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## SAMPLE MENU

### PRELUDE

- FRUIT PIG BLACK PUDDING** 🌿🍷🍷  
Apple sausage rolls, mushroom ketchup
- CERIGNOLA JUMBO OLIVES**  
Marinated in garlic & thyme
- QUAIL SCOTCH EGGS** 🌿🍷🍷  
Tomato & thyme chutney
- LINCOLNSHIRE POACHER CROQUETTES** 🌿🍷🍷🍷  
Dates & celery
- JERSEY OYSTERS** 2.75 each or 16 half dozen 🍷🍷  
Shallot vinegar
- THE HAYCOCK SOURDOUGH BREAD** 🌿🍷  
Cultured butter
- SHARING PLATTER** 🌿🍷🍷🍷  
(Enough for 2 people to share)  
Fruit pig black pudding sausage rolls, Cerignola olives, Quail Scotch eggs, Lincolnshire Poacher croquettes, sourdough & cultured butter

### INTRO

- I.O.W. TOMATOES** 🍷🍷  
Whipped cheese, basil & walnut pesto
- WHITE ONION & CIDER SOUP** 🌿🍷  
Lincolnshire Poacher & sage
- GIN & ELDERFLOWER CURED SALMON** 🌿🍷🍷🍷  
Dill emulsion, kohlrabi, linseed
- COURGETTE CARPACCIO** 🍷🌿🍷  
Tempura courgette, tomato & thyme dressing, Berkswell cheese
- HAYCOCK WARM SALAD** 🌿🍷🍷🍷  
Hens egg, Parmesan, chicken skin & beer glazed smoked eel
- BLYTHBURGH PORK & APRICOT TERRINE** 🍷  
Pickled vegetables
- SMOKED HADDOCK TART** 🌿🍷🍷🍷  
Chestnut mushrooms, Welsh rarebit

### THE CHORUS

- 3.5 28-DAY GRILLED SIRLOIN STEAK** 🍷🍷  
Salsa rosso, Tunworth cheese & potato purée, grilled runner beans
- 4.5 GRILLED NATIVE LOBSTER** half 🍷🍷🍷 market price  
Herb butter, parmesan French fries, Caesar salad
- 4.5 ROAST COTSWOLD WHITE CHICKEN BREAST** 🍷  
Hispi cabbage, sage & onion, Jersey Royals, crispy chicken skin
- 4 CONFIT DUCK LEG** 🍷  
Smoked sausage cassoulet, salt baked carrots, rhubarb & beetroot chutney
- 4 THE HAYCOCK DRY AGED BURGER** 🌿🍷🍷🍷 17  
Milk bun, bacon mayonnaise, Oglesfield cheese, Russian dressing & french fries
- 21 BEER BATTERED FISH & CHIPS** 🌿🍷🍷🍷 18  
Beer battered day boat fish, tripled cooked chips, mushy peas, curry sauce & tartar sauce
- CONFIT SHALLOT TART** 🌿🍷🍷 17  
Poached duck egg, charred spring onions, broad bean & hazelnut dressing
- DARNE OF SEA TROUT** 🍷🍷🍷 21  
Samphire, tomato & nigella seed salad, romesco sauce
- RIGATONI PASTA** 🍷🌿🍷🍷 16  
Caponata, goats cheese, fried garlic, walnut & marjoram
- 8 PORK TOMAHAWK STEAK** 🍷 22  
Pickled apple & radicchio salad, harissa spiced potatoes, chimichurri dressing

### THE DUO (for 2 to share)

- CHICKEN & HAM PIE** 🌿🍷🍷 32
- GRILLED NATIVE LOBSTER** whole 🍷🍷🍷 market price  
Herb butter, Parmesan French fries, Caesar salad
- JERSEY OYSTERS** 2.75 each or 16 half dozen 🍷🍷  
Shallot vinegar

### OUTRO

- PISTACHIO, RASPBERRY & YUZU CHOUX BUN** 🍷🌿🍷🍷 10  
Caramelised white chocolate
- ACORN & MILK CHOCOLATE FONDANT** 🍷🍷🍷 10  
Burnt milk ice cream
- VANILLA BAKED CHEESECAKE** 🌿🍷🍷 10  
Rum roast pineapple, coconut sorbet
- STRAWBERRY & LEMON SHORTBREAD** 🍷🌿🍷🍷🍷 10  
Sheep's curd ganache
- SINGLE ESTATE CHOCOLATE** 🍷🌿🍷🍷 10  
Salted caramel & peanut bar
- BRITISH ARTISAN CHEESE BOARD** 🌿🍷🍷 10  
10.5 for 3 cheeses 14 for 5 cheeses  
Charcoal crackers & grape chutney

### BELLS AND WHISTLES

- CHIPS, FAT OR SKINNY** 4
- BUTTERY MASHED POTATO** 🍷 4
- PEAS, MINT & FETA** 🍷 4
- SPROUTING BROCCOLI & HOLLANDAISE SAUCE** 🍷🍷🍷 4.5
- FRENCH BEANS** 🍷🍷🍷 5  
Mustard, almonds & crème fraîche
- JERSEY ROYALS POTATOES** 4  
Black olives puree
- I.O.W. TOMATO SALAD** 🍷 5 / 11  
Pickled red onions
- CASHEL BLUE CHEESE** 🍷🍷🍷 5  
Spinach, apple, celeriac & walnut salad



If you have any food allergies and/or special requirements please let us know so we can offer an alternative dish.  
All prices are in GB Pounds Sterling and inclusive of VAT @ standard rate.