

BRAMPTON HALT

COUNTRY PUB & RESTAURANT

APERITIF

Aperol Spritz 8.70

Aperol mixed with Prosecco, dash of soda & orange slice

Sevilla Negroni 9.20

Tanqueray Flor De Sevilla, Campari, Sweet Vermouth with a twist of orange peel

Balfour Leslie's Reserve Brut, Kent, England 10.00 / 45.00

Elegant purity, a linear focus and fresh English acidity



NIBBLES

WE SUGGEST A MINIMUM OF 3 PLATES FOR SHARING

1 FOR 5 / 3 FOR 14 / 5 FOR 22

Duck Gyoza

Soy & lime dipping sauce

Rustic Bread

Extra virgin olive oil
& balsamic (VG/V)

Pork Belly Bites

Apple sauce (GFA)

Roasted Garlic Mushrooms

Olive oil, parsley (VG/GFA)

Hummus

Warm pitta bread (VG/GFA)

Whitebait Lightly Breaded

Tartare sauce, lemon wedge

Chorizo

Sticky red wine glaze

Marinated Olives

& Feta (VGA/GFA)

Mac & Cheese Bites

Garlic mayonnaise (V)

STARTERS



French Onion Soup 8

Welsh rarebit crouton,
crusty bread (VGA/GFA)

Duo of Duck 12

Duck rillettes, confit duck leg croquette,
pickled cranberry, radicchio salad, balsamic glaze

House Cured Salmon 10

Dill & lemon crème fraiche, compressed cucumber,
homemade soda bread, caper butter (GFA)

Crispy Salt Cod 10

Chilli dusted calamari, saffron aioli,
pickled fennel & radish salad

Spiced Courgette

& Sweetcorn Fritters 7

Chilli jam (VG/GF)

Baked Rainbow Beetroot 9

Goat's cheese mousse, glazed figs, oatcake (GF/V)

SHARERS

Homemade Cajun Nachos 11

Guacamole, chipotle salsa, sour cream, tequila cheese fondue, jalapeño peppers, pickled red onion (V)

ADD Grilled Chicken 5 • ADD Pulled Pork 5

Baked Camembert 17

Garlic, honey & rosemary, artisan bread, red onion chutney, Stokes chilli jam (V)



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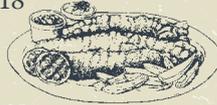
MAINS

Sticky Teriyaki Glazed Short Rib 23

Shredded cabbage and sesame oil, chilli tenderstem broccoli, wild rice

Crispy Battered Fish & Chips 18

Minted mushy peas, curry sauce, tartare sauce, lemon wedge (GFA)



Crispy Pork Belly 20

Black pudding bon bon, crushed potatoes, braised red cabbage, creamed spinach, red wine gravy

Wild Mushroom Risotto 16

Herb oil, parsley, 'parmesan' style crisp (VGA)

Add Grilled Chicken Breast 5

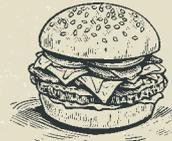
Slow Cooked Lamb Shoulder 23

Potato & leek gratin, roasted root vegetables, garlic & rosemary red wine gravy



Chef's Steak & Ale Pie 18

Creamy mashed potato or chunky chips, peas, tenderstem broccoli, house gravy



Butcher's Sausage & Mash 16

Cumberland Sausage Ring, Colcannon mashed potato, garden peas, creamed spinach, house gravy (VGA)



Katsu Curry 14

Breaded sweet potato & aubergine in katsu curry sauce, wild rice, shredded cabbage and sesame oil, chilli tenderstem broccoli (VG)

Add Grilled Chicken Breast 5

Traditional Scottish Cullen Skink 18

Poached smoked haddock, thick fish broth, chive mash, leeks, poached egg

Classic Chicken Supreme 19

Mushroom & tarragon cream sauce, sauteed courgettes, tenderstem broccoli, potato dauphinois

Pork Gyros 18

Flat bread, garlic mayo, salad, pickled red cabbage, pickled red onions, seasoned skin on fries

Grilled Chicken & Bacon Caesar Salad 17

Croutons, anchovies, parmesan, lettuce, egg, creamy Caesar dressing (GFA)

BURGERS

All served in a burger bun with lettuce, tomato, seasoned skin on fries, salad & coleslaw.

DOUBLE UP YOUR BURGER 5

Cheese & Bacon Burger 18

6oz British beef patty, mature Cheddar cheese, smoked streaky bacon, burger sauce, crinkled gherkins

Hunter's Chicken Burger 18

Chicken breast, smoked streaky bacon, mature cheddar cheese, BBQ sauce, hash brown (GFA)

Black & Blue Mushroom Burger 17

Large Portobello mushrooms, melted blue cheese, peppercorn & blue cheese sauce (V/GFA)

Moving Mountains "CheeseBurger" 17

Moving Mountains Patty, Applewood Cheddar "cheese", crinkled gherkins, vegan mayo, ketchup (VG)

STEAKS & GRILLS

Steak Frites 20

5oz sirloin steak, rocket & parmesan salad, seasoned skin on fries (GFA)



Whole Seabass 20

Lemon caper sauce, sautéed spinach, diced potatoes

Our steaks are from British farms and are served with Golden chunky chips, grilled vine tomatoes, Portobello mushroom, crispy onion ring & salad garnish

10oz Rump Steak (GFA) 25 • 8oz Ribeye Steak (GFA) 30 • 10oz Gammon Steak, fried eggs (GFA) 18

Mighty Mixed Grill 35

5oz sirloin steak, 5oz gammon steak, fried egg, grilled chicken, chorizo sausage

WHY NOT ADD?

A sauce: Peppercorn, Mushroom or Blue Cheese 3 • King Prawns (GFA) 6
Garlic Mushrooms (GFA) 4.50



SIDES

Halloumi Fries (V) 7

Skin On Fries (VG) 5

Chunky Chips (VG) 5

Garden Salad (VG) 4

Truffle & Parmesan Mash (V) 5

Homemade Crispy Onion Rings (VG) 5

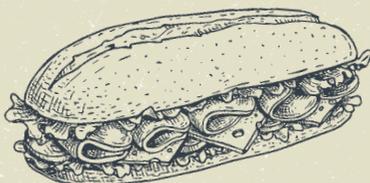
Coleslaw (V) 3

Cheesy Garlic Bread (V) 4.5

Steamed Seasonal Vegetables (VG/GF) 4

BRAMPTON HALT

COUNTRY PUB & RESTAURANT



HALT CIABATTAS

AVAILABLE MONDAY TO SATURDAY
NOON UNTIL 4PM

Served with

SEASONED SKIN ON FRIES & COLESLAW

Steak Sandwich 13

Fried onions, rocket, gherkins, horseradish (GFA)

Tomato & Buffalo Mozzarella 11.5

Rocket, pesto (V/GFA)

Chicken & Bacon 12.5

Baby gem lettuce, tomato, guacamole, mayonnaise (GFA)

Fish Fingers 13

Tartare sauce, baby gem lettuce, lemon (GFA)

Hummus & Harissa Aubergine 11

Rocket, lemon (VG/GFA)

(GFA) Gluten free alternative. (VG) Suitable for both vegan and vegetarians. (V) Suitable for vegetarians.
Food allergy notice; if you have a food allergy or a special dietary requirement please inform a member of our staff before you place your order. A discretionary service charge of 10% will be added to all bills. BH.0924.21804

BRAMPTON HALT

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DESSERTS

Bakewell Tart Cheesecake 9

Berry compote, raspberry coulis, vanilla ice cream

Triple Chocolate Brownie 7.5

Vanilla ice cream (GF/V)

Sticky Toffee Pudding 7

Butterscotch sauce, custard (V)

Apple & Blackberry Crumble 7.5

Custard (GF/VGA)

Treacle Tart 8

Vanilla ice cream

Affogato 6

Vanilla ice cream drowned in a double espresso



SELECTION OF ICE-CREAM & SORBETS

3 scoops for 5 / 4 scoops for 6

Strawberry • Chocolate •

Vanilla Pod (VGA) • Salted Caramel •

Raspberry Sorbet (VG) • Lemon Sorbet (VG)

(GF) Gluten free. (V) Suitable for vegetarians. (VGA) Vegan alternative.

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HOT DRINKS

All our coffees are produced with freshly ground 100% rain forest alliance coffee beans from Columbia, Honduras and Brazil. All drinks are available to take away.

Latte 3	Flat White 3
Cappuccino 3	Mocha 3.3
Americano 3	Espresso 2.3
Floater Coffee 3	Macchiato 3

ADD A SYRUP TO YOUR COFFEE + 0.80 EACH

Gingerbread • Caramel • Vanilla • Hazelnut • Pumpkin Spice

Tea by the Pot 3

Breakfast • Earl Grey • Green Peppermint • Berry • Chamomile

Hot Chocolate 4

Marshmallows & cream

LIQUEUR COFFEE

Choose your liqueur 6.5

Irish, Jameson • Bailey's Latte • Seville, Cointreau • Amaretto • Calypso, Tia Maria • Carajillo coffee, Courvoisier VS brandy



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BRAMPTON HALT

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SUNDAY

APERITIF

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Aperol mixed with Prosecco, dash of soda & orange slice

Sevilla Negroni 9.20

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WE SUGGEST A MINIMUM OF 3 PLATES FOR SHARING

1 FOR 5 / 3 FOR 14 / 5 FOR 22

Duck Gyoza

Soy & lime dipping sauce

Rustic Bread

*Extra virgin olive oil
& balsamic (VG/V)*

Pork Belly Bites

Apple sauce (GFA)

Roasted Garlic Mushrooms

Olive oil, parsley (VG/GFA)

Hummus

Warm pitta bread (VG/GFA)

Whitebait Lightly Breaded

Tartare sauce, lemon wedge

Chorizo

Sticky red wine glaze

Marinated Olives

& Feta (VGA/GFA)

Mac & Cheese Bites

Garlic mayonnaise (V)

STARTERS

French Onion Soup 8

*Welsh rarebit crouton,
crusty bread (VGA/GFA)*

Duo of Duck 12

*Duck rillettes, confit duck leg croquette,
pickled cranberry, radicchio salad, balsamic glaze*

House Cured Salmon 10

*Dill & lemon crème fraiche, compressed cucumber,
homemade soda bread, caper butter (GFA)*

Crispy Salt Cod 10

*Chilli dusted calamari, saffron aioli,
pickled fennel & radish salad*

Spiced Courgette & Sweetcorn Fritters 7

Chilli jam (VG/GF)

Baked Rainbow Beetroot 9

Goat's cheese mousse, glazed figs, oatcake (GF/V)



SHARERS

Homemade Cajun Nachos 11

Guacamole, chipotle salsa, sour cream, tequila cheese fondue, jalapeño peppers, pickled red onion (V)

ADD Grilled Chicken 5 • ADD Pulled Pork 5

Baked Camembert 17

Garlic, honey & rosemary, artisan bread, red onion chutney, Stokes chilli jam (V)



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SUNDAY



SUNDAY ROAST

ALL SERVED WITH

All served with duck fat roast potatoes, stuffing, maple & herb glazed root vegetables, sautéed greens, Yorkshire pudding and a rich red wine gravy. (VGA/GFA)

- | | |
|--|-----------------------------------|
| 28 Day Aged British Beef 21 | Roast Leg of Welsh Lamb 22 |
| British Pork Belly & Crackling 18 | Trio: Beef, Pork, Lamb 25 |
| Lemon and Thyme Chicken Supreme 18 | Vegan Roast (VGA) 17 |

SUNDAY SIDES

- Pork Crackling (GF) 4 • Cauliflower Cheese (V) 6 • Sausage & Apple Stuffing (GFA) 5
Pigs in Blankets 5 • Yorkshire Pudding 2 • Duck Fat Roast Potatoes (GF/VGA) 5
Maple & Herb Roasted Root Vegetables (VG/GF) 4 • Asparagus, Tenderstem, Pea & Mint (VG) 6

CHILDREN'S SUNDAY ROAST

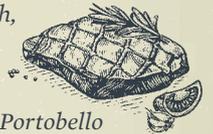
WITH ALL THE TRIMMINGS

- Roast Beef** 10 • **Roast Pork** 9 • **Roast Chicken** 9
Roast Lamb 10 • **Nut Roast** (VGA) 9



MAINS

- | | |
|--|---|
| Crispy Battered Fish & Chips 18
<i>Minted mushy peas, curry sauce, tartare sauce, lemon wedge</i> (GFA) | Hunter's Chicken Burger 18
<i>Chicken breast, smoked streaky bacon, mature cheddar cheese, BBQ sauce, hash brown</i> (GFA) |
| Wild Mushroom Risotto 16
<i>Herb oil, parsley, 'parmesan' style crisp</i> (VGA)
Add Grilled Chicken Breast 5 | Moving Mountains "CheeseBurger" 17
<i>Moving Mountains Patty, Applewood Cheddar "cheese", crinkled gherkins, vegan mayo, ketchup</i> (VG) |
| Grilled Chicken & Bacon Caesar Salad 17
<i>Croutons, anchovies, parmesan, lettuce, egg, creamy Caesar dressing</i> (GFA) | Whole Seabass 20
<i>Lemon caper sauce, sautéed spinach, diced potatoes</i> |
| Cheese & Bacon Burger 18
<i>6oz British beef patty, mature Cheddar cheese, smoked streaky bacon, burger sauce, crinkled gherkins</i> | 8oz Ribeye Steak 30
<i>Golden chunky chips, grilled vine tomatoes, Portobello mushroom, crispy onion ring & salad garnish</i> (GFA) |



SIDES

- | | | |
|----------------------|------------------------------------|---------------------------------------|
| Halloumi Fries (V) 7 | Garden Salad (VG) 4 | Coleslaw (V) 3 |
| Skin On Fries (VG) 5 | Truffle & Parmesan Mash (V) 5 | Cheesy Garlic Bread (V) 4.5 |
| Chunky Chips (VG) 5 | Homemade Crispy Onion Rings (VG) 5 | Steamed Seasonal Vegetables (VG/GF) 4 |

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