



Evening Dinner Menu

2 Courses £19.50

3 Courses £24.00

**Please choose 1 starter, 1 main, and 1 dessert.
(A vegetarian option or any dietary requirements can be provided)**

Starters

Home Smoked Duck Breast with Plum Sauce and Pancakes
Selection of Cured Meats, Pickles, Mediterranean Vegetable Salad and Artisan Bread
Minestrone Soup with Cheddar Cheese Crouton
Crisp Black Pudding, Pancetta & Soft Poached Egg Salad
Wild Mushroom Tartlet with Béarnaise
Deep Fried Cheeses with Toasted Hazelnut and Preserved Grape Salad
Potted Shrimp with an Apple and Fennel Salad

Mains

Pressed Crisp Belly Pork, Sautéed Savoy Cabbage, Boulangere Potatoes, Cider & Mustard Sauce
Roasted Lamb Rump, Dauphinoise Potatoes, Wilted Greens & Redcurrant Sauce (£2 supp)
Chicken Breast wrapped in Parma Ham, Roast Tomato Sauce, Orecchiette Pasta, Parmesan and Rocket
Braised Shin of Beef with Smoked Bacon, Baby Onions, Roasted Root Veg and Dauphinoise
Gloucester Old Spot Chop with Braised Shallots, Garlic Mash & Seasonal Vegetables
Crispy Chicken Thighs, Smoked Bacon with Pea and Mint Risotto
Sea Bass Fillet with Asian Vegetables and Fine Noodles
Wild Mushroom & Blue Cheese Pie with Mash & Greens

Desserts

Chocolate Orange Brownie, Marshfield Farm Vanilla Ice Cream
Gingerbread Pudding, Toffee Sauce, Caramelised Pears
Spiced Plum Tart with Crème Anglaise
Rich Dark Chocolate Marquise, Mocha Cream & Praline
Traditional individual Sherry Trifle
Banoffee Tart, Coconut Ice Cream

If you have any specific allergies or dietary requirements please contact Dan or Gemma on info@haywardskitchen.com for further information.