

After Dinner Drinks

Niepoort Tawny Port (50ml) £3.20

To produce a fine balance and flavour Niepoort Tawny ages in oak casks for 3.5 years. Freshness, lightness and balance are the key elements of this wine. A Port easy to drink on any occasion. Tawny has a shiny bright colour and soft and sweet tannins.

Niepoort LBV 2004 (50ml) £3.60

A wine with the style of a Vintage Port with its deep colour and concentration of fruit but with a more mature character caused by the longer ageing in wood. Late bottled vintage is the perfect port to accompany chocolate desserts.

Niepoort Ruby Dum (1/2 Bottle) £24.00

Of the Niepoortland twins, although similar at the outset, with time, Ruby Dum retains its youthful, headstrong character, dominated by red cherries and plums with great freshness from ageing in large wooden vats in our cool cellars in Vila Nova de Gaia.

Cognac Fine Rare Fine Champagne VSOP £5.00

Full in flavour and extremely smooth for a VSOP. The molasses and dried fruit aromas have a rum barrel note. A round entry leads to a fruity/sweet medium-bodied of toffee, fruits and ginger spices.

Cognac Fine XO Antique Premier Cru £12.50

Provocative perfumes of spices, vanilla and liquorice blend together with hints of chocolate and apple. Complex, rich, supple, balanced and long-lasting on the palate.

Grand Solaye Boulard, Calvados Pays d'Auge £3.40

This double distilled Calvados from the heart of Normandy provides the perfect harmony between the product of nature and the artisanal labour of the distiller.

Armagnac Cles Des Ducs £3.20

A classic double distilled three star Armagnac aged for at least 2 years in wood and made from the same grapes as Cognac.

Coffees

Fresh Ground Cafetiere of Coffee

for One £2.50 for Two £4.20

Hot Chocolate with whipped Cream

£2.80

Espresso

single £2.10 double £2.60

Mocha

£2.40

Americano

£2.40

Liqueur Coffee

£4.50

Cappuccino

£2.50

Tea

for One £2.10 for Two £3.90

Latte

£2.80

Speciality Tea

£2.40

Thank you

The Old Hall Hotel, The Square, Buxton, Derbyshire, England. SK17 6BD

Tel: 01298 24883 www.oldhallhotelbuxton.co.uk

Appetisers

Selection of Breads & Oils £4

Rustic Hummus & Pitta Bread £4

House Marinated Olives £3

Selection of all of the above £6

Starters

Homemade Soup of The Day £5

Crusty Bread Roll

Home Cured Beetroot Salmon Gravlax £7

Horseradish & Celeriac Remoulade

Confit Chicken, Black Pudding & Potato Pavé £6

Piccalilli, Hazelnuts & Shaved Gherkin

Goats Cheese & Red Pepper Roulade £6

Pickled Walnut & Fine Herb Salad

Fig, Marinated Feta, Olives, Sun Blushed Tomato & Endive Salad £7

White Balsamic Vinaigrette

Glazed Crispy Duck Leg £8

Oriental Julienne Salad, Toasted Sesame Dressing

(supplement for Dinner, Bed & Breakfast £1)

Pan Seared Scallops £9

Slow Roast Chorizo, Smoked Red Pepper Coulis

(supplement for Dinner, Bed & Breakfast £2)

All dishes may contain allergens.

We are aware of the 14 named allergens as ingredients, please do not hesitate to ask a member of staff for further information and alternative menu choices

Mains

Lamb Cutlets £16

*Black Pudding Mash, Buttered Kale & Port Jus
(supplement for Dinner, Bed & Breakfast £2)*

Seared Swordfish Supreme £16

Warm Nicoise Salad, Pesto Dressing

Chicken Supreme £15

Wild Mushroom & Spinach Fricassee, Dauphinoise Potatoes

Red Tofu Curry £14

Sticky Lemon Rice, Baby Thai Eggplant

Pan Fried Gilthead Bream Fillet £15

Crushed Potatoes, Petit Pois A la Francaise

Pan Roast Loin of Pork £15

Black Eyed Bean Cassoulet, Black Pudding Mash

8oz Gammon £14

8oz Sirloin £18

(supplement for Dinner, Bed & Breakfast £2)

10oz Ribeye £20

(supplement for Dinner, Bed & Breakfast £4)

*Served with Hand Cut Chips, Skinny Fries or Crushed Potatoes,
Slow Cooked Mushroom & Beef Tomato*

Sauces £2

Pepper

Port & Stilton

Garlic & Saffron Aioli

Sides £3

Hand Cut Chips

Side Salad

Selection of Seasonal Vegetables

Buttered Curly Kale

Shoestring Fries

Buttered Green Beans

Crushed Potatoes

Desserts

All £6

Coconut Ice Cream Sundae

Glazed Lemon Tart

Mini Lime Meringues, Blood Orange Coulis

Vanilla Panna Cotta

Mixed Berry Compote

Tia Maria Tiramisu

Fruit & Nut Biscotti

Saffron & Vanilla Poached Pear

Glazed Fig

Sticky Toffee Pudding

Butterscotch Sauce & Vanilla Ice Cream

A Board of Locally Supplied Cheese

Select From the Cheese Menu

Served with Chutney, Salad and Crackers

3 piece: £6

5 piece: £8

(supplement for Dinner, Bed & Breakfast £2)

7 piece: £10

(supplement for Dinner, Bed & Breakfast £4)

