



HENLLE HALL

Lunch Menu

Soup of the day with crusty bloomer bread and butter £6.50

Ploughman's with Home Farm pork pie, Snowdonia cheddar, ham, chutney, and crusty bread
£7.95

Ham with fried egg and twice cooked chips £7.95

Scampi with hand cut chips, garden peas and tartar sauce £7.95

Open steak ciabatta with onion chutney, Shropshire blue cheese and hand cut chips £9.00

Open Turkey Ciabatta with cranberry sauce, brie and hand cut chips £8.50

Caesar Salad with parmesan cheese £6.50 (add bacon or chicken with a supplement of £2.00)

7oz Celtic pride beef chuck burger served in a toasted sourdough bun with cheese, baby gem
lettuce, tomato and hand cut chips £12.50

Sweet potato and roasted pepper Balti (V) with fluffy steamed rice £11.25

Black pudding Salad (V) with caramelized Apples and honey mustard dressing £6.50

Beer battered haddock fillet with twice cooked chips, mushy peas and tartar sauce £12.50

Light Options

All Sandwiches are served with the choice of white, brown or ciabatta bread.

Beef with horseradish and rocket £5.95

Smoked salmon and cream cheese bagel £7.25

Welsh cheddar with tomato chutney £5.50

Ham, lettuce and tomato £5.50

Fish finger goujons with tartar sauce £5.95

Crispy shredded Beef on a bed of Salad served with a sweet chili dressing £6.95

Add a side of chips for £2.50

If you have any food allergies or intolerances, please speak to a member of
prior to ordering (V) Vegetarian (Ve) Vegan



HENLLE HALL

Henlle Heights

Sunday Lunch Menu

“One cannot think well, love well, sleep well, if one has not dined well.”

Virginia Woolf

Two Courses £19.95 - Three Courses £23.95

To Start

Roasted Field Mushroom (V) (N)

Roasted field mushrooms topped with caramelized onions and Shropshire blue, with toasted walnuts and dressed leaves

Seafood Cocktail

Scottish smoked salmon and king prawns with traditional Marie rose sauce, dressed leaves and granary bread

Main Course

Roasts are served with seasonal vegetables, roast potatoes, root vegetable parsnip mash and red wine gravy

Roast Loin of Pork with sausage meat stuffing, apple sauce and crackling.

Roast Celtic Pride Sirloin of Beef (served pink) with Yorkshire pudding

Roast

Cured salmon fillet with, roast potatoes and a white wine and prawn sauce.

Trio of Roasts (£3.95 supplement) Roast Loin of Pork, Welsh Lamb, Roast Sirloin of Beef with Yorkshire Pudding and Sausage Meat Stuffing.

Traditional Hand-made cranberry Nut Roast (V) with roast potatoes, root vegetable mash and vegetarian gravy



HENLLE HALL

Dessert menu

Raspberry Bakewell Tart

with vanilla ice cream and raspberry coulis

Tiramisu with chocolate sauce

Warm chocolate brownie with Chantilly cream and strawberries

Pear and ginger crumble with vanilla custard

Cheese platter selection of local cheese, with artisan crackers, bara brith and tomato chutney

Perl Wen a glorious combination of creamy Brie and lemony Caerphilly, Perl Wen is an organic artisan cheese delight.

Shropshire Blue soft textured, mellow, blue cheese with a glorious contrast of colours between the orange hue of the curd and the delicate blue veins.

Snowdonia - Black Bomber multi-award winning modern classic. This flagship cheese marries a delicious rich flavour with a smooth creaminess, lasting long on the palate but remaining demandingly moreish!

Snowdonia - Pickle power, inspired by a ploughman's lunch, the rich mature cheddar and pickled onion tang the palate in unison.

Snowdonia - Red Storm, boasts serious vintage credentials, typically aged for 18 months creating an intense flavor and refined texture.

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