

HALCYON

Thursday, Friday & Saturday Dinner Menu

Starters

Flambéed King Prawn Thermidor 🍷 £9
With spinach & parmesan croute

Salt & Pepper Crispy Calamari £8
Garlic aioli dip

Wild Mushroom Bread Cup 🌿 £8
Creamy pesto and tarragon

Halloumi 🌿 £8
With spiced lentil zaalouk & toasted ciabatta

Honeyed Baked Goats Cheese 🌿 £8
With caramelised red onion & toasted brioche

Sides

Flatbreads to tear and share as a Starter or Side £9
Fresh rosemary, olive oil and sea salt 🌿
Garlic butter, mozzarella and caramelised red onion
Sundried tomato, garlic and pesto

Marinated olives 🌿 £5

Dough balls with garlic butter £6

Skinny fries 🌿 £4.75

Sweet potato fries 🌿 £5

Mixed side salad 🌿 £4

Salads

Chicken and Bacon Caesar £12.50
with anchovies and garlic croutons

Goats Cheese and Beetroot 🌿 🥥 🌿 £12.50
Mixed leaf salad with apples, grapes, toasted pistachio nuts and minted beetroot dressing

Prawn, Avocado and Red Quinoa 🌿 £12.50
Mixed Leaf Salad, with Blackberries and Berry Dressing

Mains

Slow braised Blade of Beef 🍷 £22
Dauphinoise potatoes, seasonal greens & a rich bourguignon sauce with smoky bacon

Roasted Lemon Herb Chicken Breast £20
Dauphinoise potatoes, seasonal greens & creamy mushroom tarragon sauce

Oven baked Herb Crusted Haddock £19
Creamy spinach & wild mushroom gnocchi

Moroccan Lentil Baked Aubergine 🌿 🌿 £16
Zesty lemon, cumin cous cous & rocket salad

Thai Red Chicken Curry 🌿 £17
Pak choi, sugar snap peas & peppers, chilli, coriander and cardamom basmati rice
Vegetarian option with paneer 🌿

Sticky Beef Stir Fry 🌿 🍷 £17
Garlic, chilli, ginger, peppers & spring onions with spices and soy, served with chilli, coriander and cardamom basmati rice

Indo Chilli Crispy Chicken 🌿 🍷 £17
Sweet chilli sauce, garlic, ginger, peppers and spring onions, served with chilli, coriander and cardamom basmati rice
(v) Vegetarian option with paneer



If you have a food allergy, intolerance, or dietary requirement, please speak to a member of our team before ordering. While we take every care when preparing food, all dishes are prepared in kitchens where allergens are present, so we cannot guarantee the complete absence of allergens.



Vegan



Vegetarian



Gluten Free



Alcohol



Nuts



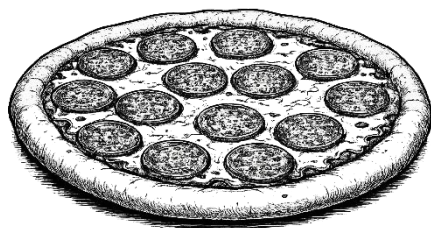
Spicy

HALCYON

Pizzas

Hand stretched to 12 inches and cooked in our authentic Italian stone oven

Halcyon Special - Turkish Lahmacun 🍴	£14
Sauce of tomatoes, peppers, chilli and lamb mince with fragrant mediterranean herbs and spices & mozzarella	
Classic Margherita 🍴	£12.50
Mozzarella, tomato & basil	
Classic Pepperoni	£14
Pepperoni, mozzarella & tomato	
Quattro Stagioni	£15
Prosciutto, chestnut mushrooms, spinach, roasted peppers & mozzarella	
Quattro Formaggi	£15
Gorgonzola, mozzarella, goats cheese & grana Padano	
Cajun 🍴	£16
Cajun chicken, prosciutto, roast peppers, caramelised red onion & mozzarella	
Vegetariana 🍴	£14
Olives, artichokes, sun dried tomato, spinach & mozzarella	
Vegan option available with dairy free mozzarella	
Diavola 🍴	£15
Pepperoni, roquito peppers, red onion, fresh chilli & mozzarella	
Pollo e Formaggio	£15
Roasted chicken, caramelised onion, goats cheese, spinach & mozzarella	
Padana 🍴🍴	£15
Caramelised onions, roquito peppers, goats cheese, chestnut mushrooms, mozzarella & pine nuts	



Student Discount: 10% off the bill for the customer with a valid student card

Switch to a Gluten Free Base for + £2 🌿

Gluten free pizzas are cooked on a separate tray in the same oven as regular pizzas

Add Toppings

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

Pasta

Linguine, Rigatoni or Pappardelle

Toasted garlic ciabatta on the side £1.50

Wild Mushroom 🍴 £14

Rich, creamy mushroom sauce, layered with sautéed wild mushrooms and finished with a generous drizzle of black truffle oil

Chicken & Chorizo 🍴 £15

Creamy white wine sauce with tender sliced chicken, smoky chorizo, and a touch of Julienne red chilli for gentle heat

Prawn & Haddock 🍴 £15

Saffron-infused cream sauce with succulent prawns, chunks of haddock, a touch of chilli flake, fresh rocket and bright lemon zest

Meatballs £15

Soft, hand-rolled meatballs in a rich basil tomato sauce, topped with grated parmesan and finished with crisp basil leaves

Creamy Pesto & Spinach 🍴 £14

Velvety white wine and pesto cream sauce, folded with fresh spinach and sun dried tomatoes and finished with grated Parmesan and parsley

Classic Beef Ragù £14

Slow-cooked beef ragù enriched with butter, then finished with grated Parmesan

Desserts

Vanilla & Biscuit Cheesecake 🍴 £7

with Vanilla Ice Cream

Warm Chocolate Brownie 🍴 £8

with Vanilla Ice Cream

Amaretto Affogato 🍴🍷 £8

Vanilla Ice Cream, Espresso, Amaretto Liqueur and Amaretti Biscuit to crumble

Mango Sorbet 🍴🌿 £6.50