



Halcyon Dinner Menu

Served Thursday, Friday, Saturday from 5pm

Whilst every care is taken to cater for diners with allergies, we prepare food in a kitchen with many allergens present and cannot guarantee that food will not contain traces of all allergens including of Milk, Eggs, Wheat, Soybean, Nuts, Fish and Shellfish


Starter

- (A) Flambéed King Prawn and Spinach Thermidor served with Parmesan Croute **£8**
 - Salt and Pepper crispy Calamari with Garlic Aioli Dip **£8**
 - (v) Creamy Pesto and Tarragon Wild Mushroom Bread Cup **£7**
- (v) Trio of toasted Pesto Bruschetta with Halloumi, topped with Tomato Salsa **£7**
- (v) Honeyed Baked Goats Cheese with Caramelised Red Onion and toasted Brioche **£7**

Main Course

- (A) Slow braised Blade of Beef served with Dauphinoise Potatoes, Seasonal Greens and a Rich Bourguignon Sauce with Smoky Bacon, topped with Crispy Kale **£20**
 - Roasted Chicken Supreme served with Dauphinoise Potatoes, Seasonal Greens and creamy Mushroom Tarragon Sauce **£19**
 - Oven baked Tuscan style Salmon Supreme served over creamy Spinach and Sun-dried Tomato Tagliatelle with Asparagus **£18**
- (Vg) Moroccan Lentil stuffed Aubergine with Zesty Lemon and Cumin Cous Cous, topped with Vegan Crème Fraiche and Rocket Salad **£16**
-  Thai Red Chicken Curry with Pak Choi, Sugar Snap Peas and Peppers, served with Chilli, Coriander and Cardamom Basmati Rice **£16**
 - (v) *Vegetarian Option with Paneer*
-  Sticky Beef Stir Fry with Garlic, Chilli, Ginger, Peppers and Spring Onions with Spices and Soy, served with Chilli, Coriander and Cardamom Basmati Rice **£14**
-  Indo Chilli Crispy Chicken in a Sweet Chilli Sauce with Garlic, Ginger, Peppers and Spring Onions, served with Chilli, Coriander and Cardamom Basmati Rice **£15**
 - (v) *Vegetarian Option with Paneer*

Desserts

- (v) Vanilla and Caramel Biscuit Cheesecake with Vanilla Ice Cream **£7**
 - (v) Warm Chocolate Brownie and Vanilla Ice Cream **£7**
 - (v)(A) Amaretto Affogato of Vanilla Ice Cream, Espresso, Amaretto Liqueur and Amaretti Biscuit to crumble **£8**
 - (Vg)(GF) Mango Sorbet with Raspberry Coulis **£6.50**
- (v) Vegetarian (Vg) Vegan (N) Nuts (A) Alcohol (GF) Gluten Free  This dish is spicy

*Please show consideration to other Diners and use your Smartphone and all other Devices in Silent Mode
Children must be supervised and remain seated at their table
Student Discount: 10% off the bill unsplit and paid in full with a valid student card*

Halcyon Pizza Menu

Stretched to Twelve Inches and cooked in our authentic Italian Stone Oven
Switch to a Gluten Free Base for an extra £2

🍷 Halcyon Special - Turkish Lahmacun Pizza

Sauce of Tomatoes, Peppers, Chilli and Lamb Mince with
 fragrant Mediterranean Herbs and Spices, finished with Mozzarella **£14**

(v) **Classic Margherita** - Mozzarella, Tomato & Basil **£11**

Classic Pepperoni – Pepperoni, Mozzarella & Tomato **£12**

Quattro Stagioni - Prosciutto, Chestnut Mushrooms, Spinach, Roasted Peppers & Mozzarella **£14**

Quattro Formaggi - Gorgonzola, Mozzarella, Goats Cheese & Grana Padano **£14**

🍷 Cajun - Cajun Chicken, Prosciutto, Roast Peppers, Caramelised Red Onion & Mozzarella **£14**

(v) **Vegetariana** - Olives, Artichokes, Sun Dried Tomato, Spinach & Mozzarella **£13**
(Vg) Vegan option available with Dairy Free Mozzarella

🍷 Diavola - Pepperoni, Roquito Peppers, Red Onion, Fresh Chilli & Mozzarella **£14**

Pollo e Formaggio - Roasted Chicken, Caramelised Onion, Goats
 Cheese, Spinach & Mozzarella **£14**

(v)(N) **🍷 Padana** – Caramelised Onions, Roquito Peppers, Goats Cheese,
 Chestnut Mushrooms, Mozzarella & Pine Nuts **£14**

*Add Pepperoni, Prosciutto, Roasted Chicken, Goats Cheese, Olives **£2.50***

*Add Fresh Chilli, Roquito Peppers, Chestnut Mushrooms, Roasted Peppers, Red
 Onion, Caramelised Onion, Spinach, Pine Nuts **£1.50***

Children's Pizza

Just like our regular pizzas but stretched to 6" for little ones!

(v) **Classic Margherita** - Mozzarella, & Basil on Tomato Sauce **£6**

Classic Pepperoni - Pepperoni and Mozzarella on Tomato Sauce **£6**

Sides

**Flatbreads to tear and share
 as a Starter or Side £8**

(Vg) Fresh Rosemary, Olive Oil and Sea Salt

(v) Garlic Butter, Mozzarella
 and Caramelised Red Onion

(v)(N) Sundried Tomato, Garlic and Pesto

(Vg) Marinated Olives **£4**

(v) Dough Balls with Garlic Butter **£6**

(Vg) Skinny Fries **£4**

(Vg) Sweet Potato Fries **£5**

(Vg) Mixed Side Salad **£4**

(v) Vegetarian (Vg) Vegan (N) Nuts (A) Alcohol (GF) Gluten Free **🍷 This dish is spicy**