
THE HAYWAIN

COUNTRY PUB & KITCHEN

STARTERS

SOUP OF THE DAY

GRANARY BREAD

GIN CURED SALMON

CUCUMBER, MINT & LIME

SALT AND PEPPER WHITEBAIT

CITRUS MAYO

HUMMUS

TOASTED SEEDS, GRILLED PITTA

POTTED MACKEREL

APPLE JELLY AND SODA BREAD

SATAY CHICKEN SKEWER

PEANUT SAUCE

ROASTS

BEEF

SLOW COOKED BRISKET– SERVED WELL DONE

SEARED TOP RUMP– SERVED PINK

LAMB

SLOW COOKED SHOULDER WITH GARLIC AND ROSEMARY

HALF ROAST POUSSIN CHICKEN

SAGE AND LEEK STUFFING

CHICKPEA AND CASHEW NUT SLICE **V Vg**

PLUM TOMATO SAUCE

ALL SERVED WITH GRAVY, YORKSHIRE PUDDING, ROAST POTATOES, CAULIFLOWER CHEESE AND VEGETABLES
ASK FOR A TOP UP IF YOU DARE

ALTERNATIVE MAIN COURSES

FLAT IRON STEAK WITH SALSA VERDE

FINE BEANS, MIXED LEAVES AND SAUTEED NEW POTATOES

LAVA GRILLED CHICKEN BREAST, LIME AND CHILLI DRESSING

ASIAN SLAW, MIXED LEAVES AND CHIPS

SEA BASS

HISPI CABBAGE, PEAS AND CHERRY TOMATOES, NEW POTATOES, CREAM AND HERB SAUCE

ROASTED AUBERGINE

CHARRED MOZZARELLA , COUS COUS AND GAZPACHO SAUCE

1 COURSE £12.00 | 2 COURSES £16.00 | 3 COURSES £18.00