

SNACKS

LINCOLNSHIRE POACHER CROQUETTES DATE PURÉE	£6
PADRON PEPPERS SOY & LEMON	£6
SMOKED RUTLAND SAUSAGES SHALLOT & CIDER GLAZE	£6.50
QUAIL SCOTCH EGGS PARSLEY EMULSION	£6.50
TEMPURA SQUID DEVILLED MAYONNAISE	£6.50
BBQ PORK BELLY PRUNE PUREE & SAUERKRAUT	£6.50
MULTISEED WHITE & DARK RYE ROLLS SERVED WITH MALTED BROWN BUTTER	£5.50
OLIVES WITH HOMEMADE HERB MARINADE	£4.50

BREAKFAST

7am - 10:30am

Please ask for a breakfast menu

AFTERNOON TEA

2pm - 4pm

Please ask for a menu

SUNDAY LUNCH

Sunday 12 - 5pm

28-DAY AGED SIRLOIN
HORSERADISH HOLLANDAISE
£26

DATE, SAGE & ONION STUFFED PORK BELLY
SERVED WITH CRACKLING & APPLE SAUCE
£24

ROASTED COTSWOLD CHICKEN BREAST
STUFFED CHICKEN LEG & BREAD SAUCE

£24

HAYCOCK PLATTER
ENJOY A CUT OF ALL MEATS WITH A SLOW COOKED SHEPHERD'S PIE
£55

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

JERUSALEM ARTICHOKE & TRUFFLE VELOUTÉ
HAZELNUT DRESSING
£9

CONFIT CHICKEN TERRINE
PISTACHIO, SHITAKE & MUSHROOM CROUTE
£11

CRAB TAGLIATELLE
LEMON, CHILLI, COURGETTE & CRÈME FRAÎCHE
£24

MAC & CHEESE
SIDE £8 MAIN £16

ORZO, BUTTERNUT SQUASH & RICOTTA
PUMPKIN SEED, ROASTED KURI SQUASH, PESTO & PARMESAN CRACKER
£25

COTSWOLD CHICKEN & GRASMERE HAM HOCK PIE
CREAMY MASH POTATO, TENDER STEM BROCCOLI & SHERRY JUS
£26

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

TRIPLE COOKED HANDCUT CHIPS £6
FRENCH FRIES £4
CLASSIC CREAMY MASH POTATO £4

STARTERS

CHEESE & ONION TART
BURNT ONION PUREE, ISLE OF MULL ESPUMA, BBQ LEEK
£11

CURED ORGANIC SALMON GRAVLAX
SEAWEED CRÈME FRAÎCHE, DILL, CAPER BERRY, RYE BREAD
£11

SALADS & PASTA

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

CLASSIC CAESAR SALAD
£12

WITH GRILLED CHICKEN BREAST
£20

MAINS

VENISON LOIN, BLACKBERRY & PORT
DUCHESS POTATO, CELERIAC PUREE, CHESTNUT CRUMBLE & RAINBOW CHARD
£32

SEARED PHEASANT BREAST & CONFIT LEG
DAUPHINOISE POTATO, CONFIT CABBAGE, CARROT PUREE
£28

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

ROASTED BEETROOT & WALNUT £5
CORN ON THE COB £4.50
MISO BUTTER & SPRING ONION

POTATO & ARTICHOKE TERRINE
OX CHEEK BONBON, CAULIFLOWER PUREE, BABY BEETROOT & TURNIP
£10

SEARED SCALLOP
ROASTED PUMPKIN PUREE, PANCETTA & SAGE INFUSED BROWN BUTTER
£12

BLUE CHEESE, SPINACH & APPLE SALAD
£12

POACHED EGG, AVOCADO & BACON SALAD
£14

PAN SEARED HALIBUT & POTATO RISOTTO
COURGETTE, SAMPHIRE, BROWN SHRIMP & CRISPY CAPERS
£30

GRILLED RED MULLET & CARMELISED CAULIFLOWER
CHARRED KALE, VERJUS GEL & SMOKED HERRING ROE BUTTER SAUCE
£27

PEPPERCORN BÉARNAISE / BLUE CHEESE SAUCES
£3.50

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

DESSERTS

DARK CHOCOLATE & CHESTNUT FONDANT
COFFEE ICE CREAM & CHESTNUT HONEY
£12

VALRHONA ALPACCO 66% CHOCOLATE DELICE
MAPLE SABLE, SALTED Caramel & MAPLE PECAN ICE CREAM
£11

BAKED CHEESECAKE
GREEN APPLE SORBET, CARMELISED APPLE & CINNAMON COMPOTE
£10

PEAR & ALMOND TART
RUM & RAISIN ICE CREAM
£11

BLACKBERRY MACARON
SPICED BLACKBERRIES, LEMON CURD, BLACKBERRY SORBET
£12

ARTISAN CHEESE BOARD
5 CHEESES, HOMEMADE SPICED APPLE CHUTNEY, CRACKERS
£14

CHILDRENS MENU AVAILABLE

Please ask a member of staff

H | HAYCOCK KITCHEN

If you suffer from an allergy or intolerance, please let a member of staff know upon placing your order.