

THE

hallmark

GRILL

[www.hallmarkhotels.co.uk](http://www.hallmarkhotels.co.uk)

Welcome to the Hallmark Hotels autumn and winter menu, a no fuss collection of best of British comfort food with some international favourites thrown in for good measure.

We want you to enjoy your stay or visit with food that's cooked really well and served with a friendly smile to create the perfect atmosphere. Welcome home.

### For Sharing

**MEAT BOARD 11.00**  
with pigs in blankets, pork crackling, roasted meatballs and a British pork and herb sausage roll, served with dark ale chutney and warm artisan sourdough bread

**HALLMARK BREAD SELECTION (v) 3.25**  
warm artisan sourdough and pumpkin seed bread served with balsamic vinegar and olive oil

**VEGETARIAN BOARD (v) 11.00**  
with crumbled Feta cheese, caramelised Borrettane onions, red pepper houmous, sun blaze tomatoes, chargrilled peppers served with oven baked garlic flatbread

**GARLIC BREAD (v) 3.25**  
oven baked flatbread with melting garlic butter

*Fancy our sharing board for one? No problem.*

### Let's Begin

**CHICKEN AND WINTER VEGETABLE SOUP 6.50**  
chunky pieces of chicken and root vegetables slow cooked for two hours served with warm artisan sourdough bread

**SEVERN AND WYE VALLEY SMOKED TROUT FILLET 6.95**  
served with new potatoes bound with crème fraîche, diced cucumber and lemon oil  
*Enjoy with a glass of Spearwood Chardonnay*

**STICKY HONEY AND MUSTARD GLAZED CHICKEN SKEWERS 6.75**  
served with a soy and rice wine dip

**SOUP OF THE DAY (v) 5.50**  
using the freshest ingredients, served with warm artisan sourdough bread

**CHICKEN LIVER PARFAIT 5.75**  
smooth homemade parfait infused with brandy and red wine, served with dark ale chutney and warm artisan sourdough bread

**BBQ PORK BELLY 6.75**  
with maple roasted sweet potato, charred spring onion and sour cream served on a warm tortilla

**WELSH RAREBIT TART (v) 6.50**  
a warm pastry tartlet with a Red Leicester and mature cheddar cheese rarebit with fresh pear, watercress and red pepper purée.

**PRAWN COCKTAIL 6.95**  
juicy prawns bound in a Marie Rose sauce with cucumber and lettuce. Served with brown bread and butter

### Fresh Fish and Seafood

**CURIOUS FISH AND CHIPS 13.75**  
fresh haddock fillet in a Curious beer batter served with chunky chips, mushy peas and a tartare sauce  
*Best enjoyed alongside a glass of perfectly chilled Curious Brew beer*

**CATCH OF THE DAY \*14.50**  
fresh market catch prepared by our chef and served with new potatoes and a Hollandaise sauce  
*Delicious when matched with our dry and aromatic Cloud Island Sauvignon Blanc*

**SMOKED HADDOCK AND SPRING ONION FISHCAKES 13.50**  
topped with a fried egg and served with fresh kale, courgette and curry spices

**FRESH MUSSELS 13.50**  
half a kilo of mussels steamed in British apple cider with grain mustard and diced apple and served with warm artisan sourdough bread  
*Make the most of the delicious sauce by adding a portion of fries*

**HALLMARK FISH PIE 13.50**  
pieces of salmon, smoked hake and pollock in a rich cream sauce topped with mashed potato and glazed cheddar cheese

### Classic Winter Warmers

**ROASTED HALF CHICKEN 14.75**  
rubbed with lemon and garlic, served with skinny fries and melting garlic butter

**WHITE BEAN CASSOULET (v) 12.95**  
slow cooked cannellini beans, lentils and root vegetables topped with a golden breadcrumb and parsley crust and served with braised red cabbage

**PAN ROASTED PORK BELLY \*16.50**  
juicy pan seared and roasted pork belly served on a white bean cassoulet  
*Try with our big and hearty O&E Merlot*

**LAMB HOT POT 13.50**  
*(inspired by a traditional Lancashire recipe)*  
lamb shoulder slow braised for four hours in red wine and rosemary, topped with sliced caramelised potatoes and baby carrots  
*Enjoy with a chilled Curious IPA*

### Hallmark Classic Grill

*Our 28-day aged British Red Tractor<sup>†</sup> steaks are cooked just the way you like at home.*

**10oz HALLMARK RIBEYE STEAK \*\*21.95**

**8oz HALLMARK SIRLOIN STEAK \*17.95**  
*Our Trapiche Malbec Oak Cask is a great choice with steak*

**8oz PORK CUTLET 14.50**

*All of the above grills are served with chunky chips, grilled tomato and mushroom.*

**CHICKEN PIRI PIRI BURGER 13.50**  
chicken breast marinated in a piri piri sauce and served with a lemon and thyme mayonnaise  
*The heat of the piri piri spice is thoroughly complimented by the body and fruit of the Jack and Gina Zinfandel*

**THE MARKET GARDEN (v) 11.95**  
roasted vegetable patty with cheese and salsa

**GRILLED CHICKEN SUPREME 13.75**  
served on caramelised potatoes and finished with a rich red wine and wild mushroom jus

**STEAK FRITES 14.25**  
6oz rump minute steak and fries  
*Bone Orchard Malbec is the perfect pairing for our steak frites and beef burgers.*

*add sauce: Béarnaise, peppercorn or red wine jus 2.00*

*Our juicy 6oz beef burgers are served in a warmed brioche bun with beef tomato, iceberg lettuce, gherkin and tomato relish with American style slaw and fries on the side.*

**BLACK AND BLUE BURGER 13.95**  
topped with blue cheese, smoked bacon and a fried onion ring

**SMOKEY JOE BURGER 13.95**  
topped with smoked Applewood cheese, smoked bacon, BBQ sauce and jalapenos

**THE HALLMARK BURGER 12.95**  
topped with glazed Red Leicester and mature cheddar rarebit

### Heart-warming Pasta and Fresh Salads

**TAGLIATELLI AND SLOW COOKED BEEF RAGU 11.95**  
slow cooked beef feather blade braised in a tomato and red wine sauce  
*Pair with our robust Spearwood Shiraz*

**FOREST MUSHROOM MEZZALUNA PASTA (v) 11.25**  
pasta parcels filled with wild porcini mushroom and truffle oil, finished with wild mushrooms, tarragon and cream sauce

*Both of our pasta dishes are available with gluten free penne (GF)*

**WARMED WINTER SALAD (v) 10.50**  
wheat berry, couscous and beetroot salad finished with fresh kale.

**"CLASSIC HALLMARK" SUPERFOOD SALAD (v) 10.50**  
including black rice, red peppers, quinoa, soya beans, baby kale, pomegranate and chilli roasted seeds in a dark soya and ginger vinaigrette

*add falafel to your salad 10.95*

*add either prawns or grilled chicken to your salad 11.95*

*Our salads pair perfectly with our light refreshing Belvoir Farm Pressé*

### Nice on the Side

**CHUNKY CHIPS OR SKINNY FRIES 2.95**

**TIGER FRIES 2.95**  
a mix of seasoned sweet potato and regular fries

**SWEET POTATO FRIES 2.95**

**BEER BATTERED ONION RINGS 2.95**

**TOMATO AND RED ONION SALAD 2.95**

**BRAISED RED CABBAGE 2.95**

**STEAMED BABY CARROTS AND KALE 2.95**

### Why not treat yourself?

*Complete your meal with one of our wonderful desserts, sundaes or a British cheese board experience. Ask to see our dessert menu of delicious delights.*

*\*£3.75 supplement to guests staying on a dinner inclusive package*

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*Please note that dinner inclusive packages do not include sauces and side orders.*

<sup>†</sup>The Red Tractor logo confirms that independent assessors have checked that our steaks meet their rigorous standards, from farms to fork.

If you have any concerns regarding food allergens please ask a member of our team and you will be provided with detailed information on each dish. Please note that our fish dishes may contain small bones and we cannot guarantee that our dishes do not contain nuts. All prices are inclusive of VAT at the current rate.

 Hallmark recommends (v) Vegetarian

GLUTEN FREE – if you are looking for a GF dish we're happy to help. Please ask your server.