SNACKS

NORFOLK ALPINE CHEESE CROQUETTES £6
DATE PURÉE

SMOKED RUTLAND SAUSAGES £6.50
SHALLOT & CIDER GLAZE

MAPLE & BOURBON GLAZED BBQ SWEETCORN RIBS £5.50

TEMPURA TIGER PRAWNS £6.50
CHILLI & YUZU DIPPING SAUCE

HAYCOCK SOURDOUGH & SEA SALT ROSEMARY FOCACCIA £5.50
SERVED WITH HERB BUTTER

OLIVES £4.50
WITH HOMEMADE HERB MARINADE

SUNDAY LUNCH

Sunday 12 - 4pm

AFTERNOON TEA

2pm - 4pm

Please ask for our menu

CHILDRENS MENU AVAILABLE

Please ask a member of staff

STARTERS

SWEETCORN & SMOKED PAPRIKA VELOUTÉ
CORNBREAD CROUTE
£10

HAND DIVED SCALLOP BAKED IN THE SHELL
CELERIAC & HAZELNUT
£13

CURED SMOKED BEEF FILLET & CELERIAC REMOULADE
HORSERADISH EMULSION, PICKLED SHALLOT & CRISPY CAPERS
£12

MRS TEMPLE'S WALSINGHAM RAREBIT ON HAYCOCK SOURDOUGH
TOMATO & CHILLI JAM
£10

HAND PICKED CRAB
AVOCADO & FIG LEAF MILLE-FEUILLE
£12

SALADS & PASTA

SLOW COOKED BEEF SHIN RIGATONI
PARMESAN ESPUMA, CONFIT TOMATO & SMOKED BACON
£28

MAC & CHEESE
SIDE **£8** MAIN **£16**

HERITAGE TOMATO, BLACKBERRY & TORCHED BURRATA
BASIL & BALSAMIC
SIDE **£8** MAIN **£14**

BLUE CHEESE, CHICORY PEAR & PECAN SALAD
SIDE **£8** MAIN **£14**

ROASTED BEETROOT, PICKLED RADISH LOVAGE CRÈME FRAICHE & WALNUT CRUMB SALAD
SIDE **£8** MAIN **£14**

GRILLED CHICKEN SALAD
£16

MAINS

ROASTED PUMPKIN, SAGE & FETA CHEESE PIE
CREAMY MASH WITH A BUTTERMILK & SPARKLING WHITE SAUCE
£26

PAN SEARED VENISON LOIN & BOULANGÈRE POTATO
CHESTNUT TARTLET FILLED WITH VENISON RAGOUT & WILD MUSHROOM
£32

ROASTED COTSWOLD CHICKEN BREAST WITH A CONFIT LEG LOLLY POP
ROASTED KURI SQUASH & CHICKEN JUS
£28

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

PAN FRIED PLAICE SERVED WITH BROWN SHRIMP & CAPER BROWN BUTTER
NEW POTATO & CREAMED SPINACH
£30

WILD SEA TROUT WITH ROAST PARSLEY ROOT ROSTI POTATO
SERVED WITH CHARRED SALSIFY & BABY HERITAGE CARROT
£28

FROM THE GRILL

HAYCOCK BEEF BURGER & OGLESHIELD CHEESE
WITH BACON MAYONNAISE CARAMELISED ONIONS & FRIES
£20

8oz DRY AGED FILLET £40
9oz DRY AGED RIBEYE £38
All served with triple cooked chips, tomato chutney beer glazed onion, field mushroom & Café De Paris butter.

HONEY GLAZED PORK TOMAHAWK
Served with Chimichurri, garlic Lyonnaise potato & mixed salad.
£32

SAUCES

BEARNAISE
BLUE CHEESE
PEPPERCORN
£3.50

SIDES

HONEY & ORANGE GLAZED CHANTENNAY CARROT
£5.50

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

BROCCOLI & HOLLANDAISE
£6
CREAMED SPINACH
£5

DESSERTS

PLUM & MADAGASCAN VANILLA CHEESECAKE
CARAMELISED PLUMS & SORBET
£10

VALRHONA GUANAJA 70% DARK CHOCOLATE & ALMOND FINANCIER
COCOA MERINGUE, ALMOND GANACHE & COFFEE ICE CREAM
£12

BLACKBERRY & SPICED APPLE TART
LEMON THYME CREME PÂTISSIER & ICE CREAM
£10

GINGERBREAD & PEAR TACO
CALVADOS CREMEUX SERVED WITH PEAR SORBET
£11

HOMEMADE PETIT FOURS
CHOCOLATE & RASPBERRY MACARON
MINT CHOCOLATE BONBON
SPICED ORANGE MADELEINE
£5

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

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

HAYCOCK KITCHEN

Awarded 2024

OCTOBER 2025