

SNACKS

LINCOLNSHIRE POACHER
CHEESE CROQUETTES
DATE PURÉE

ROAST PADRON PEPPERS
SOY & LEMON

SMOKED RUTLAND SAUSAGES
SHALLOT & CIDER GLAZE

PULLED DUCK BONBON
PLUM KETCHUP

TEMPURA SQUID
DEVILLED MAYONNAISE

TIGER WHITE & SEEDED
WHOLEMEAL ROLLS
SERVED WITH HERB BUTTER

OLIVES
WITH HOMEMADE HERB MARINADE

SUNDAY LUNCH

Sunday 12 - 5pm

HAYCOCK SPECIAL ROAST PLATTER
ENJOY A CUT OF BEEF, PORK
CHICKEN & SHEPHERD'S PIE

28-DAY AGED SIRLOIN
HORSERADISH HOLLANDAISE

SAGE & ONION STUFFED
PORK BELLY
SERVED WITH CRACKLING
& APPLE SAUCE

ROASTED COTSWOLD
CHICKEN BREAST
STUFFED CHICKEN LEG
& BREAD SAUCE

BUTTERNUT SQUASH, SPINACH
FETA & PINENUT WELLINGTON

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

JERUSALEM ARTICHOKE
WITH A TRUFFLE VELOUTÉ
HAZELNUT DRESSING

SEARED GAME TERRINE
WITH A SPICED APPLE CHUTNEY
POTATO BREAD & BURNT
ONION BUTTER

CRAB TAGLIATELLE
LEMON, CHILLI, COURGETTE
& CRÈME FRAÎCHE

MAC & CHEESE
SIDE MAIN

WINTER ROOT VEGETABLE
WITH PEARL BARLEY RISOTTO
GOAT'S CURD, PARSNIP CRISPS
& PUFFED RICE

OX CHEEK & ALE
SUET PUDDING
PUY LENTILS & WINTER
VEGETABLES

HAYCOCK BEEF BURGER
& OGLESFIELD CHEESE
WITH BACON MAYONNAISE
CARMELISED ONIONS & FRIES

TRIPLE COOKED HANDCUT CHIPS
FRENCH FRIES
GREMOLATA FRIES

STARTERS

ROASTED BEETROOT CARPACCIO
& BLOOD ORANGE
CANDIED ALMOND, PICKLED RADISH

SEARED SCALLOP & PORK PUFF
CARMELISED CAULIFLOWER PURÉE
VERJUS GEL, ROCK SAMPHIRE

SALADS & PASTA

WARM KALE WITH CINNAMON
ROASTED SQUASH SALAD
MAPLE, POMEGRANATE, PUMPKIN SEED
& PARMESAN

BLUE CHEESE, CHICORY
PEAR & PECAN SALAD

MAINS

PAN SEARED DUCK BREAST
DUCK FAT POTATO DAUPHINOISE
CHICORY JAM & DUCK LEG TARTLET
TURNIP PUREE

COTSWOLD CHICKEN &
VEGETABLE CASSEROLE
ROASTED BREAST, CHARD, CREAMY
MASH & CHICKEN SKIN CRUMB

BEER BATTERED HADDOCK
HOMEMADE HANDCUT CHIPS
CRUSHED PEAS & CURRY SAUCE

FROM THE GRILL

HONEY GLAZED PORK TOMAHAWK
10oz 28 DAY AGED SIRLOIN
8oz DRY AGED FILLET

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

SIDES

CLASSIC CREAMY MASH
ROASTED BEETROOT
& WALNUT

LIGHTLY CURED TORCHED
MACKEREL FILLET

KOHLRABI & APPLE SALAD WITH DILL
& MUSTARD SEED VINAIGRETTE

BBQ HONEY GLAZED PORK BELLY
RUSSET APPLE PURÉE

BABY TURNIP, PICKLED SHALLOT
& BLACK GARLIC

CLASSIC CAESAR SALAD

WITH GRILLED CHICKEN BREAST

POACHED EGG, AVOCADO
& BACON SALAD

ORGANIC SALMON FILLET
CONFIT IN LEMON OIL

CHEDDAR & LEEK RICE CAKE
KALE, PICKLED SAMPHIRE SERVED
WITH ENGLISH SPARKLING WINE
& BUTTERMILK SAUCE

COD FILLET BAKED EN PAPILOTTE
WITH HERB BUTTER

PURPLE POTATO, PEAR
WILTED SPINACH
& BEURRE ROUGE

SAUCES

PEPPERCORN
BÉARNAISE
BLUE CHEESE

ROASTED ROOT
VEGETABLE PANACH
BROCCOLI & HOLLANDAISE

DESSERTS

VALRHONA DARK CHOCOLATE
& CARAMEL FONDANT
PEANUT BRITTLE &
PEANUT BUTTER ICE CREAM

TIRAMISU CHOUX BUNS
TOASTED COFFEE MARSHMALLOW
MASCARPONE ICE CREAM
COCOA NIB TUILLE

YORKSHIRE RHUBARB TART
Rhubarb SORBET
VANILLA CRÈME DIPLOMAT
Rhubarb & CUSTARD MACARON

SALTED CARAMEL MOUSSE
BUCKWHEAT BISCUIT
GREEN APPLE SORBET
ELDERFLOWER COMPRESSED
RIBBONS & POACHED CARAMEL APPLE

BLOOD ORANGE &
THORNHAUGH HONEY CAKE
OAT CRUMBLE & BLOOD ORANGE
ICE CREAM

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

AFTERNOON TEA

2pm - 4pm

Please ask for our menu

CHILDRENS MENU AVAILABLE

Please ask a member of staff

HAYCOCK
KITCHEN



Awarded 2024