

SNACKS

- LINCOLNSHIRE POACHER
CHEESE CROQUETTES
DATE PURÉE

£6
- ROAST PADRON PEPPERS
SOY & LEMON

£6
- SMOKED RUTLAND SAUSAGES
SHALLOT & CIDER GLAZE

£6.50
- PULLED DUCK BONBON
PLUM KETCHUP

£6.50
- TEMPURA TIGER PRAWNS
CHILLI & YUZU DIPPING SAUCE

£6.50
- HAYCOCK SOURDOUGH
SERVED WITH BROWN BUTTER

£5.50
- OLIVES
WITH HOMEMADE HERB MARINADE

£4.50

SUNDAY LUNCH

- Sunday 12 - 5pm

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

£60 (for 2)

28-DAY AGED SIRLOIN
HORSERADISH HOLLANDAISE

£28

APRICOT & DATE STUFF
SPRING LAMB LEG
SERVED WITH WILD GARLIC
& CAPER RELISH

£28

ROASTED COTSWOLD
CHICKEN BREAST
STUFFED CHICKEN LEG
& BREAD SAUCE

£26

BUTTERNUT SQUASH, SPINACH
FETA & PINENUT WELLINGTON

£25

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

ORANGE MARMALADE SOURDOUGH
BREAD & BUTTER PUDDING
SERVED WITH CUSTARD &
VANILLA ICE CREAM

£12

- BROCCOLI & WATERCRESS SOUP
CHIVE CRÈME FRAICHE
CROUTONS & MINT OIL

£9
- SEARED GAME TERRINE
WITH A FIG JAM
POTATO BREAD & BURNT
ONION BUTTER

£12
- HOMEMADE TAGLIATELLE
& MINTED PEA PUREE
ASPARAGUS, BROAD BEAN, COURGETTE
RADISH & SPRING ONION

£25
- MAC & CHEESE
SIDE £8 MAIN £16

- CREAMED ASPARAGUS & LEEK PIE
MASH POTATO, PICKLED ASPARAGUS
PARSLEY & BUTTERMILK SAUCE

£25
- SPRING LAMB RACK,
SMOKED AUBERGINE PUREE
& WILD GARLIC
SLOW COOKED LEG & BORLOTTI
BEAN CROQUETTE, CONFIT
CHERRY TOMATO

£27
- HAYCOCK BEEF BURGER
& OGLESFIELD CHEESE
WITH BACON MAYONNAISE
CARAMELISED ONIONS & FRIES

£20

- TRIPLE COOKED HANDCUT CHIPS

£6
- FRENCH FRIES

£4
- CLASSIC CREAMY MASH

£4

STARTERS

- ASHBY ASPARAGUS &
CRISPY HEN'S EGG
SAUCE HOLLANDAISE & WILD GARLIC

£10
- SEARED SCALLOP & PORK PUFF
GARDEN PEA PUREE, PANCETTA
& LEMON VERBENA

£13

SALADS & PASTA

- HERITAGE TOMATO, PICKLED RED ONION
& ENGLISH BUFFALO MOZZARELLA
BASIL PESTO & PINENUT

£14
- BLUE CHEESE, CHICORY
PEAR & PECAN SALAD

£13

MAINS

- PAN SEARED DUCK BREAST
& BRAISED HISPI CABBAGE
CHICORY JAM & DUCK LEG TARTLET
DUCK FAT NEW POTATOES & CARROT 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

- JERSEY ROYAL POTATOES
IN A LEMON & PARSLEY BUTTER

£6
- BROCCOLI & HOLLANDAISE

£6

- CURED TORCHED MACKEREL
HOMEMADE PICCALILLI &
CANDIED ALMOND

£11
- CURED SMOKED BEEF FILLET
& CELERIAC REMOULADE
HORSERADISH EMULSION, PICKLED
SHALLOT & CRISPY CAPERS

£12

- CLASSIC CAESAR SALAD

£12
- WITH GRILLED CHICKEN BREAST

£20
- POACHED EGG, AVOCADO
& BACON SALAD

£14

- GRILLED WILD SEA TROUT
& JERSEY ROYAL POTATOES
BRAISED FENNEL, TOMATO
BEARNAISE & LOVAGE EMULSION
& BUTTERMILK SAUCE

£28
- COD FILLET BAKED EN PAPILOTTE
WITH HERB BUTTER
PURPLE POTATO, PEAR
WILTED SPINACH
& BEURRE ROUGE

£29

SAUCES

- PEPPERCORN
BÉARNAISE
BLUE CHEESE

£3.50

- BUTTERED SPRING CABBAGE
WITH SMOKED BACON &
SUNFLOWER SEEDS

£5

DESSERTS

- DARK CHOCOLATE BROWNIE
& HAZELNUT PRALINE
TONKA BEAN SET CREAM

£10
- BANOFFEE DELICE &
VALRHONA DULCEY ICE CREAM
CARAMELISED BANANA MOUSSE
OAT BASE & BANANA GLAZE

£10
- YORKSHIRE RHUBARB TART
RHubARB SORBET
VANILLA CRÈME DIPLOMAT
RHubARB & CUSTARD MACARON

£10
- PISTACHIO DACQUOISE
& YUZU PARFAIT
YUZU PATE DE FRUIT &
PISTACHIO ICE CREAM

£11
- GLAZED APPLE TARTE TATIN
& VANILLA ICE CREAM

£10
- HOMEMADE PETIT FOURS
BLACKCURRANT & VIOLET BONBON
BLOOD ORANGE TURKISH DELIGHT
PASSIONFRUIT MACARON

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

£14

AFTERNOON TEA

2pm - 4pm
Please ask for our menu

CHILDRENS MENU AVAILABLE

Please ask a member of staff

HAYCOCK
KITCHEN

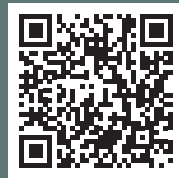


Awarded 2024

Keep up to date with all our upcoming experiences, offers and promotions.

There's always something going on! Our team spend their time creating the best experiences for you to enjoy.

Whether it's one of those key calender dates which we want to make extra special for you, or the fun events, unique to the Haycock, which have become so popular.



SCAN QR CODE
FOR ALL OF OUR OFFERS
AND UPCOMING EVENTS

Hop into Easter

Celebrate Easter in style with family and friends.

Check out our plans for Easter. Whether it's our special Easter Sunday lunch, our family activities, our exclusive Easter Stay Packages, or simply drinking our unique Easter cocktails, we are looking to make this holiday truly special and there is something for everyone.

Wellness Weekend Retreat

REFOCUS, RECHARGE, RELAX.

Do you want to rediscover the best version of you. This is the weekend for a re-set. A fabulous opportunity to refresh your mind, body and soul. A wonderful combination of activities and learning which will focus on all aspects of health, including exercise, nutrition, mindfulness, relaxation, confidence, and emotion.

Check out what else we offer:

Business & Events

MEET. CONNECT. CELEBRATE.

We have event spaces for all requirements.

Our major event suite caters for the largest events, including conferences and product launches for up to 350 guests. Our conference centre has 6 boardrooms of varying size accommodating 4 - 50 people. We host everything, intimate board meetings, team building away days, fun networking events and elegant celebrations.



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FOR MORE DETAILS

Weddings

LOVE. DINE. PARTY.

Get married in style.

We cater for indoor and outdoor events with both our Manor Suite and outdoor Pavilion licensed for Wedding ceremonies. Our iconic Haycock Suite, with it's private red-carpet entrance, can accommodate up to 250 seated guests. With soaring timber beams and ornate fireplace, it's perfect for even the most extravagant wedding breakfast.



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Haycock Cookery School

COOK. LEARN. SAVOUR.

We're thrilled to announce our cookery school, is now open to everyone!

Whether you're a proficient home cook, or a complete beginner eager to try something new, our exciting variety of one day and evening classes are tailored to all skill levels. Here you will learn, laugh and have fun, and, most importantly, create and enjoy delicious food.



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Afternoon Tea

Indulge in a timeless tradition with our elegant Afternoon Tea experience.

Enjoy delicate finger sandwiches, freshly baked scones with clotted cream, and a selection of exquisite French pastries, served with your selection from our assortment of fine teas.

For an extra indulgence add a glass of Taittinger champagne, perfect for unwinding, or for celebrating those special moments.



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AND TO BOOK

Prévost

Modern British food served with friendly warm service.

Enjoy our tasting menus presented by our Head Chef Rikki Hughes.

Our menu changes regularly, reflecting the seasons, but is always designed to surprise and delight. Whether you choose our quicker menu of 3 courses (lunchtime only) or our full 8 course tasting menu, we know you will love it.



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AND TO BOOK