

SNACKS

LINCOLNSHIRE POACHER CROQUETTES Date purée	£6
PARMESAN CRACKER & COD BRANDADE Nasturtium pesto	£6.50
SMOKED RUTLAND SAUSAGES Shallot & cider glaze	£6.50
QUAIL SCOTCH EGGS Parsley emulsion	£6.50
TEMPURA SQUID Dressed mayonnaise	£6.50
BBQ PORK BELLY Prune puree & Sauerkraut	£6.50
HAYCOCK SOURDOUGH Black garlic & sea salt butter	£5.50
OLIVES With homemade herb marinade	£4.50

BREAKFAST

7am - 11am

Please ask for a breakfast menu

AFTERNOON TEA

2pm - 4pm

Please ask for a menu

SUNDAY LUNCH

12 - 5pm

28-DAY AGED SIRLOIN HORSERADISH HOLLANDAISE £26
HONEY ROASTED GAMMON & PORK BELLY APPLE SAUCE £24
ROASTED COTSWOLD CHICKEN BREAST STUFFED CHICKEN LEG & BREAD SAUCE £24
HAYCOCK PLATTER FOR TWO ENJOY A CUT OF ALL MEATS WITH A SLOW COOKED SHEPPARD'S PIE £50

All served with yorkshire pudding, roast potatoes, cauliflower cheese & seasonal vegetables

BROCCOLI & WILD GARLIC VELOUTÉ

RAREBIT CROUTE
£8

CHICKEN LIVER PARFAIT
HAZELNUT, POTATO BREAD & GRAPE CHUTNEY
£10

ST. GEORGE MUSHROOM TAGLIATELLE
ASPARAGUS PUREE
£22

MAC & CHEESE
SIDE £8 MAIN £16

RISOTTO PRIMAVERA

BROAD BEAN, ENGLISH ASPARAGUS, PEA PUREE, PARMESAN CRISP
£25

ROASTED COTSWOLD CHICKEN LEG STUFFED WITH SAUSAGE & TARRAGON FARCE
NDUJA, CHICKEN SKIN & SAGE, PUY LENTILS & ROASTED CARROT
£26

DRY AGED BEEF BURGER & OGLESFIELD CHEESE
BACON MAYONNAISE AND CARAMELISED ONIONS AND FRIES
£20

TRIPLE COOKED HANDCUT CHIPS £6
FRENCH FRIES £4
PETIT POIS A LA FRANCAISE £5

STARTERS

WALDORF TART
BLUE CHEESE MOUSSE, CELERIAC, APPLE & PICKLED WALNUT
£11

CRAB TIAN & SPRING SALAD
WATERCRESS, CONFIT TOMATO, LEMON GEL
£12

SALADS & PASTA

I.O.W HERITAGE TOMATO & BURRATA
TOASTED PINENUT, PICKLED RED ONION
£16

CLASSIC CAESAR SALAD
£12

WITH GRILLED CHICKEN BREAST
£20

MAINS

BONE MARROW & BEEF CHEEK PIE
CREAMY MASH, BUTTERED SAVOY CABBAGE & BORDELAISE SAUCE
£30

DUCK COOKED SLOWLY ON THE CROWN
ROASTED SWEDE PUREE, ROSTI POTATO, BLOOD ORANGE & ORANGE SAUCE
£29

BEER BATTERED HADDOCK
HOMEMADE HANDCUT CHIPS, CRUSHED PEAS & CURRY SAUCE
£22

FROM THE GRILL

HONEY GLAZED PORK TOMAHAWK £30
10OZ 28 DAY AGED SIRLOIN £36
8OZ DRY AGED FILLET £40

Tomahawk and steaks served with triple cooked chips, tomato chutney, beer glazed onion, field mushroom & Café De Paris butter

SIDES

JERSEY ROYAL POTATO, LEMON BUTTER £5
HERITAGE CARROTS £5

BBQ WOOD PIGEON
PETIT POIS, ALSACE BACON & GIROLLE MUSHROOM
£10

SEARED SCALLOP
ASHBY ASPARAGUS, PORK SHOULDER CROQUETTE
£12

BLUE CHEESE, SPINACH & APPLE SALAD
£12

POACHED EGG, AVOCADO & BACON SALAD
£14

OVEN BAKED TROUT

JERSEY ROYAL'S, GREEN TOMATO JAM, CHARRED COURGETTE & ARTICHOKE, CITRUS HERB SAUCE
£29

PAN SEARED SEA BREAM
GARLIC PARMENTIER, BBQ BABY GEM, BROAD BEAN & SAUCE VIERGE
£26

PEPPERCORN BEARNAISE / BLUE CHEESE SAUCES
£3.50

TRUFFLE & PARMESAN FRENCH FRIES £6
BROCCOLI & HOLLANDAISE £6

SET MENU

Monday - Friday

TWO COURSE £27
THREE COURSE £32

STARTERS

MINTED PEA VELOUTE

ENGLISH ASPARAGUS
POACHED HEN'S EGG & HOLLANDAISE

CORNISH CRAB CAKES
TOMATO SALSA

MAINS

BBQ PORK BELLY
PARMESAN POLENTA, APPLE & FENNEL SLAW, CHIMICHURRI

PAN FRIED BRILL
JERSEY ROYAL POTATOES & CAFE DE PARIS BUTTER SAUCE

RAVIOLI RICOTTA
SPINACH, CANIDED WALNUT & SAGE

DESSERTS

VALRHONA DULCEY CHOCOLATE MOUSSE
CHOCOLATE SABLE BISCUIT, HONEYCOMB & MILK SORBET

EXOTIC ETON MESS

ARTISAN CHEESE BOARD
5 CHEESES, HOMEMADE SPICED APPLE CHUTNEY, CRACKERS

CHILDREN'S MENU AVAILABLE

Please ask a member of staff

H | HAYCOCK
KITCHEN