

## SNACKS

- LINCOLNSHIRE POACHER  
CHEESE CROQUETTES** £6  
DATE PURÉE
- ROAST PADRON PEPPERS** £6  
SOY & LEMON
- SMOKED RUTLAND SAUSAGES** £6.50  
SHALLOT & CIDER GLAZE
- PULLED DUCK BONBON** £6.50  
PLUM KETCHUP
- TEMPURA SQUID** £6.50  
DEVILLED MAYONNAISE
- TIGER WHITE & SEEDED  
WHOLEMEAL ROLLS** £5.50  
SERVED WITH HERB BUTTER
- OLIVES** £4.50  
WITH HOMEMADE HERB MARINADE

## SUNDAY LUNCH

Sunday 12 - 5pm

- HAYCOCK SPECIAL ROAST PLATTER**  
ENJOY A CUT OF BEEF, PORK,  
CHICKEN & SHEPHERD'S PIE  
£58
- 28-DAY AGED SIRLOIN**  
HORSERADISH HOLLANDAISE  
£27
- SAGE & ONION STUFFED  
PORK BELLY**  
SERVED WITH CRACKLING  
& APPLE SAUCE  
£25
- ROASTED COTSWOLD  
CHICKEN BREAST**  
STUFFED CHICKEN LEG  
& BREAD SAUCE  
£25
- BUTTERNUT SQUASH, SPINACH,  
FETA & PINENUT WELLINGTON**  
£24
- All served with yorkshire pudding,  
roast potatoes, cauliflower cheese  
& seasonal vegetables.

- JERUSALEM ARTICHOKE  
& TRUFFLE VELOUTÉ**  
HAZELNUT DRESSING  
£9

- SEARED GAME TERRINE &  
SPICED APPLE CHUTNEY**  
POTATO BREAD & BURNT  
ONION BUTTER  
£12

- CRAB TAGLIATELLE**  
LEMON, CHILLI, COURGETTE  
& CRÈME FRAÎCHE  
£25

- MAC & CHEESE**  
SIDE £8 MAIN £16

- WINTER ROOT VEGETABLE  
PEARL BARLEY RISOTTO**  
GOAT'S CURD, PARSNIP CRISPS  
PUFFED RICE  
£25

- OX CHEEK & ALE  
SUET PUDDING**  
PUY LENTILS & WINTER  
VEGETABLES  
£27

- HAYCOCK BEEF BURGER  
& OGLESFIELD CHEESE**  
BACON MAYONNAISE AND  
CAMELISED ONIONS AND FRIES  
£20

- TRIPLE COOKED, HANDCUT CHIPS** £6  
**FRENCH FRIES** £4  
**GREMOLATA FRIES** £5.50

## STARTERS

- ROASTED BEETROOT CARPACCIO  
& BLOOD ORANGE**  
CANDIED ALMOND, PICKLED RADISH  
£10

- SEARED SCALLOP & PORK PUFF**  
CAMELISED CAULIFLOWER PURÉE,  
VERJUS GEL, ROCK SAMPHIRE  
£13

## SALADS & PASTA

- WARM KALE & CINNAMON  
ROASTED SQUASH SALAD**  
MAPLE, POMEGRANATE, PUMPKIN SEED,  
PARMESAN  
£14

- BLUE CHEESE, CHICORY,  
PEAR & PECAN SALAD**  
£13

## MAINS

- PAN SEARED DUCK BREAST &  
DUCK FAT POTATO DAUPHINOISE**  
CHICORY JAM & DUCK LEG TARTLET,  
TURNIP PUREE  
£30

- COTSWOLD CHICKEN &  
VEGETABLE CASSEROLE**  
ROASTED BREAST, CHARD, CREAMY  
MASH & CHICKEN SKIN CRUMB  
£27

- 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

All served with triple cooked chips, tomato chutney,  
beer glazed onion, field mushroom &  
Café De Paris butter.

## SIDES

- CLASSIC CREAMY MASH** £4  
**ROASTED BEETROOT  
& WALNUT** £5

- LIGHTLY CURED TORCHED  
MACKEREL FILLET**  
KOHLRABI & APPLE SALAD WITH DILL  
& MUSTARD SEED VINAIGRETTE  
£11

- BBQ HONEY GLAZED PORK BELLY  
RUSSET APPLE PURÉE**  
BABY TURNIP, PICKLED SHALLOT  
& BLACK GARLIC  
£11

- CLASSIC CAESAR SALAD**  
£12

- WITH GRILLED CHICKEN BREAST**  
£20

- POACHED EGG, AVOCADO  
& BACON SALAD**  
£14

- ORGANIC SALMON FILLET  
CONFIT IN LEMON OIL**  
CHEDDAR & LEEK RICE CAKE,  
KALE, PICKLED SAMPHIRE SERVED  
WITH ENGLISH SPARKLING WINE  
& BUTTERMILK SAUCE  
£28

- COD FILLET BAKED EN PAPILOTE  
WITH HERB BUTTER**  
PURPLE POTATO, PEAR,  
WILTED SPINACH  
& BEURRE ROUGE  
£29

## SAUCES

- PEPPERCORN  
BÉARNAISE  
BLUE CHEESE**  
£3.50

- ROASTED ROOT  
VEGETABLE PANACHE** £5  
**BROCCOLI & HOLLANDAISE** £6

## DESSERTS

- VALRHONA DARK CHOCOLATE  
& CARAMEL FONDANT**  
PEANUT BRITTLE &  
PEANUT BUTTER ICE CREAM  
£12

- TIRAMISU CHOUX BUNS &  
TOASTED COFFEE MARSHMALLOW**  
MASCARPONE ICE CREAM  
& COCOA NIB TUILLE  
£10

- YORKSHIRE RHUBARB TART  
& RHUBARB SORBET**  
VANILLA CRÈME DIPLOMAT,  
RUBARB & CUSTARD MACARON  
£10

- SALTED CARAMEL MOUSSE  
& BUCKWHEAT BISCUIT**  
GREEN APPLE SORBET,  
ELDERFLOWER COMPRESSED  
RIBBONS & CARAMEL POACHED  
£9

- BLOOD ORANGE &  
THORNHAUGH HONEY CAKE**  
OAT CRUMBLE & BLOOD ORANGE  
ICE CREAM  
£10

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

## AFTERNOON TEA

2pm - 4pm

Please ask for a menu

## CHILDRENS MENU AVAILABLE

Please ask a member of staff

**HAYCOCK**  
KITCHEN



Awarded 2024