

THE PENNY LANE

WINE BAR & KITCHEN

While you wait...

HOMEMADE FOCACCIA vg | 3.5

MIXED OLIVES vg | 5

Vegetable PLATES

HOMEMADE SEASONAL SOUP
see our specials board or ask a member of staff vvg | 6

TEMPURA TENDERSTEM, chilli jam,
lime wedge vg | 6.5

CHICKPEA PANISSE, spicy harissa ketchup,
parmesan cheese vo/vgo | 7

LINGUINE ALFREDO, wild mushroom &
peppercorn, parmesan cheese vo | 8.5

HARISSA ROASTED SQUASH, harissa,
squash pureé, mixed squash seeds, crispy kale vvg | 7.5

CRISPY POTATO PAVÉ, guinness cheese sauce,
harissa, pepper sauce vvg | 8

Meat PLATES

CONFIT DUCK LEG, blackberry compote,
sour blackberry, sesame seeds GF | 8

CRISPY CHICKEN THIGH, potato pavé,
pepper sauce, harissa, balsamic glaze GF | 9.5

LAMB BONBON, swede pureé, gravy | 9

PORK BALLOTINE, goats cheese & spinach filling,
pomme pureé, apple cider & mustard sauce | 11.5

4oz FILLET STEAK, wild mushroom, spinach,
peppercorn sauce GF | 14

Seafood PLATES

GAMBAS PIL PIL, prawns in a garlic & white
wine sauce, hot & sweet chillis, toasted focaccia | 11

FISH GOUJONS, curry sauce, pea pureé | 7.5

SMOKED SEAFOOD CROQUETAS,
romesco sauce, toasted almonds, parsley | 11.5

PAN-SEARED HAKE, potato pavé, pickled
fennel, cauliflower pureé GF | 12.5

Cheese PLATES

BAKED CAMEMBERT, focaccia croutons,
cranberry chutney, toasted pecans v | 10

WHIPPED GOATS CHEESE, fig jam,
toasted dukka, extra virgin olive oil, parsley v | 9

HOT HONEY HASSLEBACK HALLOUMI,
harissa pepper sauce v | 9

Sides

TRIPLE COOKED CHIPS vg | 3.5

WHOLEGRAIN MUSTARD HASH v | 5

SAUTÉED GREENS vg | 5

Desserts

STICKY TOFFEE PUDDING,
butterscotch sauce, vanilla ice cream v | 8

AMARETTO TIRAMISU v | 8

Our small busy kitchen contains allergens so please make your server aware of any dietary requirements before ordering.

v - Vegetarian | vg - Vegan | GF - Gluten free

vo - Vegetarian option available | vgo - Vegan option available

THE PENNY LANE

WINE BAR & KITCHEN

SUNDAY MENU

While you wait...

HOMEMADE FOCACCIA vg | 3.5

MIXED OLIVES vg | 5

Small
PLATES

HOMEMADE SEASONAL SOUP

see our specials board or ask a member of staff v/vg | 6

SEAFOOD CROQUETTES

romesco sauce vg | 9

BAKED CAMAMBERT

focaccia croutons, cranberry chutney, toasted walnuts v | 10

CONFIT DUCK LEG

blackberry compote, sour blackberry, sesame seeds gf | 8

Mains

*all served with yorkshire pudding, garlic & herb roasties, carrot & swede mash,
pan-fried cabbage & bacon, cauliflower, kale crisp, red wine gravy* gfo/vo

FRIED CHICKEN BREAST | 17

TOPSIDE BEEF | 18

SEASONED ROAST PORK BELLY | 17.5

BREADED ROAST SWEET POTATO FONDANT | 16

Desserts

STICKY TOFFEE PUDDING with BUTTERSCOTCH SAUCE v | 8

AMARETTO TIRAMISU v | 8

Our small busy kitchen contains allergens so please make your server aware of any dietary requirements before ordering.

v - Vegetarian | vg - Vegan | gf - Gluten free

vo - Vegetarian option available | vgo - Vegan option available | gfo - Gluten free option available

THE PENNY LANE

WINE BAR & KITCHEN

Winter COCKTAILS

CINNAMON MINT JULEP

maker's mark whiskey, cinnamon, mint, soda

CHOCOLATE MARTINI

vanilla | orange | chocolate***

baileys, vanilla vodka, grand mariner, crème de cacao**, half'n'half, chocolate*

PENNY LANE ZOMBIE

white rum, spiced rum, dark rum, lime, passion fruit, vanilla, pineapple

CLASSIC GODFATHER

disaronno, johnny walker black label, orange bitters

SOUTHSIDE

gordon's gin, lime juice, mint

BETWEEN THE FESTIVE SHEETS

grand marnier, triple sec, white rum, lemon juice, cinnamon

HOT TODDY

bourbon, lemon, honey

IRISH COFFEE

jameson's whiskey, gomme syrup, coffee, cream

HAPPY HOUR

2 for £12

3 - 8PM sunday - thursday