



Lunch Menu

2 Courses £15.50

3 Courses £20.00

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

Starters

Ham Hock and Parsley Terrine, Pickled Vegetables & Apple Puree

Duck Liver Parfait with Toasted Brioche and Plum Chutney

Classic Chicken Caesar Salad with Crispy Pancetta

Smoked Haddock, Sweetcorn and Potato Chowder

Leek and Blue Cheese Tartlet with Pear Salad

White Onion, Honeys Midford Cider and Wookey Hole Cheddar Soup

Mains

Chicken Breast with Sage and Onion Stuffing, Crushed Potatoes and Seasonal Greens

Local Pork and Black Pepper Sausages, Mustard Mash and Caramelised Red Onion Gravy

Individual Sheppard's Pie with Savoy Cabbage & Roast Carrots

Corn-fed Chicken Breast on a Wild Mushroom and Parmesan Risotto with Rocket Leaves

Green Thai Chicken Curry with Jasmine Rice

Braised Beef & Ale Pie with Horseradish Mash & Honey Roast Carrots

Salmon & Prawn Fishcakes with Chive Hollandaise and Watercress Salad

Blue Cheese Stuffed Field Mushrooms, Sun Blush Tomato & Pine nut Salad

Desserts

Dark Chocolate & Sea Salt Tart with Vanilla Ice Cream

Crème Brulee with Pistachio Shortbread

Caramel Profiteroles with Chocolate Sauce

Key Lime Pie

Pear and Almond Tart with Chantilly Cream

Honey & Whisky Cranachan with Brandy Snap Biscuits

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