



THE HALL INN

A Special Occasion on Every Occasion

A VERY WARM WELCOME TO THE HALL INN, AN 'ENGLISH ROSE' BUILDING DATING BACK TO THE 1600s, SET IN THE PICTURE POSTCARD VILLAGE OF THORNTON LE DALE.

I HOPE THAT DURING YOUR VISIT TO US YOU ENJOY EVERYTHING ABOUT OUR RESTAURANT AND BAR AS MUCH AS WE DID CREATING WHAT YOU SEE TODAY. IN 2008 WE SET ABOUT RENOVATING THE ENTIRE BUILDING AND WHAT YOU SEE TODAY IS THE RESULT OF THREE YEARS OF VERY HARD, BUT HUGELY ENJOYABLE WORK, LOVINGLY RESTORING THE PLACE TO ITS FORMER GLORY. NEXT DOOR WE HAVE A RETIREMENT HOME THAT IS A BEACON OF CARE SET IN LUXURIOUS SURROUNDINGS, BUT TODAY I WANT TO TELL YOU ABOUT OUR RESTAURANT AND BAR.

WE ARE HOSTS TO MANY LOCAL BREWS ON A GUEST ALE BASIS, THE NAMES CONSTANTLY ROTATING, AS WELL AS MAINTAINING THE OLD FAVOURITES THAT OUR CUSTOMERS HAVE ENJOYED FOR MANY YEARS. WE ARE IN THE CAMRA GOOD PUB, REAL ALE GUIDE AND ARE VERY PROUD OF THIS ACCOLADE.

OUR RESTAURANT HAS AN EXCELLENT REPUTATION BOTH LOCALLY AND FROM AFAR, FOR SERVING THE VERY FINEST FOOD, PRODUCED WHEREVER POSSIBLE FROM LOCAL INGREDIENTS AND INDEED MANY OF THEM GROWN IN OUR OWN GARDENS! WE ARE VERY KEEN ON ROTATING THE MENU REGULARLY, SO THAT THERE ARE SOME WONDERFUL GASTRONOMIC SURPRISES ON EVERY VISIT TO US, NOT LEAST FROM KEEPING A KEEN EYE ON OUR SPECIALS BOARD.

I PERSONALLY LIKE TO MAITRE D WHEREVER POSSIBLE, PARTICULARLY AT ALL EXTRA BUSY TIMES AND THROUGHOUT THE SUMMER SEASON, SO I LOOK FORWARD TO CHATTING WITH YOU AND EXPLAINING THE VARIOUS DISHES WE HAVE ON OFFER. THE CHEFS MAKE ME TASTE THEM ALL BEFORE PUTTING THEM ON THE MENU....IT'S A TOUGH JOB, BUT I COPE!

ENJOY!!

CHRIS MITCHELL



STARTERS

FOOD HOURS: 12NOON (4PM MON - THU) TIL 9PM

SOUP OF THE DAY - £4.95

FRESHLY MADE SOUP SERVED WITH WARM CRUSTY BREAD AND BUTTER

CHICKEN LIVER & BRANDY PÂTÉ - £4.95

CLASSICALLY SERVED WITH TOAST AND A BUTTER TOPPED APPLE CHUTNEY

SMOKED SALMON & PRAWN PARCEL - £5.95

SERVED ON A BED OF LEAVES AND DRIZZLED IN BALSAMIC VINEGAR

GARLIC MUSHROOMS - £4.95

BUTTON MUSHROOMS SERVED IN OUR VERY OWN HOME MADE GARLIC SAUCE

PAN SEARED KING SCALLOPS - £6.95

WITH CRISPY PANCETTA, SWEET PEA PURÉE AND A BALSAMIC GLAZE

SLOW COOKED PORK BELLY - £5.50

SUCCULENT TENDER PORK WITH AN ORIENTAL TWIST

PRAWN COCKTAIL - £5.95

A BRITISH CLASSIC!

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MAINS

FOOD HOURS: 12NOON (4PM MON - THU) TIL 9PM

HOME MADE PIE OF THE DAY - £9.50

ASK ABOUT TODAY'S CHOICE, SERVED WITH NEW POTATOES
AND A VEGETABLE TERRINE

TRADITIONAL FISH & CHIPS - £9.95

SERVED WITH SALTED CHIPS, MUSHY PEAS, A SALAD GARNISH AND TARTARE SAUCE

SAUSAGE DISH OF THE DAY - £8.95

ASK WAITING STAFF FOR TODAY'S DETAILS

10OZ GAMMON STEAK - £11.95

SERVED WITH EGG OR FRESH PINEAPPLE, SALTED CHIPS AND A SALAD GARNISH

BREADED SCAMPI - £8.95

SERVED WITH SALTED CHIPS, A SALAD GARNISH AND TARTARE SAUCE

CURRY OF THE DAY - £9.45

ASK WAITING STAFF FOR TODAY'S DETAILS

WENSLEYDALE CHICKEN - £12.95

STUFFED WITH WENSLEYDALE CHEESE, WRAPPED IN BACON AND COVERED IN A
CREAMY MUSHROOM SAUCE

SLOW-ROASTED SHOULDER OF LAMB - £12.95

TENDER LAMB ON A BED OF MINTED BUBBLE & SQUEAK

RIBEYE STEAK - £14.95

SERVED WITH A FIELD MUSHROOM, SLOW-ROASTED VINE TOMATOES, RED WINE JUS
AND SALTED CHIPS. (ADD PEPPERCORN OR DIANE SAUCE FOR £1.25)

PASTA DISH OF THE DAY - £9.95

ASK WAITING STAFF FOR DETAILS

CHARGRILLED CHICKEN BREAST - £12.50

SERVED ON A BED OF CRUSHED NEW POTATOES AND SPICED WITH HERBS AND RED ONION

SALMON FILLET - £11.95

SERVED IN A HOLLANDAISE SAUCE ON A BED OF SUN-DRIED TOMATOES, RED ONIONS AND
CRUSHED NEW POTATOES

SUNDAY ROAST (SUNDAY ONLY) - £7.50

CHOOSE FROM BEEF OR PORK, SERVED WITH ALL THE TRIMMINGS!

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EXTRAS

ALL £2.50

HOME COOKED SALTED CHIPS

THE HALL INN HOUSE SALAD

VEGETABLE TERRINE

PAPRIKA BATTERED ONION RINGS

GARLIC CIABATTA

ROASTED NEW POTATOES

WITH BACON & THYME

SANDWICHES

ALL £5.25 - CHOOSE FROM MEDITERRANEAN OR PLAIN WHITE CIABATTA. ALL SERVED WITH SALTED CHIPS, MIXED LEAF SALAD AND COLESLAW. ADD SOUP FOR £2.50

MON - SAT

THE BOOKMAKER MINUTE STEAK

SAUSAGE, BRIE & CHUTNEY

CHICKEN BREAST & TARRAGON

CLASSIC BLT

MATURE CHEDDAR CHEESE & BRANSTON PICKLE

SUGAR BAKED GAMMON

TUNA MELT

SUNDAY CHOICES ONLY

HOT BEEF & GRAVY

HOT PORK & GRAVY

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DESSERTS

ALL £5.25

ADD ICE CREAM FOR £1.00

THE HALL'S FAMOUS BREAD & BUTTER PUDDING
WITH BUTTERSCOTCH SAUCE

SPONGE PUDDING OF THE DAY
ASK WAITING STAFF FOR TODAY'S DETAILS

CRUMBLE OF THE DAY
ASK WAITING STAFF FOR TODAY'S SELECTION

WARM CHOCOLATE FUDGE CAKE
EVERYBODY'S FAVOURITE, SERVED WITH CREAM OR ICE CREAM

REFRESHING LEMON POSSET
WITH A SHORTBREAD BISCUIT

CRÈME BRÛLÉE

ICE CREAM SELECTION
PRODUCED IN OUR VERY OWN VILLAGE BY BALDERSON'S. DELICIOUS! ASK
WAITING STAFF ABOUT OUR VAST ARRAY OF FLAVOURS

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WINES

	175ML	250ML	BOTTLE		175ML	250ML	BOTTLE		
WHITE WINES				RED WINES					
1	DOMAINE ST FELIX BLANC	£3.50	£4.95	£13.50	11	DOMAINE ST FELIX ROUGE	£3.50	£4.95	£13.50
	CUVÉE PIERRE MARTIN VIN DE PAYS D'OC, FRANCE A BLEND OF SAUVIGNON BLANC AND VERMENTINO, THIS WINE HAS CITRUS AND ALMOND NOTES, WEIGHT AND LENGTH IN ADDITION TO CRISP AND REFRESHING GOOSEBERRY AND GRASSY CHARACTERS.				CUVÉE PIERRE MARTIN VIN DE PAYS D'OC, FRANCE MEDITERRANEAN IN STYLE WITH FRESH, BRIGHT, FULL FLAVOURS. MADE FROM THE NOBLE GRAPES MERLOT AND CABERNET WHICH GIVE CLASSIC, SUPPLE PLUM AND BLACKCURRANT FLAVOURS, THE WINE IS BOOSTED BY SOME OLD VINE CARIGNAN WHICH ADDS SPICE AND COMPLEXITY.				
2	SIERRA GRANDE	£3.50	£4.95	£13.95	12	BORSAO TINTO	£3.50	£4.95	£13.95
	SAUVIGNON BLANC, CHILE A VIBRANT WINE WITH INTENSE GOOSEBERRY FRUIT AND WILD BLOSSOM AROMAS. CRISP, CLEAN AND WELL STRUCTURED, THIS IS A WINE BURSTING WITH RIPE FRUIT AND FRESHNESS.				SPAIN TEMPRANILLO, GARNACHA & CABERNET WINE FROM THE CUENCA, ALBACETE AND ALICANTE REGIONS. THREE MONTHS IN OAK GIVES THE WINE A LITTLE SPICY COMPLEXITY ON TOP OF A FRAGRANT, CLEAN, FLORAL-SCENTED NOSE.				
3	SANVIGILIO PINOT GRIGIO	£3.95	£5.45	£15.50	13	SIERRA GRANDE MERLOT	£3.50	£4.50	£13.95
	IGT, ITALY A STRONG YELLOW PINOT GRIGIO WITH A DELICATE FLORAL AND FRUITY BOUQUET. CRISP, DRY AND FRESH ON THE PALATE. A GREAT EXAMPLE OF EASY DRINKING PINOT GRIGIO, IT WORKS BEST AS AN APERITIF OR WITH FRESH SEAFOOD.				CHILE DEEP COLOUR, RIPE PLUM AND BERRY FRUIT AROMAS. WARM AND SUPPLE ON THE PALATE WITH RICH PLUM FRUIT AND SOFT TANNINS.				
4	PIESPORTER MICHELBERG	£4.15	£5.85	£16.95	14	SOLDIER'S BLOCK SHIRAZ	£4.15	£5.95	£16.95
	MOSEL, GERMANY A LIGHT ON ALCOHOL MEDIUM-DRY WINE THAT OFFERS VERY EASY DRINKING WITH NICE CITRUS AND APPLE TONE, AND JUST ENOUGH ACIDITY TO LEAVE THE PALATE CLEAN AND FRESH.				AUSTRALIA AN ATTRACTIVELY FRUITY SHIRAZ IN A COOLER-CLIMATE STYLE, WITH CONCENTRATED MULBERRY AND BLACK PEPPER NOTES COMBINING WITH ELEGANCE AND STRUCTURE ON THE FINISH.				
5	ALOE TREE CHENIN BLANC			£13.50	15	AVENDA CABERNET SAUVIGNON			£14.50
	SOUTH AFRICA A DELIGHTFULLY CRISP, FRUIT DRIVEN WHITE WITH HINTS OF GREEN APPLE AND PEAR ON THE NOSE. BRIGHT, JUICY FRUIT ON THE PALATE WITH A TANGY, REFRESHING FINISH.				CHILE A PROPERLY MADE WINE WITH AN EXPRESSIVE MEDIUM BODIED CHARACTER. DARK FRUIT FLAVOURS AND HINTS OF SPICE LEAD TO A NICE WARM RICH FINISH.				
6	GRAUZAN CHARDONNAY	£3.75	£5.20	£14.50	16	MONTEPULCIANO D'ABRUZZO			£14.50
	CÔTES DE THONGUE FULL OF VANILLA AROMA AND BUTTERY CREAMINESS, THIS FRESH FRENCH STYLE CHARDONNAY HAS GOOD DEPTH AND LASTING FRUIT FLAVOURS. A PERFECT CHOICE WITH THE RICHER FISH DISHES AND WHITE MEATS.				CONVIVIALE, ITALY A DEEPLY COLOURED RED WITH WARM, SPICY AROMAS AND HINTS OF PLUM AND DRIED FRUITS. THE PALATE IS RICHLY FLAVOURED WITH DRY, LIGHTLY SMOKY NOTES AT THE BEGINNING FOLLOWED BY CONCENTRATED DARK AND RED CHERRY FRUIT, COFFEE AND BITTER CHOCOLATE.				
7	MONTARELS VIOGNIER			£13.50	17	UGARTE COSESCHA			£16.95
	FRANCE 2007 A WINE OF BRIGHT YELLOW COLOUR WITH SUBTLE GREEN TONES. THIS IS AN EXCELLENT FRAGRANT, SPICY SUMMER WINE: INTENSELY FRUITY, FLAVOURFUL AND AROMATIC WITH PLEASANT NOTES OF JASMINE. A WONDERFUL PARTNER WITH SMOKED MEATS, MILD TO MEDIUM-STRONG CHEESES AND SEAFOOD.				RIOJA, SPAIN PLUM, STRAWBERRY AND SMOKY SWEET OAK SCENTS ON THE NOSE.				
8	MARKTREE SEMILLON / CHARDONNAY			£16.95					
	SOUTH EASTERN AUSTRALIA A LOVELY CRISP AND FRESH JUST OFF - DRY WHITE. THE PALATE IS ROUND AND CLEAN WITH HINTS OF PEAR AND MELON F								
		175ML	250ML	BOTTLE					
ROSÉ WINES									
9	DOMAINE ST FELIX ROSÉ	£3.50	£4.95	£13.95					
	CUVÉE PIERRE MARTIN VIN DE PAYS D'OC, FRANCE HERE GRENACHE AND CINSAULT ARE IN PERFECT HARMONY CREATING AN EASY DRINKING WINE WITH AN ABUNDANCE OF RASPBERRY, ROSEHIP AND WILD STRAWBERRY FRUIT ON THE NOSE AND PALATE. DELIGHTFUL WITH SMOKY, SWEET AND HOT SPICES BUT ULTIMATELY FLEXIBLE WITH FOOD, OR WITHOUT.								
10	ROSÉ DE PINOT NOIR	£4.50	£6.20	£16.95					
	VILLA WOLF, DR LOOSEN, GERMANY PALE ROSE, SALMON PINK. HINTS OF RHUBARB AND RASPBERRY ON THE NOSE, RICH FULL FLAVOUR, OFF DRY WITH A CREAMY TEXTURE AND A SPLASH OF STRAWBERRY ESSENCE RUNNING THROUGH THE MIDDLE. DELICIOUS SUMMER WINE.								

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WINES & WHISKIES

CUVÉES SUPERIEURS

19 FLEURIE, DOMAINE DE CALVAIRE £24.95

DE ROCHE-GRÈS, BEAUJOLAIS

AROMAS OF VIOLETS AND RED CHERRY LEAD ON TO A SUPPLE & JUICY PALATE; THE TANNINS ARE FINE-GRAINED & SOFT AND THE WINE HAS A REFRESHING MINERAL FINISH. A CLASSIC REFINED BEAUJOLAIS.

20 SANCERRE DOMAINE DE BUISSONNES £27.50

FRANCE

100% SAUVIGNON BLANC. EXCELLENT SANCERRE WITH A PUNGENT GRAPEFRUIT AND LIME ZEST NOSE AND STRONG CHALKY ACCENT. FRESH, SPICY AND PURE, WITH CLEAN CITRUS ZEST.

CHAMPAGNES AND SPARKING WINE

21 CHARLES PELLETIER BLANC DE BLANCS £19.95

BRUT, CUVÉE ROYALE, FRANCE

CHARLES PELLETIER IS FAMOUS FOR HIS CHAMPAGNE METHOD, BURGUNDIAN MADE WINES. THIS SPARKLING BLANC DE BLANCS IS BLENDED FROM CHARDONNAY, COLOMBARD AND CHENIN AND IS FUN, FRESH, LIGHT AND ELEGANT. THE BRISK, APPETITE-STIMULATING ACIDITY OF SPARKING WINE MAKES IT AN IDEAL APERITIF, BUT IT ALSO PAIRS NICELY WITH SALTY, SMOKY AND SPICY DISHES.

22 CHARLES PELLETIER BRUT ROSÉ £19.95

CUVÉE ROYALE, FRANCE

PRODUCED FROM SYRAH GRAPES, WHICH GIVE IT A LOVELY COLOUR, THIS WONDERFUL SPARKING WINE HAS BAGS OF STRAWBERRY FRUIT. PERFECT FOR ANY CELEBRATION OR NONE!

23 RAOUL COLLET BRUT NV £35.00

CHAMPAGNE, FRANCE

A CHAMPAGNE OF BODY AND SUBSTANCE, WITH A WARM GOLDEN COLOUR AND AN INTENSE ALMOST AMBER, HUE. INITIAL IMPRESSIONS ARE OF SPICES, FRESH BUTTER AND RIPE WHEAT. ON THE PALATE, IT IS VINOUS, POWERFUL AND ROBUST. CHAMPAGNE IS ESPECIALLY HEAVENLY WITH OYSTERS AND LOBSTERS!

24 POL ROGER BRUT NV £45.00

CHAMPAGNE, FRANCE

A DENSE GOLD CHAMPAGNE WITH A FINE, LINGERING MOUSSE. THE FRESH AND LIVELY NOSE EXPRESSES A COMPLEX REGISTER OF CLOVES AND ROSES, DEVELOPING INTO HINTS OF BREADCRUMBS, YEAST AND CITRUS FRUIT. THE WINE IS CLEAN AND CRISP IN THE MOUTH: FINE AND WELL STRUCTURED WITH AROMAS OF HONEY AND CLOVES. A CLASSIC CHAMPAGNE WITH EXTRA DEPTH AND GREAT LENGTH.

WHISKIES

1 JACK DANIELS £2.15

2 BUSH MILLS £2.05

3 CANADA CLUB £1.95

4 JAMESON £1.85

5 BELL'S £1.80

6 FAMOUS GROUSE £1.80

7 DALWHINNIE £3.15

8 MACALLAN £3.15

9 GLENFIDDICH £2.35

10 GLENLIVET £3.35

11 GLENMORANGIE £2.35

12 TALISKER £3.15

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BEERS & SPIRITS

DRAUGHT BEERS

	PINT	1/2 PT
GOLDEN PIPPIN	£2.90	£1.50
WOLD TOP	£2.90	£1.50
TETLEY'S CASK	£2.70	£1.40
GREEN KING IPA	£2.85	£1.45
THATCHERS CIDER	£3.35	£1.70
SAN MIGUEL	£3.25	£1.65
CARLSBERG	£2.90	£1.50
GUINNESS	£3.25	£1.65

BOTTLED BEERS

BUDWEISER	£2.80
PERONI	£2.80
BECKS	£2.80
MAGNERS (ORIG / PEAR)	£3.30
SMIRNOFF ICE	£2.80
CRABBIES	£3.30
NON-ALCOHOLIC BEER	£2.05

COKES & LEMONADES ETC

	LGE	SML
COKE / DIET COKE / LEMONADE	£2.30	£1.20
CORDIAL (WITH TONIC / WATER)	£1.30	£0.70

SOFT DRINKS

APPLETISER	£2.35
PINEAPPLE JUICE	£1.65
GRAPEFRUIT JUICE	£1.65
ORANGE JUICE	£1.65
TOMATO JUICE	£1.65
GINGER ALE	£1.65
GINGER BEER	£2.05
BITTER LEMON	£1.65
TONIC / SLIMLINE TONIC	£1.65
SMALL STILL / SPARKLING WATER	£1.50
FRUIT SHOOT	£1.00
RED BULL	£2.40
J2O (ANY)	£2.05

SPIRITS (SELECTION, ASK FOR ADD. DETAILS)

BOMBAY SAPPHIRE	£2.05
PIMMS	£1.85
HARVEY'S AMONTILLADO	£1.75
CAMPARI	£1.75
COCKBURN PORT	£1.75
GRAHAM'S PORT	£1.85
CANADA CLUB	£1.95
DUBONNET	£1.70
STONES GINGER	£1.60
FAMOUS GROUSE	£1.60
JAMESON	£1.85
COURVOISIER	£2.05
BAILEYS	£3.15
ARCHERS	£1.80
BELL'S	£1.80
SMIRNOFF	£1.80
BACARDI	£1.85
JACK DANIEL'S	£2.15
GORDON'S GIN	£1.80
BUSHMILLS	£2.05
HARVEY'S BRISTOL CREAM	£1.75
PERNOD	£1.75
MARTINI ROSSO / BIANCO / EXTRA DRY	£1.75
TIA MARIA	£1.80
MALIBU	£1.80
DRAMBUIE	£1.95
COINTREAU	£1.85
REMY MARTIN	£2.85
JANNEAU	£2.95
HINE RARE	£3.15
TALISKER	£3.15
OBAN	£3.15
MORGAN SPICED	£1.80

HOT DRINKS

IRISH / JAMAICAN / BAILEY'S / LIQUEUR COFFEE	£3.40
FILTER COFFEE	£1.45
TEAS (FROM SELECTION)	£2.00
DECAF TEA	£1.85
(DECAF COFFEE AVAILABLE, ASK FOR DETAILS)	

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