestone mouthfeel is supplemented by juicy grapefruit aromas on the finish.

Vin orange (13%)

£37/£6.40/£9.40/£12.40

Languedoc-Roussillon, France

Intense aromas of bitter oranges, dried flowers and slight nutty hints. Fresh, vivid and well-balanced, with a nice acidity; the aromas carry through to the palate. The finish is long, intense, and complex.

Rioja Vega Blanco (12%)

£38

Rioja, Spain

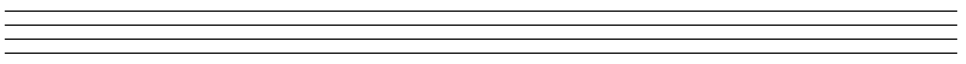
As white Rioja goes this is a simple, unoaked style that's fresh and vibrant. The Viura fruit comes through well, showing the apple and waxed lemon fruit perfectly. Aromas of conference pear, white flowers and some limey notes. Fresh, clean and crisp.

Sauvignon Blanc, Kuki (13%)

£43

Marlborough, New Zealand

An iconic masterclass of New Zealand winemaking. A total favourite of most who drink it. Clean, rich and expressive, fruit driven wine with a gooseberry tang.



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Red

Bottle/125ml/175ml/250ml

Coquille de Terre (13%)

£33/£5.70/£8.50/£11.10

Languedoc-Roussillon, France

A really startling and profoundly enjoyable red with lush fruits and soft integrated tannins.

Pitchfork Shiraz (14%)

£37/£6.25/£8.85/£11.10

South Eastern Australia

The palate is full flavoured with plum, blueberry and mocha notes. The tannins are well balanced and give the wine great structure and length.

Le Professeur (13.5%)

£38

Languedoc-Roussillon, France

Perfectly spiced with hints of black pepper and violet with subtle aromas of blackberry and cassis.

Rich with fine tannins.

Las Pampas Malbec (13%)

£43

Mendoza, Argentina

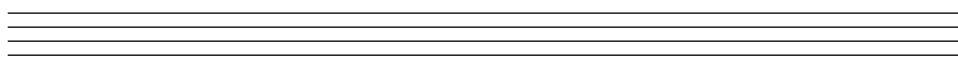
Expressive and concentrated wine without being unwieldy or rigid. Laden with lush creamy cherry, strawberry and raspberry fruit, a balancing freshness and a faint hint of spice and smoke.

Irvine Springhill Merlot (14.5%)

£40

South Australia

Named after the original Irvine vineyard in the Eden Valley, Springhill Merlot is an easy drinking, approachable red with raspberry and plum notes, medium-weighted palette with soft tannins and a chocolate edge finish.



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Rosé

Bottle/125ml/175ml/250ml

Pure Pinot Grigio Rosé (11%)

£32/£6.15/£8.75/£10.80

Veneto, Italy

Crisp, delicate and refreshing with citrus edge character and subtle strawberry, redcurrant and other summer fruit notes.

Zinfandel Rose, Route 66 (10%)

£35/£6.10/£8.90/£11.90

California, USA

Rich, round and full flavoured blush, with the signature sweetness of ripe, juicy flavours of watermelon and strawberry

Sparkling Wine & Champagne

200ml/750ml

Pure Prosecco (10.5%)

£12.70/£44

Veneto, Italy

Aromas of pear, white flowers and lemon zest. Clean and crisp palate with apple notes, light and refreshing finish.

Gardet Origine Champagne (12.5%)

£56

A unique grape blend with generous flavour profile of freshness, elegance and finesse. Notes of almonds and citrus, rich, full flavoured and toasty with crisp acidity and underlying minerality due to the ageing process

200ml /750ml

Lanson Champagne (12.5%)

£17.45/£82

A bouquet of flavours of ripe orchard fruit, among which aromas of William pear, notes of mandarin, lemon and grapefruit that burst on the palate, providing a sensation of freshness.

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